

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: 2018 Veldenzer Elisenberg Riesling Spätlese

Varietals: 100% Riesling

Appellation: Prädikatswein "Spätlese" (late harvest)

Location: Mosel

Exposure: South-East/South-West

Soil: Stony clay slate

Vineyard Age: 45 years

Harvest: Hand Harvested in mid-October 2018.

Agricultural Method: Vegan ✓

Vinification: Gentle pressing was followed by temperature controlled fermentation with indigenous yeast in traditional old oak barrels (Fuders). Bottled April 5th 2018.

Tasting Note: "It offers a rather backward nose still marked by sulfur and only gradually reveals scents of pear, tannin, ginger, Provence herbs and smoke. The wine develops a gorgeous feel of fresh fruits on the comparatively juicy palate and leaves a slightly round feel of ripe orchard fruits in the finish." (Mosel Fine Wines)

Alcohol: 7.5%

Residual Sugar: 98.5 g/l

Acidity: 7.6 g/l