

Product code: 6638

## WEINGUT MAX FERDINAND RICHTER, RIESLING QBA, SIGNATURE EDITION, 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.

### Winemaking

The harvest was hand picked end of September, early October with fermentation 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

### Technical Details

**Varieties:**

Riesling 100%

ABV: 10%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 12 x 75cl

### Oak Treatment

Time: 2 months

Type: Traditional Fuder  
(Old Oak Barrels)

% wine oaked: 40

% new oak: None