

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.

This monopole is a southwest-facing vineyard slope of just two acres. The vineyard was planted in 1964, but the first historic record dates back to 30th April 1245! The vineyard was dedicated by the Count of Veldenz to the nearby convent from which it took its name "Helenenkloster" (St. Helene's convent.)



SPECIFICATIONS

Wine: Mülheimer Helenenkloster (Monopole) Riesling Eiswein** Cask 73

Varietals: 100% Riesling

Appellation: Qualitätswein mit Prädikat "Eiswein" (Icewine)

Location: Mosel

Exposure: South-west

Soil: Slate and clay

Vineyard Age: Planted in 1964

Harvest: Hand Harvested

Agricultural Method: Traditional and Vegan ✓

Vinification: Ripe and healthy grapes are hand picked deeply frozen at -14 degrees Celsius (6,8 degrees F) at 210° Oechsle. The frozen grapes are carefully picked, rechecked and reselected in the winery to exclude inappropriate berries prior to pressing. Temperature controlled fermentation.

Tasting Note: Concentrated exotic fruit drop and lemon candy character. Formidable and straight forward grapy and juicy Eiswein, backed by slaty and minerally components with extremely clean fruit acid that balances the infatuating sweetness. Drop by drop - angels' nectar.

Food Pairing: To be served as apéritif or with fruit desserts and noble cream cheese plates.

Alcohol: 6.50%

Residual Sugar: 345.30 g/l

Acidity: 8.60 g/l



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