

Wine-Expertise



Name:	2021 Brauneberger Juffer-Sonnenuhr Riesling – GG –
Producer:	Gutsabfüllung Weingut Max Ferd. Richter
Quality level:	Qualitätswine “Großes Gewächs”
Area and grape:	Mosel Riesling
Analytical data:	Alc. 12,0 % alc./vol. • 1,4 g/l residual sugar • 8,6 g/l acidity.
Vineyard:	The Brauneberger Juffer-Sonnenuhr vineyard is the heart section in the Brauneberg vineyard mountain, close to the river and surrounded by the Juffer vineyard. In Burgundian terms the Juffer-Sonnenuhr is a kind of “Premier Grand Cru”. The vineyard was Thomas Jefferson’s favourite Mosel when he visited the area in 1788. The Brauneberg faces totally south and has got lots of iron minerals (‘brown mountain’) It enjoys world wide reputation.
The wine:	Healthy grapes had been handpicked middle of October 2021 from old vines. Before pressing there were 6 hours of maceration. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. The wine was sitting on its yeast till bottling date. A weekly “batonnage” was executed to intensify the yeast contact to enrich complexity. Bottling was done on 13 th July 2022.
Taste:	“It presents a quite smoky nose at first and only gradually reveals its nuances of white pepper, vineyard peach, herbal tea, lavender, anise and jasmine. The wine proves superbly focused on the dynamic and energetic palate. There is quite some tartness at the moment at play and this needs to integrate into the wine before true greatness. There is a great sense of lightness and freshness and the finish is bone-dry and salty in taste. There is quite some upside potential here!” Jean Fish and David Rayer, Mosel Fine Wines, December 2022
Serving Recommendations:	Fish and seafood dishes.

Drinking temperature: 10° C = 50° F

Ageing: 2023 – 2035

