

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.

The vineyard is situated alongside the Mosel River opposite of Mülheim and faces south. The name Brauneberger refers to the Devonian slate soil with its rich, reddish brown tones. The vineyard designation Juffer, from the medieval German meaning "virgin lady," denotes the nearby convent that used to own large parts of the steep vineyard site.



SPECIFICATIONS

Wine: Pinot Noir

Varietals: Mixture of Germain (Assmanshausen/Rheingau/Baden-Kaiserstuhl) and Burgundy (Clos de Vougeot, Volnay, Chambertin) clones

Appellation: Mülheimer Sonnenlay

Exposure: West-Southwest

Soil: Slate

Harvest: Grapes are hand picked at a high elevation

Agricultural Method: Traditional

Vinification: A vendange verte was executed in July 2019, splitting the bunches in half for loose berries. Hand picked in September, 80% of the grapes were destemmed right away and 20% of stemmed, whole clusters were added to maceration. 3 weeks of fermentation before gentle pressing. Aged for 16 months in barriques of German and French oak. Bottled unfiltered and unfined in November of 2020.

Tasting Note: This bright red wine opens up to deep scents of cherry, clove, spices, and chalky elements. Beautifully playful on the palate, where silky flavours of cherry, cranberry and fine spices make for a gorgeously structured experience.

Food Pairing: Classical Red Burgundy pairings, such as roast chicken, lamb, fillet steaks. Beef Wellington and mushrooms dishes.

Alcohol: 12.5%

Residual Sugar: 0.0 g/l

Acidity: 5.0 g/l



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com