

Wine-Expertise



- Name: 2021 Wehlener Sonnenuhr
Riesling Kabinett
- Producer: Gutsabfüllung Weingut Max Ferd. Richter
- Quality level: Prädikatswein "Kabinett"
- Area and grape: Mosel Riesling
- Analytical data: Alc. 7,5 % alc./vol. • 53,4 g/l residual sugar • 11,4 g/l acidity.
- Vineyard: The "Wehlener Sonnenuhr" ("Sun dial") vineyard produces very elegant, minerally and refined wines. The steep stony, dark grey, partly blue, slate vineyard is situated on the right hand river, and faces south-southwest. The sunshine naturally heats up the terroir and keeps the temperature ideally during the night. Rieslings from this vineyard are worldwide known for their minerality, longevity and ageing potential. Vines are extremely old (up to 100 years) and uncrafted.
- The wine: Healthy grapes had been handpicked middle October 2021 at 85° Oechsle level. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. Bottling was effected 30th March 2022.
- Taste: "It offers an elegantly floral and refined nose of tangerine, pear, yellow peach, mint, thyme and prune. The wine proves superbly and delicately creamy on the palate, yet also has quite some refreshing and zesty acidity coming through. The finish is rather sharp and focused and needs a few years in order to develop more finesse."

Jean Fisch and David Rayer, Mosel Fine Wines, June 2022

Serving
recommendations: Aperitif, spicy and oriental food, east Asian cuisine, sushi.

Drinking
Temperature: 10° C = 50° F

Ageing: 2031 – 2046

Label:

