

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.

The Mülheimer Sonnenlay is the largest single vineyard in the Max Ferd. Richter estate. The vineyard is situated in a valley adjacent to the river, which until the last ice age was the original bed of the Mosel river. The Sonnenlay mountain faces west – south west.



SPECIFICATIONS

Wine: 2011 Mülheimer Sonnenlay Auslese

Varietals: 100% Riesling

Appellation: Prädikatswein "Auslese" (selected harvest)

Location: Mosel

Exposure: South-west/west

Soil: Weathered grey slate

Harvest: Hand Harvested Grapes are hand-picked at 112° Oechsle on October 11, 2011

Agricultural Method: Traditional and Vegan ✓

Vinification: Fermentation is done temperature controlled in traditional old oak barrels (Fuder). Bottling on 27 April 2012.

Tasting Note: Aromas of ripe grapefruit, quince and tangerine; spicy zesty flavour with mouth-filling fruit backed by fine hints of botrytis. The luscious richness is animating and framed by well-balanced acid. A Riesling to mature for decades, but very refreshing even at this stage of development.

Food Pairing: Aperitif or to match fresh seasonal fruits, fresh warm apple tart and blue cheeses. Roasted sea scallop.

Alcohol: 8.00%

Residual Sugar: 108.20 g/l

Acidity: 8.60 g/l



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com