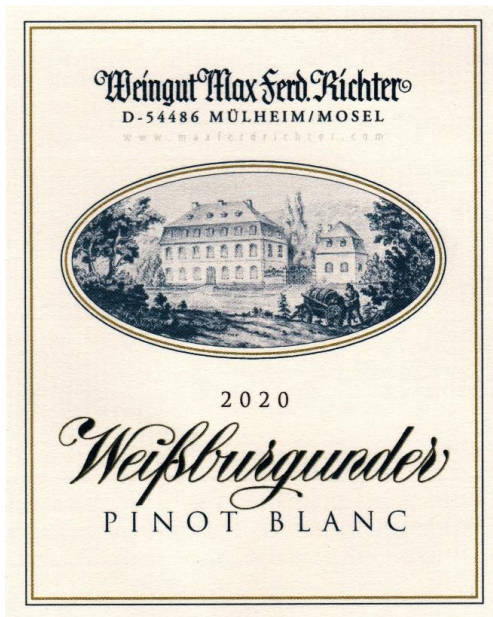


Weingut Max Ferd. Richter

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.



SPECIFICATIONS

Wine: Weissburgunder 2020

Varietals: 100% Pinot Blanc

Appellation: Weissburgunder QbA

Location: Mosel

Soil: Ice Age gravel and pebble stone layers with loam soil

Vineyard Age: Planted in 2002

Harvest: Hand Harvested in September 2020

Agricultural Method: Traditional

Vinification: Grapes had been destemmed, followed by gentle pressing. Fermentation was done with natural yeast partly in stainless steel and partly in 10 years old oak barrels (Fuder). Bottling was effected on 1st July 2021.

Tasting Note: "The bright-coloured wine offers subtle and hugely appealing nose made of pear, a hint of starfruit, herbs, whipped cream and herbal elements. It proves playful and animating on the palate and leaves one with a great sense of fresh fruits, zest and spices in the light-footed and perfectly balanced finish. A touch of power underlined by cardamom emerges in the aftertaste of this otherwise beautiful Weissburgunder." - Jean Fisch and David Rayer

Food Pairings: An easy match with vegetable dishes, white asparagus, white meat and some Mediterranean fish.

Alcohol: 12.00%

Residual Sugar: 4.9 g/l

Acidity: 4.9 g/l



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