

# 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. Through the entire line of wines, their hallmark balance is evident in every glass.

Throughout the estate, only all-natural fertilizers, sustainable farming, and hand-harvesting are employed. Vineyards are treated as needed so in some vintages some vineyards are entirely ecological. They use pomace, compost and stall manure as fertilizers. Application is in late winter and early spring. Overall, they are trying to minimize waste, water and energy consumption.

This monopole is a southwest-facing vineyard slope of just two acres. The vineyard was planted in 1964, but the first historic record dates back to 30th April 1245! The vineyard was dedicated by the Count of Veldenz to the nearby convent from which it took its name "Helenenkloster" (St. Helene's convent.)



## SPECIFICATIONS

**Wine:** 2017 Mulheimer Helenenkloster Spatlese

**Varietals:** 100% Riesling

**Location:** Mosel

**Exposure:** South-west

**Soil:** Slate and clay

**Vineyard Age:** Planted in 1964

**Harvest:** Hand Harvested at 92° Oechsle on October 10, 2017

**Agricultural Method:** Sustainable and Vegan ✓

**Vinification:** Six hours of maceration before gentle pressing. Temperature controlled fermentation in traditional old oak barrels. Bottled March 1, 2018.

**Tasting Note:** "It delivers a very minty and refreshing nose of white peach, grapefruit, flowers and smoke. Ample yellow make for a deliciously creamy and juicy feel on the palate. The finish is superbly fruity but also spicy, zesty and focused. This riper expression of Spätlese shines through its utter drinkability." (Mosel Fine Wines)

**Food Pairing:** Ideal as and apéritif or with fruit desserts and cheese plates.

**Alcohol:** 7.0%

**Residual Sugar:** 70.5 g/l

**Acidity:** 9.3 g/l



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