



# Wéingut Max Ferdinand Richter, Estate Riesling, QbA, Mosel, Germany, 2024

## 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. The Estate Riesling is produced from young vines, replanted in the Wehlener Sonnenuhr and Graacher Himmelreich 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.



Product code: 1495

### Technical Details

#### Varieties:

Riesling 100%



**ABV:** 10%

**Closure:** Screw cap

**Colour:** White

**Style:** Still wine

**Case Size:** 12 x 75cl

#### Oak Ageing

**Time:** 2 to 4 Months

**Type:** German Oak Fuder

**% wine oaked:** 100

**% new oak:** None

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