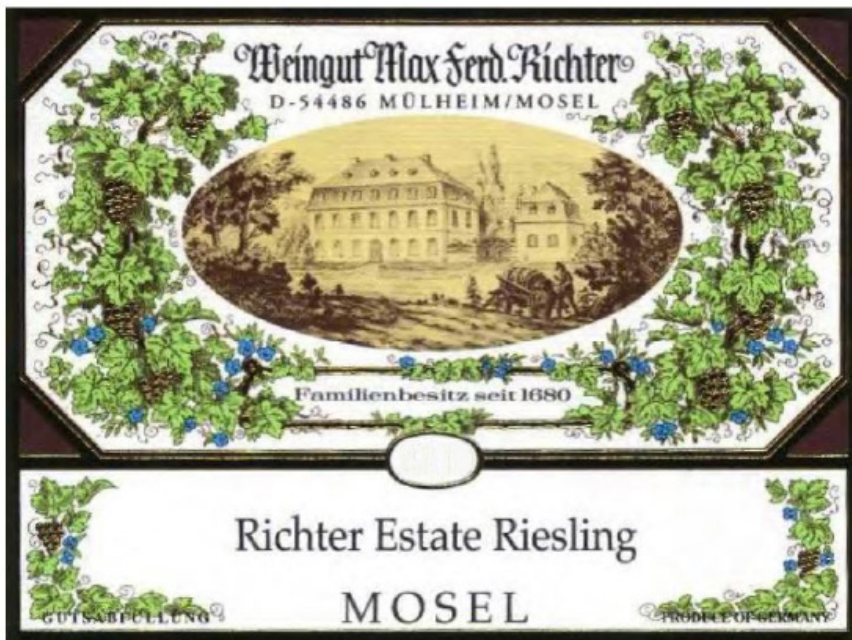


Weingut Max Ferd. Richter

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. The terroir of their steep vineyard sites is generally grey slate with different compositions of ferruginous (Brauneberg), mineral quartz (Veldenzen) or clay (Graach, Wehlen, Mülheim) soils; those deeply influence character and flavor of the wines. Strict attention to quality and detail is paid to all vines from the QBAs on up through the Eisweins. 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.



SPECIFICATIONS

Wine: Estate Riesling 2017

Varietals: 100% Riesling

Appellation: Mosel Qualitätswein

Vineyard Age: Less than 15 years – this wine is made from younger vines that are not yet ready for the Prädikat wines.

Harvest: Hand Harvested in the last week of September 2017

Agricultural Method: Traditional and Vegan 

Vinification: Natural yeast fermentation was done under temperature control in traditional oak casks (Fuder). Aging in stainless steel tanks.

Tasting Note: “The 2017 Richter Estate Riesling is made from Estate holdings in the Erdener Herrenberg, Graacher Dompropst and Himmelreich as well as parcels in Mülheim. It was fermented down to fully off-dry levels at less than 30 g/l of residual sugar. The wine delivers a nicely fruity and ripe nose of yellow peach, plum, earthy spices, smoke and a hint of tar. It unfolds good presence yet remains light-footed on the just off-dry palate. Some nicely tickly whips up the flavours right into the focused, light and long finish.” (Mosel Fine Wines)

Alcohol: 10%

Residual Sugar: 27.0 g/l

Acidity: 9.5 g/l



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