



# Weingut Max Ferdinand Richter, Patrizier-Haus, Sekt, Mosel, Germany

## 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.

## Winemaking

A secondary fermentation with the Cuvée Close method (Charmat)

## Tasting Note

Fresh, lively and animating for all enjoyable occasions. Straight forward combination of apple fruit and harmonic acid balance.

## Food Matching

A wonderful aperitif.



Product code: 4207

## Technical Details

### Varieties:

Riesling 100%



**ABV:** 12%

**Closure:** Natural cork

**Colour:** White

**Style:** Other sparkling wine

**Case Size:** 6 x 75cl

**Oak Ageing**

No oak ageing

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