

Wine-Expertise



Name:	2022 Veldenzener Elisenberg Riesling Kabinett – ELISENBERG^{ER} –
Producer:	Estate bottled Weingut Max Ferd. Richter
Quality level:	Prädikatswein “Kabinett”
Area and grape:	Mosel Riesling
Analytical data:	7,5 % alc./vol. • 60,9 g/l residual sugar • 8,4 g/l acidity.
Vineyard:	Fresh weathering stony clay slate, quartziferous. Age of vines: 50 years. Vineyard faces southeast – south – southwest and is situated in a formerly abandoned Mosel river bed. The microclimate guarantees very elegant and delicate wines, that remind of Saar-Ruwer style. This vineyard was planted in 1815 by Franz Ludwig Niessen, the 4 th generation owner of our Company, and named to honour than time very popular Queen Louisa of Prussia. (Louise’s vineyard, later Elisenberg)
The wine:	Ripe and healthy grapes had been hand picked late September 2022 at 79° Oechsle level. Temperature controlled fermentation in traditional oak barrels (Fuders) with indigenous yeast. Bottling was done 30 th March 2022.
Taste:	“From 50-year-old vines, the Veldenzener 2022 Elisenberger Riesling Kabinett is very clear, bright, pure and fresh on the still pretty reductive nose that delivers an intense aroma of ripe and dried apples intermingled with almond and nutty aromas. Lush and savory on the palate, this is a crystalline and nervously classy, pure and saline, quite stony Riesling Kabinett with a serious expression. It’s more austere than “verspielt” (frisky) but very stimulating and salivating, and it has good aging capacity. Tasted at the domaine in May 2023.”

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

Serving recommendations: To be served as aperitif, spicy and oriental food, Sushi.

Drinking Temperature: 10° C = 50° F

Ageing: 2029 – 2041

Label:

