

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.

Erden is the first village upstream of the series of the greatest Riesling vineyards in the world and the wines made from there are impeccable. Erdener Treppchen (little steps) has vertical rock faces in the grey slate vineyard. The wines are classic and magically elegant.



SPECIFICATIONS

Wine: 2015 Erdener Treppchen Riesling Spätlese

Varietals: 100% Riesling

Appellation: Prädikatswein "Spätlese" (late harvest)

Exposure: South

Soil: Grey slate

Harvest: Grapes were hand picked mid-October 2015 at 93° Oechsle from old vines.

Agricultural Method: Traditional and Vegan ✓

Vinification: Fermentation was done temperature controlled with indigenous yeast in traditional old oak barrels (Fuder). Bottled 26 April 2016.

Tasting Note: "This Spätlese was harvested in the privileged Busslay sector from a parcel still trained on single pole. Bright in color, this wine offers a very subtle nose of white peach, melon, pear, grapefruit and dried herbs. It is gorgeously fruity and elegant on the palate and leaves a stunning feel of white minerals and fresh herbs in the long finish. This is a gorgeous wine in the making and a 'huge success'." (93 pts, Mosel Fine Wines)

Food Pairing: Enjoyable and refreshing aperitif; to match fresh fruit and creamy cheese plates. Southeast Indian and east Asian Cuisine.

Alcohol: 7.0%

Residual Sugar: 73.8 g/l
Acidity: 10.1 g/l



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