

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 (Veldenz) 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.

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.



SPECIFICATIONS

Wine: Estate Riesling 2020

Varietals: 100% Riesling

Appellation: Mosel Qualitätswein

Vineyard Age: Less than 15 years – this wine is made from younger vines that are not yet ready for the Prädikat wines.

Harvest: Hand harvested in October 2020

Agricultural Method: Traditional

Vinification: Vines do not root deep into the terroir yet to show the concentration and the mineral richness we want to expose in our Prädikat wines. Thus downgraded grape juice is fermented into a “calling card” wine. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. The wine was bottled on 20th January 2021

Tasting Note: It offers a beautiful and delicately fresh nose made of vineyard peach, apricot blossom, grapefruit, floral elements, and some dark spices. The wine is slightly on the sweet side and leaves a nice mineral feel in the long and subtle finish.

Food Pairings: Aperitif or to match light seasonal dishes of vegetables, white meat, cooked fish; oriental, spicy and sushi plates.

Alcohol: 10.5%

Residual Sugar: 25.1 g/l

Acidity: 7.8 g/l



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