



Wéingut Max Ferdinand Richter, Riesling QbA, Signature Edition, Mosel, Germany, 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 challenge of cultivating vines on the steep, slate slopes of Mosel is overcome by fastidious handwork, small crop sizes, all-natural fertilisers and sustainable farming practices. Additionally, all harvesting is done by hand.

Winemaking

The harvest is hand picked in early October, fermentation is partly in temperature controlled stainless steel tanks, partly in traditional Fuders (old oak barrels).

Tasting Note

Green apple & citrus notes on the palate with a lean & zesty raciness, a medium sweet style. A lovely, long, mineral finish.

Food Matching

Ideal with Crab, Fish Pie and Lobster



Product code: 6638

Technical Details

Varieties:

Riesling 100%



ABV: 10.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 2 months

Type: Traditional Fuder
(Old Oak Barrels)

% wine oaked: 100

% new oak: None

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