


# Max Ferd. Richter

## Riesling “Mülheimer Sonnenlay - Zeppelin”



*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 9<sup>th</sup> 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. The terroir of their steep vineyard sites is generally grey slate with different compositions of ferruginous (Brauneberg), mineral quartz (Veldenzen) or clay (Graach, Wehlen, Mülheim) soils; those deeply influence the character and flavor of the wines. Strict attention to quality and detail is paid to all vines from the QBAs on up through the Eisweins. Through the entire line of wines, their hallmark balance is evident in every glass.*

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|----------------------------|---|
| <b>Appellation</b>         | Riesling QbA  |
| <b>Varietals</b>           | 100% Riesling   |
| <b>Location</b>            | Mülheimer Sonnenlay, Mosel  |
| <b>Soil</b>                | Slate stone and clay-loam soil  |
| <b>Exposure</b>            | Southwest/West  |
| <b>Agricultural Method</b> | Traditional and Vegan  |
| <b>Harvest</b>             | Hand harvested  |



**Vinification** Hand harvested. Fermentation was done temperature controlled in traditional old oak casks (Fuders) with natural yeast.

**Tasting Notes** Smells apple, citrus and slate stone. Clean and pure structure; great mineral texture and density with rich mouth-filling flavours of orchard fruits and juicy layers. Shows as well zesty and spicy refreshing style. Well balanced structure, animating and the elegant fruit acid finishes with great length.

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|------------------------|----------|
| <b>Alcohol Content</b> | 9.5%     |
| <b>Residual Sugar</b>  | 29.2 g/l |
| <b>Acidity</b>         | 9.2 g/l  |

