

# 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.

This vineyard faces south and is situated in a former Mosel river bed. The microclimate guarantees very elegant and delicate wines that are reminiscent of a Saar-Ruwer style. This vineyard was originally planted in 1815 by Franz Ludwig Niessen, the 4th generation owner of Max Ferd. Richter and named in honor of Queen Louisa of Prussia.



## SPECIFICATIONS

**Wine:** 2020 Veldenzer Elisenberg Riesling Spätlese

**Varietals:** 100% Riesling

**Appellation:** Prädikatswein "Spätlese" (late harvest)

**Location:** Mosel

**Exposure:** South-East/South-West

**Soil:** Stony clay slate

**Vineyard Age:** 45 years

**Harvest:** Hand Harvested end of October 2020 at 87° Oechsle.

**Vinification:** Gentle pressing was followed by temperature controlled fermentation with indigenous yeast in traditional old oak barrels (Fuders). Bottling was effected 25th March 2021.

**Tasting Note:** "It offers a simply stunning nose made of white peach, apple, pear, passion fruit and floral elements. The wine is beautifully juicy and animating on the palate and leaves a stunning feel of racy juicy fruits in the long finish. The aftertaste is subtly exotic, multi-layered, hugely animating and persistent. What a huge success!" (Mosel Fine Wines)

**Food Pairings:** To be served as aperitif, spicy and oriental food, Sushi, noble cream cheeses.

**Alcohol:** 7.5%

**Residual Sugar:** 83.1 g/l

**Acidity:** 9.4 g/l



SHIVERICK IMPORTS • from vine to glass for more than 30 years

[www.shiverick.com](http://www.shiverick.com) • [shiverick@shiverick.com](mailto:shiverick@shiverick.com)