

Weingut Max Ferd. Richter

PROFILE

The estate of Max Ferd. Richter has been passed down from father to son for the past 300 years. The current reins are held by Dr. Dirk Richter, the 9th generation, and will eventually be passed down to his son Constantin. The estate produces world-class Rieslings from some of the most esteemed vineyards in the Mosel, and all production comes from estate holdings. Through the entire line of wines, their hallmark balance is evident in every glass.

Throughout the estate, only all-natural fertilizers, sustainable farming, and hand-harvesting are employed. Vineyards are treated as needed so in some vintages some vineyards are entirely ecological. They use pomace, compost and stall manure as fertilizers. Application is in late winter and early spring. Overall, they are trying to minimize waste, water and energy consumption.

This monopole is a southwest-facing vineyard slope of just two acres. The vineyard was planted in 1964, but the first historic record dates back to 30th 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.)



SPECIFICATIONS

Wine: 2020 Mülheimer Helenenkloster Riesling Kabinett, Feinherb

Varietals: 100% Riesling

Location: Mosel

Exposure: South-west

Soil: Slate and clay

Vineyard Age: Planted in 1964

Harvest: Hand Harvested at 87° Oechsle in mid-October 2020.

Agricultural Method: Sustainable

Vinification: Temperature controlled fermentation in traditional old oak barrels. Bottling was effected 28th April 2021.

Tasting Note: "It offers a beautifully aromatic nose made of vineyard peach puree, starfruit, whipped cream, and finely smoky elements. The wine proves subtle creamy and intense on the still remarkably airy palate and leaves a sense of ripe pear, a hint of cardamom, and herbal elements in the long and nicely juicy finish. It is already superbly open for business, but also be a great wine to cellar for more than a decade." (Mosel Fine Wines)

Food Pairing: To be served as apéritif or with all sorts of every day plates.

Alcohol: 11.0%

Residual Sugar: 18.4 g/l

Acidity: 7.0 g/l



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