



Product code: 1495

Weingut Max Ferdinand Richter, Estate Riesling, QbA, Mosel, Germany, 2020



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 sharp 'V' of the Mosel valley cuts through the landscape leaving steep slopes where the vineyards are planted. It offers great potential for wine, but a greater challenge to cultivate and harvest. Using all their accumulated knowledge over the generations, the Richters' fastidiously work the land, focusing on small crop sizes, all-natural fertilizers and other sustainable practices to achieve a pristine crop each year. The work in the cellar shows the same attention to detail, with gentle pressing and slow temperature-controlled fermentation in traditional old oak barrels (fuders). This careful, deliberate process preserves the quality of the grapes, develops the unique character of the single-vineyard cuvées, and gives the wine exceptional longevity.

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. The Estate Riesling is produced from young vines, replanted in the Wehlener Sonnenuhr vineyard. Single vineyard designation will be labelled when the vines have reached 15 years of age.

Winemaking

Vinification starts with gentle pressing and slow temperature controlled fermentation in traditional old oak barrels (fuders). This careful, deliberate process preserves the quality of the grapes, develops the unique character of the single-vineyard cuvees, and gives the wine exceptional longevity.

Tasting Note

This Estate Riesling is fresh and full of pure orchard fruits, a mix of peach, raspberry and elderberry blossom. Upfront there is a little sweetness that freshens the taste buds; it dances in your mouth and swings gently on your palate. The mineral texture carries the perfect balance of residual sugar and vibrant, elegant fruit acid. It finishes with gentle clean dry lingering structure. A very zesty Riesling.

Food Matching

Light and spicy dishes and sushi.

Technical Details

Varieties:

Riesling 100%

ABV: 10.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Aging

Time: 2 to 4 Months

Type: German Oak
Fuder

% wine oaked: 100

% new oak: None