

Wine-Expertise



Name:	Mülheimer Sonnenlay Riesling Kabinett, feinherb
Producer:	Gutsabfüllung Weingut Max Ferd. Richter
Quality level:	Prädikatswein, feinherb – offdry(ish)
Area and grape:	Mosel Riesling
Analytical data:	Alc. 10,5 % vol. • 24,2 g/l Residual sugar • 9,1 g/l acidity.
Vineyard:	The Mülheimer Sonnenlay is the largest single vineyard in the Max Ferd. Richter estate. The 'Sonnenlay' (sunshine and slate) is situated in a valley adjacent south to the river. Up to the last ice time that was the original bed of the Mosel river. The Sonnenlay mountain is facing west - south west; it produces fantastic wines in long vegetation seasons such as 2017.
The wine:	Ripe and healthy grapes had been hand picked during the last decade of September 2017 at 88° Oechsle. Six hours maceration before gentle pressing. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) by natural yeast. Bottling was effected on 6 th June 2018.
Taste:	"It offers an elegant and floral nose of minty herbs, sage, nettle, vineyard peach and apple. The wine is nicely smooth and slightly sweet on the ripe palate infused with peach, pear and apple. Candied grapefruit and orange zest add freshness to the intense finish!"

Jean Fisch and David Rayer, Mosel Fine Wines, August 2018

Serving

Recommendations: Aperitif or to match light seasonal dishes of vegetables (e.g. white asparagus), white meat, cooked fish; oriental and spicy plates.

Drinking

Temperature: 10° C = 50° F

Ageing: best until 2027

Label:

