



Wéingut Max Ferdinand Richter, Riesling Spätlese, QmP, Graacher Himmelreich, Mosel, Germany, 2018

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 vineyards here cling close to steep, rocky slopes that are only accessible by narrow stairs (Treppchen) carved into the hillside on Devonian slate, but the hard work of tending to these vines is well rewarded. The red slate stone terroir produce racy wines with great complexity, showing intense yet spicy minerality and balance.

Winemaking

Hand picked grapes at the end of October. Crushing was followed by four hours of maceration before gentle pressing. Fermentation in traditional old 1.000 litre oak barrels (Fuders) was done at a controlled temperature with indigenous yeast.

Tasting Note

This offers very refined and deeply complex notes of peach, orchard fruits, citrus and dried flowers. The wine combines a delicious creaminess and zest with freshness. It is racy and multi-layered on the palate with a sappy and very long finish. This terrific Spätlese is a great ambassador of the Estate's classical airy and delicate style.

Food Matching

Can stand up to richer asian dishes, chicken, pork, salmon and tuna.



Product code: 6630

Technical Details

Varieties:

Riesling 100%



ABV: 7.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 5 Months

Type: German Oak (Very old so as to not add oak to the wine.)

% wine oaked: 100

% new oak: 0

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