

Wine-Expertise

Name: Mülheimer Sonnenlay Riesling Zeppelinlabel

Producer: Bottled by Max Ferd. Richter
(own as well as contracted grapes)

Quality level: Quality wine (Qba)

Area and grape: 100% Mosel Riesling

A.P.No.: 2593049 0712

Analytical data: Alc. 9,5% vol. • 35,7 g/l residual sugar • 8,2 g/l acidity.

Vineyard: The Mülheim Sonnenlay (translates: Sunshine and slatestone) is a steep single vineyard facing southwest-west with slate stone and clayloam soil. The wine from this hill was successfully served in the 1920s and 1930s on board of the luxurious restaurant on the airship "Graf Zeppelin". To commemorate that privilege Hans Schlösser, a local artist painter and member of the "Weimar / Dessau Bauhaus-Group" designed the art deco label incorporating the Zeppelin. That label has been proudly used since then.

The wine: Grapes had been handpicked through 2nd and 3rd decade of October 2011 at 90° Oechsle level. A tiny bit of chaptalization was done to secure more body and weight. Six hours maceration prior gentle pressing. Fermentation was done temperature controlled in traditional old oak casks (Fuders). Bottling has been effected on 13th February 2012.

Taste: Smells apple, citrus and slate stone. Clean and pure structure; mineral texture with rich mouth-filling flavours of orchard fruits and juicy layers. Shows as well zesty and spicy refreshing style. Well balanced structure, animating and the elegant fruit acid finishes with great length.

Pouring recommendations: aperitif, fish, seafood, kimchi, vegetable dishes, white meat plates; ideal wine by the glass!

Drinking Temperature: 12° C. = 54° F.

Ageing: till 2020

Label:

