

Wine-Expertise



Name:	2021 Wehlener Sonnenuhr Riesling Auslese***, cask 42
Producer:	Estate bottled Weingut Max Ferd. Richter
Quality level:	Deutscher Prädikatswein "Auslese" (selected harvest)
Area and grape:	Mosel Riesling
Analytical data:	7,0 % alc./vol. • 134,2 g/l residual sugar • 9,7 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 (up to 130 years) and uncrafted.
The wine:	Grapes at perfect physiological ripeness, partially botrytized, had been hand-picked and selected end of October 2021 at 111° Oechsle level. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. Bottling was effected 24 th March 2022.
Taste:	"Slightly reductive at first, this is quick to offer a captivating and gorgeous nose of almond cream, minty herbs, vineyard peach, fresh pineapple, prune, lime tree and a hint of coconut. The wine is deliciously creamy and velvety on the layered and elegant palate. Yet there is also great presence and intensity and the finish is hugely long. This is a mind-blowingly great Auslese."

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

Serving

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

Drinking

Temperature: 12° C – 54° F

Ageing: 2036 – 2071

Label:

