

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 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: 2017 Wehlener Sonnenuhr Riesling Spätlese

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 97° Oechsle in early November.

Agricultural Method: Traditional and Vegan ✓

Vinification: Fermentation is done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. Bottled March 1, 2018.

Tasting Note: "This Spätlese was made from fruit on very old un-grafted vines. It immediately shows quite the exotic ripeness of a fine Auslese on the nose as scents of apricot, mango, honeyed orange and spices emerge from the glass. The wine is superbly juicy even if still on the sweet side on the palate. Thankfully, a tickly and juicy acidity whips up the flavours and brings great balance to the very long and focused finish. This quite marvellous expression of a light 'drinking Auslese' only needs a decade to fully blossom and develop its full complexity." (Mosel Fine Wines)

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

Alcohol: 7.5%

Residual Sugar: 84.3 g/l

Acidity: 10.7 g/l



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