

## Wine-Expertise



Name: 2021 Erdener Treppchen  
Riesling Kabinett

Producer: Estate bottled Max Ferd. Richter

Quality level: Prädikatswein "Kabinett"

Area and grape: Mosel Riesling

Analytical data: 8,0 % alc/vol. • 59,8 g/l Residual sugar • 11,2 g/l acidity.

Vineyard: Erden is the first village (upstream) of the series of the greatest Riesling vineyards in the world and the Riesling wines are impeccable. Erdener Treppchen (little steps) has vertical rock faces in the grey slate vineyard. By the Mosel there is an impressive presshouse where the grapes were trodden in Roman times. The wines are classic and magically elegant.

The wine: Healthy grapes had been hand-picked third decade October 2021 at 85°Oechsle level. Fermentation took place in traditional old 1.000 litre oak barrels (Fuders), temperature controlled, with indigenous yeast. Bottling was effected 4<sup>th</sup> May 2022.

Taste: "Quite restrained and smoky at first, it develops a nicely attractive and fresh nose of canned yellow peach, anise, green gage, Conference pear and lozenge. The wine is nicely juicy and creamy on the elegantly round and fruity palate. The finish has fresh herbal and anise-driven elements giving more freshness to the whole experience."

**Jean Fisch and David Rayer, Mosel Fine Wines, June 2022**

Serving:  
Recommendations: Enjoyable and refreshing aperitif; to match light casual plates, spicy chinese and japanese cuisine.

Drinking  
Temperature: 10° C = 50° F

Ageing: 2029 – 2041

Label:

