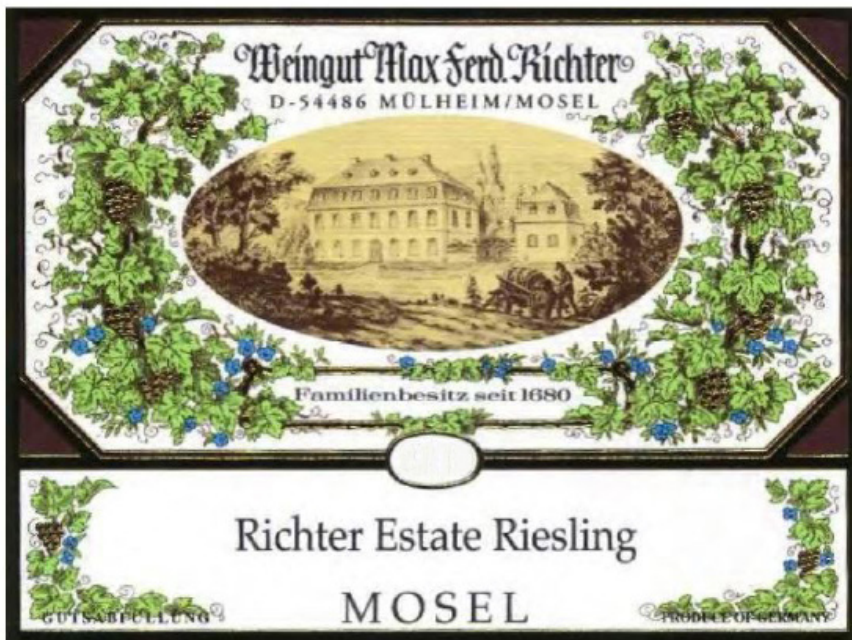


# Weingut Max Ferd. Richter

## 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.

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:** Estate Riesling 2018

**Varietals:** 100% Riesling

**Appellation:** Mosel Qualitätswein

**Vineyard Age:** Less than 15 years – this wine is made from younger vines that are not yet ready for the Prädikat wines.

**Harvest:** Hand harvested in the last week of September 2018

**Agricultural Method:** Traditional and Vegan 

**Vinification:** Natural yeast fermentation was done under temperature control in traditional oak casks (Fuder). Aging in stainless steel tanks. Bottled January 24, 2019.

**Tasting Note:** “The Estate Riesling... is made from a selection of younger vines in the estate’s top grand cru vineyards and is very elegant in profile in 2018, offering up 10.5 percent alcohol; it had been bottled just ahead of Prowein. The wine was still showing a touch timidly on the nose after its mise, but with a bit of coaxing showed elements of pear, slate, wild yeasts and a lovely topnote of white flowers. On the palate the wine was much more on form, displaying a medium-full format, bright, zesty acids, fine focus and grip and lovely backend mineral drive on the long, balanced and classy finish.” (View From the Cellar)

**Alcohol:** 10.5%

**Residual Sugar:** 26.9 g/l

**Acidity:** 6.7 g/l



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