

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.

The vineyard is situated alongside the Mosel River opposite of Mülheim and faces south. The name Brauneberger refers to the Devonian slate soil with its rich, reddish brown tones. The vineyard designation Juffer, from the medieval German meaning “virgin lady,” denotes the nearby convent that used to own large parts of the steep vineyard site.



SPECIFICATIONS

Wine: 2016 Brauneberger Juffer Riesling Kabinett

Varietals: 100% Riesling

Appellation: Prädikatswein “Kabinett”

Exposure: South

Soil: Pebble stone layers with loam soil

Harvest: Grapes were hand picked in the second week of October 2016 at 84° Oechsle level from old vines.

Agricultural Method: Traditional and Vegan ✓

Vinification: Fermentation was done temperature controlled with indigenous yeast in traditional old oak barrels (Fuder). Bottling on 4 April, 2017.

Tasting Note: “It offers a delicately creamy nose of vineyard peach, melon, grapefruit and fine herbs. The wine is juicy and spicy on the palate and leaves a great refreshingly tart feel in the long and focused finish. This structured Kabinett will need a good decade in the bottle in order to develop its full potential.” (Mosel Fine Wines)

Food Pairing: Pure refreshment on its own or as aperitif. In combination with food an ideal partner for Indian or south-east Asian cuisine, from sweet-sour to spicy dishes. It matches as well with roasted duck and sushi.

Alcohol: 8.0%

Residual Sugar: 56.0 g/l

Acidity: 8.60 g/l