

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. 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.

This monopole is a southwest-facing vineyard slope of just two acres. The vineyard was planted in 1964, but the first historic record dates back to 30th April 1245! The vineyard was dedicated by the Count of Veldenz to the nearby convent from which it took its name "Helenenkloster" (St. Helene's convent.)



SPECIFICATIONS

Wine: 2018 Mulheimer Helenenkloster Spätlese

Varietals: 100% Riesling

Location: Mosel

Exposure: South-west

Soil: Slate and clay

Vineyard Age: Planted in 1964

Harvest: Hand Harvested at 96° Oechsle in mid-October 2018.

Agricultural Method: Sustainable

Vinification: Six hours of maceration before gentle pressing. Temperature controlled fermentation in traditional old oak barrels. Bottled August 14, 2019.

Tasting Note: "It offers a fruit-loaded nose made of vineyard peach, pineapple, herbs and fine creamy elements. The wine is delicately juicy and fruity on the palate and leaves a gorgeous and slightly exotic feel in the long and playful finish. Fresher orchard fruits emerge in the after-taste and round off the joy of drinking this clean Auslese-styled sweet wine." (Mosel Fine Wines)

Food Pairing: Ideal as and apéritif or with fruit desserts and cheese plates.

Alcohol: 7.5%

Residual Sugar: 93.1 g/l

Acidity: 7.1 g/l



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