

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: 2020 Brauneberger Juffer Riesling Kabinett Trocken

Varietals: 100% Riesling

Appellation: Prädikatswein "Kabinett"

Exposure: South

Soil: Pebble stone layers with loam soil

Harvest: Ripe and very healthy grapes had been handpicked at last decade of September 2020 at 88° Oechsle from old vines.

Agricultural Method: Traditional

Vinification: Fermentation was done temperature controlled in traditional old oak barrels (Fuder) by indigenous yeast. Bottling was effected 07th April 2021.

Tasting Note: "It offers a stunning nose made of vineyard peach, herbs, spices and fresh juicy orangey elements. The wine is gorgeously performed and playful on the palate and leaves a structured feel of herbs, orchard fruits and zesty minerals in the finish. This is an absolutely stunning Riesling in the making and a must-buy if ethereal lightness is your thing." (Mosel Fine Wines)

Food Pairing: Apéritif and all seafood or fish dishes

Alcohol: 11.5%

Residual Sugar: 8.2 g/l

Acidity: 7.0 g/l

