

Wine-Expertise



- Name: 2022 Brauneberger Juffer Riesling Kabinett
- Producer: Gutsabfüllung Weingut Max Ferd. Richter
- Quality level: Prädikatswein "Kabinett"
- Area and grape: Mosel Riesling
- Analytical data: 7,5 % alc/vol. • 60,2 g/l residual sugar • 8,1 g/l acidity.
- Vineyard: The vineyard is situated alongside the Mosel river opposite of Mülheim and faces totally south. The name refers to the fact that the Devonian slate stone there has got rich ferruginous minerals that usually adds earthy notes to the flavour. The vineyard designation "Juffer" (medieval German: 'Virgin Lady') reminds of the nearby Convent that used to own large parts in that steep vineyard site. In Burgundian terms the Juffer is seen as a 'Premier Cru'.
- The wine: Ripe healthy grapes had been handpicked 1st decade of October 2022 at 78° Oechsle. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) by indigenous yeast. Bottling was effected on 7th February 2023.
- Taste: "From 40- to 50-year-old vines, the 2022 Brauneberger Juffer Riesling Kabinett opens an intense but filigreed and refined nose of ripe Riesling berries and delicate notes of weathered brown slate and pink grapefruit. Pure and saline on the palate, this is a light, filigreed and almost fragile but lush Kabinett that is enormously saline and highly stimulating on the finish The 2022 already drinks beautifully. Tasted at the domaine in May 2023.."

Stephan Reinhardt for Robert Parker's Wine Advocate (93/100)

Serving

Recommendations: Pure refreshment on it's 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 roasted duck and sushi.

- Drinking temperature: 10° C = 50° F
- Ageing: 2028 – 2041
- Label:

