

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 vineyard produces very elegant, minerally and refined wines. The steep stony, dark grey slate vineyard is situated on the right hand of the Mosel river, and faces south-southwest. Rieslings from this vineyard are known for their longevity and ageing potential. Vines are extremely old (up to 100 years) and ungrafted.



SPECIFICATIONS

Wine: 2020 Wehlener Sonnenuhr Auslese**, cask 24

Varietals: 100% Riesling

Appellation: Prädikatswein Mosel

Exposure: South-East/South

Soil: Stony clay, slate, quartz

Vineyard Age: Up to 100 years

Harvest: Hand Harvested at 97° Oechsle in the middle of October 2020.

Agricultural Method: Traditional

Vinification: Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. Bottling was effected 24th March 2021.

Tasting Note: "It offers a still rather backward nose made of smoky elements and only faint scents of melon, pineapple, apricot and herbs. The wine is hugely racy and beautifully focused on the palate and leaves a mouth-watering feel of herbs, faint flavors of subtly exotic fruits and spices in the long finish. This dessert wine will need quite some time to reveal its full glory but the potential is huge" (Mosel Fine Wines)

Food and Wine Pairings: Aperitif, venison paté with wild berries, roasted duck, desserts and cream and blue cheese such as Camemberts, Roquefort, Danish Blue, Stilton and Gorgonzola.

Alcohol: 7.0%

Residual Sugar: 89.9 g/l

Acidity: 9.5 g/l



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