

Wine-Expertise



- Name: Wehlener Sonnenuhr
Riesling Spätlese
- Producer: Estate bottled Weingut Max Ferd. Richter
- Quality level: Deutscher Prädikatswein "Spätlese"
(late harvest)
- Area and grape: Mosel Riesling
- Analytical data: 7,5 % alc./vol. • 84,3 g/l residual sugar • 10,7 g/l acidity.
- Vineyard: The "Wehlener Sonnenuhr" ("Sun dial") vineyard produces very elegant, mineraly 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 world wide known for their longevity and ageing potential. Vines are extremely old (up to 100 years) and ungrafted.
- The wine: Grapes had been handpicked mid October 2017 at 97° Oechsle level. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. Bottling was effected 1st March 2018.
- Taste: "This Spätlese was made from fruit on very old un-grafted vines. It immediately shows quite the exotic ripeness of a fine Auslese on the nose as scents of apricot, mango, honeyed orange and spices emerge from the glass. The wine is superbly juicy even if still on the sweet side on the palate. Thankfully, a tickly and juicy acidity whips up the flavours and brings great balance to the very long and focused finish. This quite marvellous expression of a light 'drinking Auslese' only needs a decade to fully blossom and develop its full complexity."

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

- Serving
- Recommendations: Aperitif, venison paté with wild berries, roasted duck, desserts and cream cheese such as Camemberts and Brie.
- Drinking
- Temperature: 12° C – 54° F
- Ageing: till 2047
- Label:

