

Weingut Max Ferd. Richter

PROFILE

The estate of Max Ferd. Richter has been passed down from father to son for the past 300 years. The current reins are held by Dr. Dirk Richter, the 9th generation, and will eventually be passed down to his son Constantin. The estate produces world-class Rieslings from some of the most esteemed vineyards in the Mosel, and all production comes from estate holdings. The terroir of their steep vineyard sites is generally grey slate with different compositions of ferruginous (Brauneberg), mineral quartz (Veldenz) or clay (Graach, Wehlen, Mülheim) soils; those deeply influence character and flavor of the wines. Strict attention to quality and detail is paid to all vines from the QBAs on up through the Eisweins. Through the entire line of wines, their hallmark balance is evident in every glass.

Throughout the estate, only all-natural fertilizers, sustainable farming, and hand-harvesting are employed. Vineyards are treated as needed so in some vintages some vineyards are entirely ecological. They use pomace, compost and stall manure as fertilizers. Application is in late winter and early spring. Overall, they are trying to minimize waste, water and energy consumption.



SPECIFICATIONS

Wine: Dry Riesling 2018

Varietals: 100% Riesling

Appellation: Mosel Qualitätswein

Vineyard Age: Less than 25 years – this wine is made from younger vines in premier and grand cru vineyards that are not yet ready for the Prädikat wines.

Harvest: Hand harvested in the last week of September 2018

Agricultural Method: Traditional

Vinification: Natural yeast fermentation was done under temperature control in traditional oak casks (Fuder). Aging in stainless steel tanks. Bottled April 2019.

Tasting Note: 2018 Richter Dry Riesling is made from Estate holdings in Brauneberg, Graach and Erden. It was fermented down to fully dry levels at 5 g/l of residual sugar. "It offers a gorgeous nose made of white peach, fine herbs and floral elements. It proves beautifully playful and elegant on the lightfooted palate. The wine leaves a nicely long feel of herbs and white peach in the crisp finish. This dry Estate Riesling proves remarkable." (Mosel Fine Wines)

Alcohol: 12%

Residual Sugar: 5.2 g/l

Acidity: 6.9 g/l



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com