



WEINGUT MAX FERD. RICHTER ESTATE RIESLING 2022/\$19.99



DESCRIPTION

Founded in 1680 as a wine export company, today the estate of Max Ferdinand Richter is owned by the same family that first purchased vineyards in Brauneberg in 1643. The Richter Estate mansion and its Frenchbaroque garden were built in 1774, and the winery buildings, built in 1880, boast one of the largest fuder oak barrel wine cellars in the Mosel area.

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. Max Ferd. Richter produces world-class Rieslings from some of the most esteemed vineyards in the Mosel, and all production comes from estate holdings. Additionally, they produce two top monopole vineyards: Mülheimer Helenenkloster and Veldenzer Elisenberg. Mülheimer Helenenkloster is considered by many to be among the best Eiswein vineyards in Germany.

The possession of Veldenzer Elisenberg dates back to 1813 when ancestor Franz Ludwig Niessen found out that Napoleon Bonaparte planned on uprooting the beloved Veldenz and Mulheim vineyards, and negotiated a personal payment to the General to prevent him from destroying the vineyards. As thanks, the town gave him the entire slope of Veldenzer Elisenberg and it has remained in the family ever since.

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. In order to reduce quantity and increase concentration, pruning is severe and in prolific years a green harvest is carried

out in August. The vintage is picked much later than that of most growers and is done entirely by hand. Three passes are done to select the best qualities to eliminate all inferior grapes and to keep perfect botrytis bunches or single berries for Auslese qualities and above. The same attention 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. Max Ferd. Richter also supplies a large variety of single vineyard wines.

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The winemakers at Richter believe that great wine comes from the vineyard, not the cellar. With this in mind they strive for precision in their daily viticultural work. The challenge of cultivating vines on the steep, slate slopes of Mosel is overcome by fastidious handwork, small crop sizes, all-natural fertilizers and sustainable farming practices. Additionally, all harvesting is done by hand. Vinification starts with gentle pressing and slow temperature controlled fermentation in traditional old oak barrels (fuders). This careful, deliberate process preserves the vineyard-grown quality of the grapes, develops the unique character of the single-vineyard cuvees, and to gives Richter wines exceptional longevity.

When possible, they utilize natural yeasts and eschew chemical fining agents. Max Ferdinand Richter's 48 steep acres are spread out in the Middle Mosel Valley between Erden and Brauneberg. Plantings consist of 95% Riesling and 5% Pinot Blanc grapes. The average age of Richter vines is 40 years.

Grapes had been hand picked during the first decade of October 2022 from newly planted vineyards – less than 15 years of age. Vines do not root deep into the terroir yet to show the mineral richness we want to expose in our predicate wines. Thus downgraded grape juices fermented into a "calling card" wine. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. The wine was bottled late January 2022.

Tasting Notes

Nose:

It offers a superbly, spicy and zesty nose with good complexity as scents of anise, smoke, minty herbs, white peach, cassis and licorice.

Palate:

The wine is delicately playful on the palate as some fine and tickly acidity gives focus to the nicely aromatic palate. The finish is airy, fresh, and lead by flavors of anise and candied grapefruit.

Pairing:

Aperitif or to match light seasonal dishes of vegetables, white meat, cooked fish; oriental, spicy and sushi plates. Excellent with roast turkey!



Aerial view of the Mosel River.

The steep river bank slopes that are scattered around the Mosel region are considered some of the most labor-intensive vineyards in the world. Mechanical harvesting is impractical and nearly seven times more man hours are needed in the Mosel than in flatter terrain such as the Médoc.



The soil of the area is dominated by porous slate which has ideal drainage for the regions heavy rainfall and good heat retaining properties.

Mosel QbA, Germany



Winery Website: [Winery Max Ferd. Richter \(maxferdrichter.de\)](http://maxferdrichter.de)