

Mosel Fine Wines

"The Independent Review of Mosel Riesling"

Weingut Max Ferd. Richter

as reviewed by Jean Fisch & David Rayer

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2019 Wehlener Sonnenuhr Riesling Auslese * Fuder 42**

The 2019er Wehlener Sonnenuhr Riesling Auslese *** -42-, as it is referred to on the consumer label, was made from partially botrytized (60%) fruit picked at 140° Oechsle on old vines and also virgin vines, and was fermented down to noble-sweet levels of residual sugar (150 g/l). It offers a most subtle nose of a BA as scents of exotic fruits (pineapple, coconut, starfruit, etc.) mingle with some dried fruits (date and fig) and some creamy almond paste. The wine is stunningly complex and balanced on the palate, where multi-layered and refined flavors of creamy fruits are wrapped into some ripe but firm acidity. While intense, the wine remains superbly light-footed and beautifully alluring. This gorgeous sweet wine is a huge success! **(97 points)**

2019 Wehlener Sonnenuhr Riesling Trockenbeerenauslese

The 2019er Wehlener Sonnenuhr Riesling Trockenbeerenauslese was made from fully-botrytized fruit picked at 210° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar. It offers a hugely exotic nose made of baked pineapple, coconut, mango, starfruit, almond cream, dried fruits, and honeyed elements. The wine is hugely sweet and unctuous on the palate, where a whiff of volatile acidity adds pep to the structure. The finish is long and alluring, but also marked by a touch of volatile acidity at this early stage. This superb TBA may eventually exceed our high ratings, especially as the volatile elements withdraw into the background. What an impressive effort! **(96+ points)**

2019 Brauneberger Juffer-Sonnenuhr Riesling Spätlese

The 2019er Brauneberger Juffer-Sonnenuhr Riesling Spätlese was harvested at 91° Oechsle, and was fermented down to sweet levels of residual sugar (79 g/l). It offers a deep and complex nose of smoke, tangerine, candied orange, apricot flower, a hint of mango, and honeyed peach. The wine is compact and still on the sweet side on the palate, but already more than hints at huge depth and great juiciness wrapped into a magnificently ripe sense of acidity in the finish. The after-taste also shows some of the freshness and lightness to come. The only thing this superb sweet Riesling now needs is patience. What a stunner in the making! **(96 points)**

2019 Brauneberger Juffer-Sonnenuhr Riesling Auslese

The 2019er Brauneberger Juffer-Sonnenuhr Auslese was made from partially botrytized fruit (1/3) picked at 115° Oechsle, and was fermented down to noble-sweet levels of residual sugar (125 g/l). It offers a gorgeous nose made of elderflower, cassis, white peach, coconut, almond paste, fresh pineapple, and loads of citrusy and minty elements. The wine proves stunningly tactile and subtle on the palate, where delicately creamy fruits mingle with ripe yet gorgeously juicy acidity. The finish is all about bright exotic fruits, citrusy elements, and fine notes of cream. This gorgeous sweet wine may seem almost irresistible now, but it will gain from a decade of aging as the sweetness will have receded and given way to more nuances. **(95 points)**

2019 Veldenzer Eisenberg Riesling Kabinett

The 2019er Eisenberger Riesling Kabinett, as it is referred to on the consumer label, was made from fruit picked at 84° Oechsle, and was fermented down to fruity-styled levels of residual sugar (53 g/l). It offers a stunning nose made of white peach, flowers, ginger, smoke, and cassis. The wine is superbly engaging on the palate, where a juicy sense of acidity lifts up the flavors. The wine is gorgeously light-footed and yet so vibrant and full of flavors. The finish is simply stunning. What a huge success made in a classic Kabinett style! **(95 points)**

2019 Veldenzer Eisenberg Riesling Spätlese

The 2019er Eisenberger Riesling Spätlese, as it is referred to on the consumer label, was harvested at 93° Oechsle, and was fermented down to sweet levels of

residual sugar (86 g/l). It proves slightly reduced at first, but it is quick to show a quite sensational and complex nose of yellow peach, almond cream, yellow flowers, pineapple juice, cassis, elderflower, pear jelly, a touch of candied exotic fruits, and almond paste. The wine is gorgeously juicy and creamy on the palate, where it unleashes a gorgeous set of candied yellow fruits as well as a touch of honey with Auslese creaminess and presence. Despite its primary sweetness, the wine proves magnificently juicy, light and refined in the finish. It is good decade away from its optimal enjoyment window, but the patience will be rewarded. This refined and juicy “drinking Auslese” will be a pure joy to drink. **(95 points)**

2019 Brauneberger Juffer Riesling Kabinett Fuder 4

The 2019er Brauneberger Juffer Riesling Kabinett -4-, as it is referred to on the consumer label, was made from fruit picked at a low 78° Oechsle on over 80-year-old un-grafted vines, and was fermented down to fruity-styled levels of residual sugar (45 g/l). It offers stunning even if slightly reduced scents of white flowers, white peach, pear, apricot blossom, cassis, minerals, and smoke. The wine proves featherlight yet packed with gorgeous flavors on the palate and leaves a remarkable feel of fresh vibrant fruits, zest, and delicate herbal elements in the impeccably balanced finish. The finesse coupled with the lightness are simply awe-inspiring. What a stunning success! **(94 points)**

2019 Graacher Himmelreich Riesling Kabinett Trocken

The 2019er Graacher Himmelreich Riesling Kabinett Trocken is a fully dry wine (with 4 g/l of residual sugar) made from grapes harvested at 86° Oechsle from 80-year-old un-grafted vines. It offers a beautifully complex, refined, and classy nose of white flowers, vineyard peach, grapefruit, mint, smoke, and almond. The wine is. A great sense of density (from the high level of dry extracts) adds grip to the very pure, light-weighted, complex, and deep palate. The finish is feather light, beautifully well-delineated, and superbly refreshing. This is a great dry Riesling from the Mosel made in this ethereally light style that no other region can truly replicate. What an immense success! **(94 points)**

2019 Wehlener Sonnenuhr Riesling Kabinett

The 2019er Wehlener Sonnenuhr Riesling Kabinett was made from fruit picked at 84° Oechsle in the area around the sundial and in the upper part of the vineyard, and was fermented down to fruity-styled levels of residual sugar (47 g/l). It offers a superb nose made of white peach, freshly cut apple, flowers, and smoky elements. The wine is incredibly subtle and playful on the palate, and leaves a superb feel of white flowers, pear, and apricot blossom in the light-footed and finely chiseled finish. A touch of beautifully integrated sweetness just underlines the greatness of this wine in the finish. This is text-book stuff! **(92 points)**

2019 Brauneberger Juffer Riesling Kabinett

The 2019er Brauneberger Juffer Riesling Kabinett was made from fruit picked at 83° Oechsle, and was fermented down to fruity-styled levels of residual sugar (45 g/l). It offers a superbly engaging nose made of pear, elderflower, cassis, vineyard peach, a touch of apricot blossom, and a hint of whipped cream. The wine is gorgeously playful on the palate, where creamy elements mingle with racy acidity. The wine leaves one with a nicely multi-layered feel in the mouthwatering finish. This is a beautiful Kabinett in the making. **(95 points)**

2019 Brauneberger Juffer Riesling Trocken Alte Reben

The 2019er Brauneberger Juffer Riesling Trocken Alte Reben was fermented down to fully dry levels of residual sugar (4 g/l). It offers a beautifully aromatic, complex, and pure nose of tangerine, smoke, cassis, herbs, and smoke. The wine develops great concentration but also lightness and freshness on the impeccably balanced palate driven by juicy fruits and zesty acidity. The finish is nicely tickly and spicy, with a hint of tartness still in need of integration. This will prove a great dry Riesling at maturity. **(93 points)**

2019 Graacher Himmelreich Riesling Auslese

The 2019er Graacher Himmelreich Riesling Auslese was made from partially botrytized (40%) fruit picked at 108° Oechsle, and was fermented down to noble-sweet levels of residual sugar (115 g/l). It offers a rather rich yet engaging nose made of gooseberry, elderflower, almond paste, apricot, date, coconut, and smoky elements. A nice kick of acidity cuts through the multi-layered and luscious

flavors on the palate, and leaves a subtle and beautifully complex feel of saffron, apricot, honey, almond, and ripe fruits in the long finish. **(93 points)**

2019 Graacher Himmelreich Riesling Kabinett

The 2019er Graacher Himmelreich Riesling Kabinett was made from fruit picked at 84° Oechsle, and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a gorgeous nose made of elderflower, yellow peach, pear, grapefruit, and floral elements. The wine is gorgeously intense and yet superbly playful on the palate, where succulent fresh fruits mingle with more mineral elements. A touch of creaminess comes through in the finish, which admirably complements the juicy but racy kick of acidity. Some almond paste and apricot come through in the aftertaste add a Spätlese touch to the wine without taking anything away from its juiciness. This fruity-styled wine is a true winner. **(93 points)**

2019 Wehlener Sonnenuhr Riesling Spätlese

The 2019er Wehlener Sonnenuhr Riesling Spätlese was made from fruit picked at 95° Oechsle, and was fermented down to almost noble-sweet levels of residual sugar (95 g/l). It offers a hugely aromatic and creamy nose made of pineapple, honey, apricot blossom, almond, grapefruit, and floral elements. The wine develops the creamy side of a refined Auslese on the palate and leaves an intense feel of whipped cream, apricot, honey, and fine floral and herbal elements in the engaging and nicely racy finish. This sweet wine will please lovers of suave yet light-footed and engaging expression of the genre, but needs more than a decade to reach its drinking window. **(92 points)**

2019 Brauneberger Juffer Riesling Kabinett Trocken

The 2019er Brauneberger Juffer Riesling Kabinett Trocken proves slightly reductive at first, but quickly reveals a superbly attractive and finely aromatic nose of tangerine, pear, yellow peach, candied grapefruit, dried herbs, and smoke. The wine is focused and zesty on the palate, and proves light-weighted and nicely tart, but also a hint richer in the finish (despite the label only indicating 11.5% of alcohol). This dry Riesling needs a few years to integrate its tartness, and will then prove a superb companion for food at maturity. **(91 points)**

2019 Wehlener Sonnenuhr Riesling Kabinett Feinherb

The 2019er Wehlener Sonnenuhr Riesling Kabinett was made from fruit picked at 87° Oechsle in a parcel on the border with the village of Graach, and was fermented down to off-dry levels of residual sugar (23 g/l). It offers a gorgeous nose made of yellow peach, pear, vineyard peach, a hint of apricot blossom, and floral elements. The wine is nicely intense on the comparatively light-footed palate and leaves a nicely racy feel in the playful and filigreed finish. This outstanding off-dry Riesling will offer much pleasure at maturity. **(91 points)**

2018 Spätburgunder Trocken Pinot Noir

The 2018er Pinot Noir, as it is referred to on the consumer label, comes made from largely de-stemmed fruit picked in the Mülheimer Sonnenlay, and was fermented and aged in used 2-3-year-old barrique for 16 months before being bottled unfiltered. This bright red-colored wine opens up to gorgeously deep scents of cherry, clove, some spices, and chalky elements. The wine is beautifully playful on the palate, where more silky flavors of cherry, cranberry, and fine spices make for a gorgeous experience. A touch of zest adds structure to the gorgeous finish. The after-taste is all about deep and comparatively complex fruits enhanced by some subtle spicy elements. This debut red wine at the Max Ferd. Richter Estate is a resounding success! **(91 points)**

2019 Trocken Alter Satz

The 2019er Alter Satz (old set in German), as it is referred to on the consumer label, is the first vintage from a field blend of nine different old grape varieties, including Riesling but also lesser known grapes such as Heunisch and Orleans, which were harvested the same day at an average of 88° Oechsle. The grapes were macerated for 6-8 hours and were fermented down to bone dry levels of residual sugar (less than 1 g/l). The wine offers a beautifully aromatic and attractive nose of herbs, cardamom, dried spices, hay, green apple, smoke, and camphor, all wrapped into a whiff of toasty nut. It starts off on the juicy and round side on the palate, but then reveals a more focused, tight, and even slightly powerful side in the finish. The after-taste is sharp and slightly tart. This fascinating look into how wines were made in the old days only needs a year or two in the bottle to fully integrate its elements and reveals its multi-faceted complexity. **(89 points)**

2019 Riesling Classic

The 2019er Riesling Classic comes from 40-50-year-old vines in the villages of Veldenz and Burgen, and was fermented down to almost dry levels of residual sugar (10 g/l). It offers a tantalizing nose made of floral elements, white peach, freshly cut apple, pear, and smoke. The wine is playful and delightfully driven by fruits and minerals on the palate and leaves a gorgeous sense of fresh herbs in the long and refined finish. This drytasting wine offers textbook Mosel pleasure. **(88 points)**

2019 Riesling Richter Estate

The 2019er Riesling Richter Estate is an off-dry wine (with 30 g/l of residual sugar) made from young vines in the Brauneberger Juffer, Erdener Herrenberg, and Mülheimer Sonnenlay. It offers a beautiful and delicately creamy nose made of vineyard peach, apricot blossom, grapefruit, floral elements, and some dark spices. The wine is still slightly on the sweet side on the otherwise impeccably balanced and light-footed palate, and leaves a nice smooth feel in the long and subtle finish. This nice off-dry wine only needs a few years of patience in order to fully shine. **(88 points)**

