

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 (Veldenzen) 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.

The Brauneberger Juffer-Sonnenuhr vineyard is in the heart of the Brauneberg vineyard, close to the river and surrounded by the Juffer vineyard. In Burgundian terms the Juffer is seen as a "Premier Cru." The vineyard was Thomas Jefferson's favorite Mosel when he visited the area in 1788. The Brauneberg faces south and has lots of iron minerals in the soil, which gives it its name, translated as "brown mountain."

SPECIFICATIONS

Wine: Brauneberger Juffer-Sonnenhur Spatlese Cask 64

Varietals: 100% Riesling

Location: Mosel

Harvest: Hand Harvested

Agricultural Method: Traditional

Vinification: Grapes are hand picked at 98% Oechsle level from old vines. Fermentation is done temperature controlled in a traditional old oak barrel (Fuder).

Tasting Note: Very ripe with orange on the nose and a touch of spice - intense yet very elegant. An excellent example of a luscious, ripe, and pure Riesling. Rich, but fresh and very, very long. Lots of fruit flavours on the mid-palate.

Alcohol: 8.00%

Residual Sugar: 84.60 g/l

Acidity: 7.50 g/l

Aging Potential: Until 2030



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