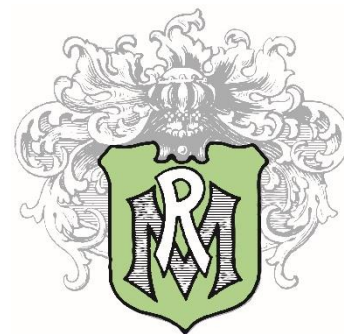


## Wine-Expertise



- Name: 2021 Wehlener Sonnenuhr  
Riesling Trockenbeerenauslese
- Producer: Estate bottled Weingut Max Ferd. Richter
- Quality level: Prädikatswein "Trockenbeerenauslese"
- Area and grape: Mosel Riesling
- Analytical data: Alc. 6,0 % alc./vol. • 296,0 g/l residual sugar • 14,6 g/l acidity.
- Vineyard: The "Wehlener Sonnenuhr" ("Sun dial") vineyard produces very elegant, minerally and refined wines. The steep stony, dark grey slate vineyard is situated on the right hand river, and faces south-southwest. The sunshine naturally heats up the terroir extremely well and keeps the temperature ideally during the night. Rieslings from this vineyard are world wide known for their longevity and ageing potential. Vines are extremely old (120 years) and uncrafted.
- The wine: Shrivelled raisin like berries – 100% botrytized – had been carefully hand picked and reselected late October 2021 at 195°Oechsle must weight. Fermentation was done temperature controlled in glass containers with natural yeast. Bottling was effected 25<sup>th</sup> February 2022.
- Taste: "It proves still quite reductive and non-saying at first, and only slowly reveals its rich and gorgeous nose of apricot, honeyed pineapple, yellow peach, tangerine, mango, acacia, date and pear jelly. Where this wine really shines is on the palate where the concentration and depth are quite remarkable. The richness and intensity are however quickly wrapped into a blanket of ripe zest which brings a lot of focus and tension. This is a hugely impressive and gorgeous TBA, which even has some upside potential."

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

Serving

Recommendations: Suites to fish, white meat, poultry or vegetarian dishes.

Drinking

Temperature: 10° C = 50° F

Ageing: 2036 – 2071

Label:

