

## Wine-Expertise



Name: 2021 Erdener Treppchen  
Riesling Spätlese

Producer: Estate bottled Max Ferd. Richter

Quality level: Prädikatswein "Spätlese" (late harvest)

Area and grape: Mosel Riesling

Analytical data: 7,5 % alc/vol. • 73,8 g/l Residual sugar • 10,7 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 late October 2021 at 88°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: "It offers a beautifully refined and delicate nose of white peach, gooseberry, mint lozenge, candied lime, herbs and dried white flowers. The wine is gorgeously well balanced on the palate as some fine white and yellow fruits interplay with zesty flavors of grapefruit, tangerine and lemon. The finish is very precise, chiseled and long. This is a great Spätlese in the making."

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

Serving:  
Recommendations: Enjoyable and refreshing aperitif; to match fresh fruit and cream cheese plates. Southeast Indian and east Asian Cuisine.

Drinking  
Temperature: 10° C = 50° F

Ageing: 2031 – 2046

Label:

