

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.

This vineyard faces south and is situated in a former Mosel river bed. The microclimate guarantees very elegant and delicate wines that are reminiscent of a Saar-Ruwer style. This vineyard was originally planted in 1815 by Franz Ludwig Niessen, the 4th generation owner of Max Ferd. Richter and named in honor of Queen Louisa of Prussia.



SPECIFICATIONS

Wine: 2020 Mülheimer Sonnenlay – Alte Reben – Feinherb

Varietals: 100% Riesling

Appellation: Prädikatswein Mosel

Exposure: South-west/west

Soil: Weathered grey slate

Harvest: Grapes hand picked in the second decade of Oct. 2020 at 90°Oechsle from 70 years old vines.

Agricultural Method: Traditional

Vinification: Fermentation took place temperature controlled in traditional old oak barrels with natural yeast. Bottling was effected 14th July 2021.

Tasting Note: "It proves still rather backward and driven by residual scents from its spontaneous fermentation on the nose and really only reveals its subtle beauty on the palate where gorgeous flavors of vineyard peach, white flowers, whipped cream and a hint of wet stone make for a truly enjoyable experience. A kick of zest in the finish adds the right zest and gives the wine an incredibly juicy feel. All this gorgeous off-dry-wine now needs a little bit of patience." (Mosel Fine Wines)

Food Pairing: Aperitif or to match light seasonal dishes of vegetables, white meat, cooked fish; oriental and spicy plates.

Alcohol: 11.0%

Residual Sugar: 16.6 g/l

Acidity: 7.7 g/l



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