## Wine-Expertise

Name:	Veldenzer Elisenberg Riesling Spätlese	
Producer:	Gutsabfüllung Weingut Max Ferd. Richter	
Quality level:	Prädikatswein "Spätlese" (late harvest)	
Area and grape:	Mosel Riesling	
A.P.No.:	2593049 2112	
Analytical data:	8,0 % alc./vol. • 67,8 g/l residual sugar • 6,8 g/l acidity.	
Vineyard:	Fresh weathering stony clay slate, quartziferous. Planted 100 % with Riesling grapes, age of vines: 35 years. Vineyard faces southeast – south – southwest and is situated in a formerly abandoned Mosel river bed. The microclimate guarantees very elegant and delicate wines, that remind of Saar-Ruwer style. This vineyard was planted in 1815 by Franz Ludwig Niessen, the 4 <sup>th</sup> generation owner of our Company, and named to honour than time very popular Queen Louisa of Prussia. (Louise's vineyard, later Elisenberg)	
The wine:	Grapes had been hand picked on 5 <sup>th</sup> November 2011 at 91°Oechsle. Very ripe but healthy grapes. Six hours maceration. Temperature controlled fermentation in traditional oak barrels (Fuders) with indigenous yeast. Bottling was done 27 <sup>th</sup> April 2012.	
Taste:	Black currant and red vineyard peach, lean dense character, spicy yet juicy and refreshing, packed with mineral elegance and crystal clean pure fruit acid. Great long finish.	
Servino		

Serving

recommendations:

: To be served as aperitif, spicy and oriental food, Sushi, noble cream cheeses.

Drinking	
Temperature:	10° C. =
	50° F.

Ageing: until 2030



Label: