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.

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.

The Mülheimer Sonnenlay is the largest single vineyard in the Max Ferd. Richter estate. The vineyard is situated in a valley adjacent to the river, which until the last ice age was the original bed of the Mosel river. The Sonnenlay mountain faces west – south west. The wine from this vineyard was served in the 1920s and 1930s on board of the luxurious restaurant on the airship "Graf Zeppelin". To commemorate that privilege, Hans Schlösser, a local artist, painter, and member of the famous "Bauhaus" movement, designed the art deco label incorporating the Zeppelin, which has been used ever since.

SPECIFICATIONS

Wine: 2018 Mülheimer Sonnenlay "Zeppelin" Riesling

Varietals: 100% Riesling

Appellation: Mosel Qba

Soil: Slate stone and clay loam

Exposure: West-southwest

Harvest: Grapes were hand harvested from the 3rd week of September until the 2nd week of October 2018 at 90° Oechsle level.

Agricultural Method: Traditional

Vinification: Fermentation in temperature-controlled old oak barrels (Fuder) with natural yeast. Bottled in December 2018.

Tasting Notes: This wine was fermented down to fully off-dry levels. The nose is initially quite reduced and driven by residual scents from spontaneous fermentation. It only gradually reveals some smoky notes of grapefruit, lemon, herbs and green apple. The wine is nicely structured on the palate, where a delicately smooth and fruity touch of sweetness add some charm to the wine. The finish is lightly smooth and nicely long.

Food Pairings: Aperitif, seafood, kimchi, vegetable dishes.

Alcohol: 10%

Residual Sugar: 30.0 g/l

Acidity: 8.0 g/l