

Wine-Expertise



Name:	2019 Brauneberger Juffer-Sonnenuhr Riesling – GG –
Producer:	Gutsabfüllung Weingut Max Ferd. Richter
Quality level:	Qualitätswine “Großes Gewächs”
Area and grape:	Mosel Riesling
Analytical data:	Alc. 12,0 % alc./vol. • 5,3 g/l residual sugar • 6,5 g/l acidity.
Vineyard:	The Brauneberger Juffer-Sonnenuhr vineyard is the heart section in the Brauneberg vineyard mountain, close to the river and surrounded by the Juffer vineyard. In Burgundian terms the Juffer-Sonnenuhr is a kind of “Premier Grand Cru”. The vineyard was Thomas Jefferson’s favourite Mosel when he visited the area in 1788. The Brauneberg faces totally south and has got lots of iron minerals (‘brown mountain’) It enjoys world wide reputation.
The wine:	Healthy grapes had been handpicked early of October 2019 at 94° Oechsle from old vines. Before pressing there were 6 hours of maceration. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. The wine was sitting on its yeast till bottling date. A weekly “batonnage” was executed to intensify the yeast contact to enrich complexity. Bottling was done on 24 th June 2020.
Taste:	“The 2019 Brauneberg Juffer-Sonnenuhr Riesling Trocken GG is a bone-dry wine which in the prime “Falkenberg” and “Lay” parts of the vineyard. It offers a beautiful refined and delicately ripe nose of yellow peach, a hint of apricot, minty herbs, bergamot, greengage, smoke and a dash of camphor. The wine is delicately smooth and fruity on the palate, and leaves a nice sense of weight and presence right up the very long, refined, and smoky finish. This is a superb dry Riesling.”

Jean Fisch and David Rayer, Mosel Fine Wines, August 2020

Serving
Recommendations: Fish and seafood dishes.

Drinking
temperature: 10° C = 50° F

Ageing: 2023 – 2035

