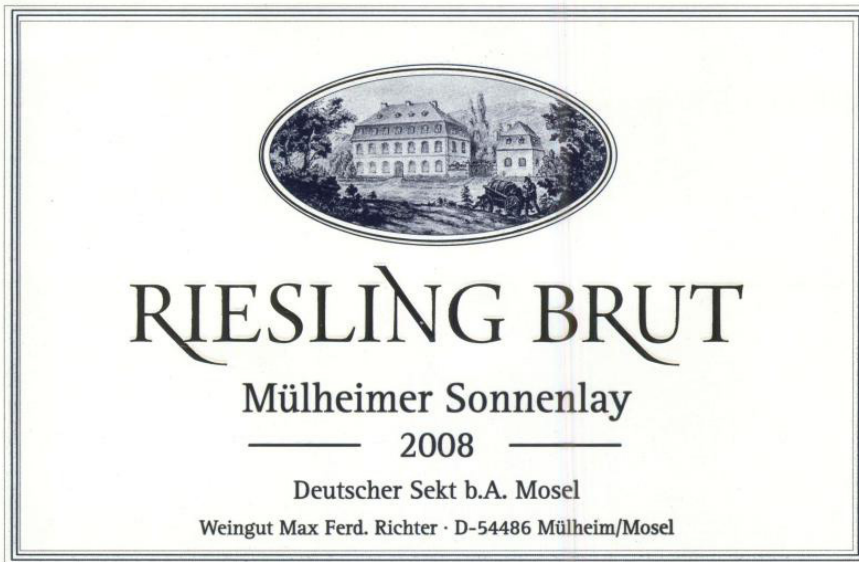


Weingut Max Ferd. Richter

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 (Veldenz) 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: 2008 Mülheimer Sonnenlay Riesling Brut

Varietals: 100% Riesling

Appellation: Deutscher Sekt b.A. Mosel

Exposure: South-west/west

Soil: Weathered grey slate

Harvest: Hand Harvested in the middle of October

Agricultural Method: Traditional and Vegan 

Vinification: After uncrushed pressing the juice fermented in traditional oak barrels (Fuders). Tirage bottling for second fermentation was done in February 2010. Processing corresponds to the traditional method (méthode Champenoise). This wine rested on the lees for 18 months. Eiswein grape juice was used as dosage to ensure some rounded and elegant character. Disgorged May 13, 2013.

Tasting Note: This sparkling Riesling shows a bouquet of ripe apples, apricot and slate minerals. Its flavour reveals spicy minerality that cleanses your palate and finishes dry.

Food Pairing: Wherever and whenever you are enjoying bubbles!

Alcohol: 12.5%

Residual Sugar: 7.0 g/l

Acidity: 5.7 g/l



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