



# Wéingut Max Ferdinand Richter, Riesling Kabinett, Erdener Treppchen, Qmp, Mosel, Germany, 2021

## 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

Erdener Treppchen is truly a road that leads to the stars! One of the most challenging vineyards to work, located around the town of Erden, where they cling close to the steep, rocky slopes that are only accessible by narrow stairs (Treppchen) carved into the hillside ... but the hard work of tending to these vines is well rewarded. The ferruginous, red slate stone terroir produces racy wines with great complexity, showing intense yet spicy minerality and balance.

## Winemaking

Healthy grapes are hand-harvested in the first week of October, followed by gentle pressing and slow temperature-controlled fermentation in traditional old oak barrels (fuders) with indigenous yeast and eschewing the use of any chemical fining agents.

## Tasting Note

A deliciously balanced Kabinett (just off-dry) style with pure, slate-driven minerality. Fruity notes of grapefruit and pineapple mingle with crushed rocks, lemon zest and herbs. Round and approachable, with well-integrated clean acidity balanced by wonderfully juicy yellow plum and ripe lemon through to the finish. Delicious now but will continue to evolve in bottle.

Product code: 4776

## Food Matching

A style that can handle a touch of spice, from delicate curries through to Thai dishes; or stunning with sushi, lobster, scallops, or even smoked meats.

## Technical Details

### Varieties:

Riesling 100%



**ABV:** 8%

**Closure:** Screw cap

**Colour:** White

**Style:** Still wine

**Case Size:** 12 x 75cl

### Oak Ageing

**Time:** 3 Months

**Type:** Old German Oak  
Fuder

**% wine oaked:** 100

**% new oak:** None

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