

Wine-Expertise

Name:	2021 Graacher Dompropst Riesling – Alte Reben –
Producer:	Estate bottled Weingut Max Ferd. Richter
Quality level:	Quality wine, dry
Area and grape:	Mosel Riesling, produced from old vines
Analytical data:	12,5% alc./vol. • 7,8 g/l Residual sugar • 7,6 g/l acidity.
Vineyard:	The Dompropst is the heart piece in the Graacher vineyard terroir, entirely surrounded by “Himmelreich”. The “Dompropst” being the dean of the Cathedral of Trier had access to the best part of those vineyards in medieval days. The Dompropst vineyard as such is seen as the “Premier Grand Cru” in Graach. The terroir is fresh weathering devonian slate stone with rich clay and alluvial pebbles and stones washed in by the Mosel river.
The Wine:	Ripe and healthy grapes had been hand-picked middle of October 2021 at 95° Oechsle level. Crushed grapes did undergo 12 hours of maceration. Fermentation was executed by indigenous yeast, temperature controlled in traditional old oak barrels (Fuder). The wine was sitting on the yeast including a weekly “batonnage” to enrich complexity and richness till bottling on 14 th July 2022.
Taste:	It offers an intense and aromatic nose of almond cream, pineapple juice, earthy spices, laurel, rosemary, tangerine and a hint of liquorice. The wine is more compact on the palate and shows ample juicy and creamy elements, yet the finish is superbly focused and dynamic. There is a bone-dry feel in the very spicy and even salty after-taste. This is a superb dry Riesling.

Mosel Fine Wines, Jean Fish and David Rayer, December 2022

Serving recommendations:	Great food wine. Goes with carré d'agneau au romarin cuisson au four, roasted duck and other delights.
Drinking Temperature:	10° C = 54° F
Ageing:	2025 –2036+
Label:	

