

Wine-Expertise



- Name: 2021 Wehlener Sonnenuhr
Riesling Kabinett, feinherb (offdryish)
- Producer: Gutsabfüllung Weingut Max Ferd. Richter
- Quality level: Prädikatswein "Kabinett"
- Area and grape: Mosel Riesling
- Analytical data: Alc. 8,5 % alc./vol. • 32,5 g/l residual sugar • 10,1 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 worldwide known for their longevity and ageing potential. Vines are extremely old (up to 100 years) and uncrafted.
- The wine: Healthy grapes had been handpicked second decade of Oktober 2021 at 81° Oechsle level. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. Bottling was effected 13th April 2022.
- Taste: "The nose proves superbly refined and complex as elegant and refreshing notes of yellow peach, tangerine, almond cream and orange blossom interplay with mint, smoke and herbs. The wine is superbly airy and elegant on the velvety and finely creamy palate. The finish is all about lightness and finesse with good ripe acidity in the background. This old-styled and classic drinking Kabinett is really superb."

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

- Serving recommendations: Aperitif, Suits to all kind of fish, seafood, vegetables and white meat dishes.
- Drinking Temperature: 10° C = 50° F
- Ageing: 2024 – 2041
- Label:

