

Wine-Expertise

Name:	2010 Mülheimer Helenenkloster Riesling Eiswein
Producer:	Gutsabfüllung Weingut Max Ferd. Richter
Quality level:	Qualitätswein mit Prädikat "Eiswein" (Icewine)
Area and grape:	Mosel Riesling
A.P.No.:	2593049 1811
Analytical data:	7,0 % alc./vol. • 290,1 g/l residual sugar • 15,7 g/l acidity.
Vineyard:	Monopoly site to the Max Ferd. Richter estate. 100 % Riesling grapes; southwest facing vineyard slope of just two acres. Fresh weathering deep structured clayslate. Vine planted in 1964. First historic record: 30 th 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).
The wine:	Ripe and healthy grapes had been hand picked on 3 rd December 2010 at -14°Celsius (6,8° F) at 187° Oechsle. The frozen grapes have been carefully picked, rechecked and reselected in the winery to exclude inappropriate berries prior to pressing. Temperature controlled fermentation. Bottling was done 12 th May 2011.
Taste:	This icewine offers fresh and ripe notes of exotic fruits, but also generous and rich flavours more commonly associated with BA bottlings, including honey, anise and white chocolate. This exposure of richness of flavours occupies all your mouth and supported by a quite firm acidity seems to explode towards palate. This is a breathtaking glass of pure Riesling fruit with lively charme and structured feel up to the finish. A delicious drink even in its present youth.
Serving recommendations:	To be served either on it's own or with fruit desserts and / or noble cream cheese plates.



Drinking Temperature:	10° C. = 50° F.
Ageing:	until 2030



Label: