

# 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 Riesling is hand picked from the estate vineyards of Max Ferd. Richter, situated in the valley of Mülheim and Velden, south of the Mosel River. Steep vineyards are devonian grey slate covered with stones and pebbles from the last major ice age glaciers.



## SPECIFICATIONS

**Wine:** Classic Riesling 2017

**Varietals:** 100% Riesling

**Appellation:** Mosel Qualitätswein

**Location:** Mülheim and Velden

**Exposure:** Southeast

**Soil:** Devonian grey slate

**Vineyard Age:** 50 years

**Harvest:** Hand Harvested

**Agricultural Method:** Traditional

**Vinification:** Six hours maceration. The grape juice has been slightly chaptalized and was thus voluntarily downgraded from QmP to Qba-level. Fermentation was done in temperature-controlled used oak casks. Bottled June 4, 2018.

**Tasting Notes:** "The 2017 Riesling Classic is made from 50 year old vines from Estate's holdings in the Burgener Hasenläufer and Veldenzer Kirchberg, complemented by some fruit out of the Brauneberger Juffer and was fermented down to just under 15 g/l residual sugar. It offers a delicate and elegantly floral nose of almond, yellow peach, tangerine, herbs and smoke. The wine is superbly playful and unusually intense for an Estate wine on the palate. The finish is focussed and tasting dry as the after-taste is all about minerals and racy citrusy fruits." (Mosel Fine Wines)

**Alcohol:** 11%

**Residual Sugar:** 14.4 g/l

**Acidity:** 8.3 g/l



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