



Product code: 6600

## Wéingut Max Ferdinand Richter, Riesling Kabinett, Brauneberger Juffer, Mosel, Germany, QmP, 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 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 which were hand picked near the end of September at 88° Oechsle. Fermentation was temperature controlled in traditional old oak barrels (Fuder) using indigenous yeast.

### Tasting Note

This Kabinett offers a gorgeous nose made of white peach, herbs, and fine spices. The wine feels slightly sweet on the palate at first before the crisp citrusy zest lifts up the flavours in the finish. The aftertaste is simply stunning, being at the same time lightfooted, gorgeously racy, mouthwatering, and packed with flavour.

### Food Matching

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

### Technical Details

#### Varieties:

Riesling 100%

ABV: 8.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

#### Oak Aging

Time: 4 Months

Type: German Oak

Fuder

% wine oaked: 100

% new oak: None