

Mosel Fine Wines

"The Independent Review of Mosel Riesling"

Weingut Max Ferd. Richter

Mülheimer Sonnenlay Riesling Spätlese Trocken 2015

Mosel, Germany

Mosel Fine Wines #32 – October, 2016

93 points

The 2015er Mülheimer Sonnenlay Spätlese Trocken is made from fruit in the Johannisberg sector (2/3) and from the Himmelsleiter sector (1/3) and was fermented for 8-10 months and left on its gross lees before being bottled in August 2016. It offers absolutely gorgeous scents of white peach, cassis, pear, white minerals and flowers, with just a touch of apricot blossom adding an extra-dimension to the nose. The wine is ethereally elegant on the palate, with stunning smooth fruits wrapped into tickly acidity. The airy finish proves full of cassis, more tangerine and vibrant minerals as well as a hint of zest and silky smoothness. This epitomizes the great elegance and lightness which dry Mosel Riesling can achieve. What a beautiful wine which is cut from the same wood as the Estate's magical Graacher Domprobst Auslese Trocken 1993! (JF&DR)