

Wine-Expertise



Name: 2021 Graacher Himmelreich Riesling Auslese

Producer: Gutsabfüllung Weingut Max Ferd. Richter

Quality level: Prädikatswein "Auslese" (selected harvest)

Area and grape: Mosel Riesling

Analytical data: Alc. 7,5 % vol. • 68,0 g/l Residual sugar • 9,9 g/l acidity.

Vineyard: This Riesling is being picked in the Graacher Himmelreich. The vineyard is situated southeast. The Devonian slate stone has got rich clayish compounds and thus is keeping humidity perfectly well. "Himmelreich" translates "kingdom of heaven" – no easier way to get there than enjoying it every day!

The wine: Very ripe and healthy grapes had been hand-picked end October 2021 at 90° Oechsle. Fermentation was done by indigenous yeast in traditional 1.000 litre old oak barrels (Fuders), temperature controlled. Bottling was effected 6th April 2022.

Taste: "Still quite non-saying at first, this needs a few minutes in the glass to develop its superbly smoky and refined nose of pineapple, herbs, tangerine, spices, blackberry and a touch of apricot. The wine proves superbly playful on the palate where light ripe and fresh fruits are wrapped into a spicy and zesty acidity. The finish is all about focus and freshness as lime and grapefruit zest lead the pace. This drinking Auslese remains fascinating thanks to its nice complexity."

Jean Fish and David Rayer, Mosel Fine Wines, June 2022

Serving: recommendations: Aperitif or to match fresh seasonal fruits, fresh warm apple tart and blue cheeses. On top: Roasted sea scallops.

Drinking Temperature: 10° C = 50° F

Ageing: 2031 – 2048

Label:

