

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. 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.

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 Graacher Himmelreich vineyard is situated south-southeast. The Devonian slate stone has rich clay soil and holds moisture well. The vines were planted in 1965. "Himmelreich" translates to "kingdom of heaven" – no easier way to get there than enjoying it every day!



SPECIFICATIONS

Wine: 2017 Graacher Himmelreich Riesling Kabinett Trocken

Varietals: 100% Riesling

Appellation: Mosel Prädikatswein

Exposure: South, southeast

Soil: Devonian slate stone with clay

Vineyard Age: Planted in 1965

Harvest: Hand picked in mid-October 2017 at 89° Oechsle

Agricultural Method: Vegan ✓

Vinification: Six hours of maceration were followed by gentle pressing. Fermentation via indigenous yeast in traditional 1.000 litre old oak barrels (Fuders), temperature controlled. Bottled June 22, 2018.

Tasting Note: "It delivers a beautiful nose of almond cream, vineyard peach, elderberry, earthy spices and a hint of gingerbread. The wine is delicately creamy and smooth on the palate where a gorgeously integrated kick of acidity brings lightness and finesse. The finish is still on the tart and slightly acidic side, but this will integrate nicely after a year or two of bottling aging." (Mosel Fine Wines)

Food Pairing: By its self as an aperitif or served with light seasonal dishes, particularly vegetable plates, white meat, poached fish and Asian cuisine.

Alcohol: 10.5%

Residual Sugar: 8.2 g/l

Acidity: 8.9 g/l



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