

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/Ahr-Stodden/Baden-Kaiserstuhl) and Burgundy (Clos de Vougeout, Volnay, Chambertin) clones

Appellation: Mülheimer Sonnenlay

Exposure: West-Southwest

Soil: Slate

Harvest: Grapes are hand picked at a high elevation

Agricultural Method: Traditional

Vinification: Classical open top fermentation with ca 20% of whole clusters. The grapes aged 16 months in French oak (Tronçais(Allier) and Bertranges) (barriques in 1st, 2nd and 3rd usage). This wine does not see any filtration.

Tasting Note: This dark-red-coloured wine offers an appealing nose of cranberry, stewed strawberry, a touch of blueberry, clove, herbs, a dash of creaminess, and a hint of volatile acidity. The wine is silky yet subtly fresh on the palate and leaves a nice blend of red and black berried fruits in the long and suave finish. A touch of acidity adds a sense of structure and freshness.

Food Pairing: Classical Pinot Noir / Burgundy pairings. For example: Seared duck breast, rack of lamb, mushrooms, roast chicken.

Alcohol: 12.5%

Residual Sugar: 0.0 g/l

Acidity: 5.1 g/l



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