Meingut Max Ferd. Kichters

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: Signature Edition Riesling

Varietals: 100% Riesling

Appellation: Mosel Qualitatswein

Location: Middle Mosel

Soil: Slate

Harvest: Hand Harvested

Agricultural Method: Traditional

and Vegan 🏏

Vinification: Fermentation in tempuerature-controlled stainless

steel.

Tasting Notes: Nose of green apples and citrus with a racy, lean, and zesty taste and well-balanced fruit and acid.

Alcohol: 10.50%

Residual Sugar: 29.90 g/l Acidity:

8.0 g/l

The estate of Max Ferd. Richter has been passed down from father to son for the past 300 years and has deep roots in tradition, while also embracing innovation and experimentation.



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