

# Wéingut Max Ferdinand Richter, Riesling Kabinett, Brauneberger Juffer, Mosel, Germany, QmP, 2022

## Producer Profile

For 300 years, the Richter family has owned and farmed vineyards in the central Mosel area.

Working 40 acres of vines, they are masters of their craft and have consistently produced some of the region's best Rieslings. The deep valley, cut through the landscape by the Mosel River, creates some of the wine world's most impressive and precipitous slopes on which to grow vines. Using knowledge gathered over generations, the Richters' fastidiously work the terraces, focusing on low yields, natural fertilizers, and cultivation in harmony with geology. Selective hand-picking, meticulous work in the cellar, and the use of old oak 960 litre Moselle fuders create single-vineyard cuvees that offer superb drinking but also great ageing potential.

## Viticulture

The vineyard is situated alongside the Mosel river opposite of Mülheim and faces due south. The name refers to the Devonian slate stone there has rich ferruginous minerals that adds earthy notes to the flavour. The vineyard designation "Juffer" (medieval German: 'Virgin Lady') is a reminder of the nearby Convent that used to own large parts in that steep vineyard site. In Burgundian terms the Juffer is seen as a 'Premier Cru'.

## Winemaking

Ripe healthy grapes were hand picked. A temperature controlled fermentation in traditional old oak barrels (Fuder) using indigenous yeast.

## Tasting Note

This Kabinett offers a superb nose of apricot flower, cassis and citrusy layers. The wine starts off on the juicy side on the palate but a quite forceful zesty acidity quickly brings lightness and tension. This is very playful and a joy to drink by the bottle.

## Food Matching

Pork and chicken. Sushi and Spicy, East Indian dishes, Thai food etc.



Product code: 6600

### Technical Details

#### Varieties:

Riesling 100%



**ABV:** 7.5%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 12 x 75cl

#### Oak Ageing

**Time:** 4 Months

**Type:** Old German Oak Fuder

**% wine oaked:** 100

**% new oak:** None

