



Product code: 4207

## 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 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

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.

### Technical Details

#### Varieties:

Riesling 100%

ABV: 12%

Closure: Natural cork

Colour: White

Style: Other sparkling wine

Case Size: 6 x 75cl

#### Oak Treatment

No oak treatment