

Wine-Expertise



Name: 2019 Richter Estate Riesling

Producer: Estate bottled Weingut Max Ferd. Richter

Quality level: Qualitätswein

Area and grape: Mosel Riesling

Analytical data: Alc. 10,5% vol. • 29,9 g/l residual sugar • 8,1 g/l acidity.

Vineyard: This Riesling is being picked in our Estate vineyards, situated in the Middle Mosel area.

The wine: Grapes had been hand picked during last decade of September 2019 from newly planted vineyards – less than 15 years of age. Vines do not root deep into the terroir yet to show the concentration and the mineral richness we want to expose in our Prädikat wines. Thus downgraded grape juice is fermented into a “calling card” wine. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. The wine is stored in stainless steel later and bottled upon request.

Taste: “It offers a beautiful and delicately creamy nose made of vineyard peach, apricot blossom, grapefruit, floral elements, and some dark spices. The wine is still slightly on the sweet side on the otherwise impeccable balanced and light-footed palate, and leaves a nice smooth feel in the long and subtle finish.”

Jean Fisch and David Rayer, Mosel Fine Wines, June 2020

Serving recommendations: Aperitif or to match light seasonal dishes of vegetables, white meat, cooked fish; oriental, spicy and sushi plates.

Drinking Temperature: 10° C = 50° F

Ageing: now – 2034

