

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 Brauneberger Juffer-Sonnenuhr vineyard is in the heart of the Brauneberg vineyard, close to the river and surrounded by the Juffer vineyard. In Burgundian terms the Juffer is seen as a "Premier Cru." The vineyard was Thomas Jefferson's favorite Mosel when he visited the area in 1788. The Brauneberg faces south and has lots of iron minerals in the soil, which gives it its name, translated as "brown mountain."



SPECIFICATIONS

Wine: 2020 Brauneberger Juffer-Sonnenuhr Spätlese

Varietals: 100% Riesling

Appellation: Prädikatswein "Spätlese" (late harvest)

Exposure: South

Soil: Pebble stone layers with loam soil

Harvest: Grapes were hand picked in the second decade of October 2020 at 94° Oechsle from old vines.

Agricultural Method: Traditional

Vinification: Fermentation was done temperature controlled with indigenous yeast in traditional old oak barrels (Fuder). Bottling was effected 25th March 2021.

Tasting Note: "It offers a beautiful nose made of quince, pear melon, anised dried herbs, and fine spices. The wine feels slightly sweet on the palate at first before a great feel of citrusy zest lifts up the flavours in the finish. The aftertaste is simply stunning, being at the same time light-footed, gorgeously racy, mouth-watering, and packed with flavours. This gorgeous success now really needs a little bit of patience for the touch of creamy sweetness to integrate." (Mosel Fine Wines)

Food Pairing: Aperitif or to match fresh seasonal fruits and noble cream and blue cheeses.

Alcohol: 7.5%

Residual Sugar: 91.6 g/l

Acidity: 8.4 g/l



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com