

Product code: 6630

WEINGUT 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 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 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.

Technical Details

Varieties:

Riesling 100%

ABV: 7.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 5 Months

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

% wine oaked: 100

% new oak: 0