

## Wine-Expertise



Name: Wehlener Sonnenuhr  
Riesling Kabinett

Producer: Gutsabfüllung Weingut Max Ferd. Richter

Quality level: Prädikatswein "Kabinett"

Area and grape: Mosel Riesling

Analytical data: Alc. 8,0 % alc./vol. • 54,6 g/l residual sugar • 10,0 g/l acidity.

Vineyard: The "Wehlener Sonnenuhr" ("Sun dial") vineyard produces very elegant, minerally and refined wines. The steep stony, dark grey slate vineyard is situated on the right hand river, and faces south-southwest. The sunshine naturally heats up the terroir extremely well and keeps the temperature ideally during the night. Rieslings from this vineyard are worldwide known for their longevity and ageing potential. Vines are extremely old (up to 100 years) and uncrafted.

The wine: Healthy grapes had been handpicked last decade of September 2017 at 82° Oechsle level. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. Bottling was effected 26<sup>th</sup> April 2018.

Taste: "The Wehlener Kabinett offers a gorgeous nose of grapefruit, apricot, under-ripe pineapple, citronella, yuzu, ginger cream and smoke. The wine is quite rich at first on the palate, which is driven by ripe yellow fruits. Yet, a most animating, racy and energetic acidity kicks in and makes for a refined and focused finish. This is a gorgeous fruity-styled in the making."

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

Serving recommendations: Aperitif, spicy and oriental food, east Asian cuisine, sushi.

Drinking Temperature: 10° C = 50° F

Ageing: until 2037

Label:

