

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.

The vineyard is situated alongside the Mosel River opposite of Mülheim and faces south. The name Brauneberger refers to the Devonian slate soil with its rich, reddish brown tones. The vineyard designation Juffer, from the medieval German meaning "virgin lady," denotes the nearby convent that used to own large parts of the steep vineyard site.



SPECIFICATIONS

Wine: 2020 Erdener Treppchen Riesling Spätlese

Varietals: 100% Riesling

Appellation: Prädikatswein "Spätlese" (late harvest)

Exposure: South

Soil: Grey slate

Harvest: Grapes were hand picked second decade of October 2020 at 93° Oechsle from old vines.

Agricultural Method: Traditional

Vinification: Fermentation took place in traditional old 1.000 litre oak barrels (Fuders), temperature controlled, with indigenous yeast. Bottling was effected 11th May 2021.

Tasting Note: "It offers a rather ripe nose made of passion fruit, apricot, dark spices, a hint of pear bitter grapefruit, almond, and herbal elements. The wine develops a subtly exotic side with pineapple and coconut on the palate and leaves a juicy feel of exotic fruits with almost Auslese intensity in the otherwise superbly focused finish." (Mosel Fine Wines)

Food Pairing: Enjoyable and refreshing aperitif; to match fresh fruit and cream cheese plates. Southeast Indian and east Asian Cuisine.

Alcohol: 7.5%

Residual Sugar: 83.9 g/l

Acidity: 8.8 g/l