

Weingut Max Ferd. Richter

PROFILE

The estate of Max Ferd. Richter has been passed down from father to son for the past 300 years. The current reins are held by Dr. Dirk Richter, the 9th generation, and will eventually be passed down to his son Constantin. The estate produces world-class Rieslings from some of the most esteemed vineyards in the Mosel, and all production comes from estate holdings. The terroir of their steep vineyard sites is generally grey slate with different compositions of ferruginous (Brauneberg), mineral quartz (Veldenz) or clay (Graach, Wehlen, Mülheim) soils; those deeply influence character and flavor of the wines. Strict attention to quality and detail is paid to all vines from the QBAs on up through the Eisweins. Through the entire line of wines, their hallmark balance is evident in every glass.

Erden is the first village upstream of the series of the greatest Riesling vineyards in the world and the wines made from there are impeccable. Erdener Treppchen (little steps) has vertical rock faces in the grey slate vineyard. The wines are classic and magically elegant.



SPECIFICATIONS

Wine: 2020 Erdener Treppchen Riesling Kabinett

Varietals: 100% Riesling

Appellation: Mosel Prädikatswein

Exposure: South

Soil: Grey slate

Harvest: Grapes were hand picked late September 2020 at 87° Oechsle.

Agricultural Method: Traditional

Vinification: Fermentation took place in traditional old 1.000 litre oak barrels (Fuders), temperature controlled, with indigenous yeast. Bottling was effected 18th June 2021.

Tasting Note: "It offers a superbly subtle nose made of citrusy fruits, herbs and smoke, all wrapped into residual scents from its spontaneous fermentation. The wine is beautifully lively and racy on the palate, which provides the right frame to some subtly creamy flavors of pear, apricot-blossom and gooseberry. The finish is focused as light as a feather, yet packed with intensity mineral and slightly ripe fruity flavors. This is a beautiful Kabinett which will need a few years to reveal its best and has even some upside potential." (Mosel Fine Wines)

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

Alcohol: 9.0%

Residual Sugar: 45.2 g/l

Acidity: 8.9 g/l



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