

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. 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 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.

This vineyard produces very elegant, minerally and refined wines. The steep stony, dark grey slate vineyard is situated on the right hand of the Mosel river, and faces south-southwest. Rieslings from this vineyard are known for their longevity and ageing potential. Vines are extremely old (up to 100 years) and ungrafted.



SPECIFICATIONS

Wine: 2012 Wehlener Sonnenuhr Riesling Spatlese

Varietals: 100% Riesling

Appellation: Prädikatswein Mosel

Exposure: South-East/South

Soil: Stony clay, slate, quartz

Vineyard Age: Up to 100 years

Harvest: Hand Harvested at 98° Oechsle in the third week of October.

Agricultural Method: Traditional and Vegan ✓

Vinification: Fermentation is done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. Bottled April 2013.

Tasting Note: “Made from 100 year-old vines, this very elegant and fine wine offers tell-tale flavours of the Wehlener Sonnenuhr with ripe yet fine flavours of grape, flower of apricot tree and yellow peach. The fruit is clearly of Auslese ripeness as more exotic notes (such as quince and pineapple) come through with airing. The lovely mouth-coating structure is full of sappy and juicy yellow fruits. This is a superb wine.” (Mosel Fine Wines)

Food Pairing: Aperitif, venison pate with wild berries, roasted duck, desserts and creamy cheese such as Camemberts and Brie.

Alcohol: 8.0%

Residual Sugar: 85.3 g/l

Acidity: 8.2 g/l



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