

## Wine-Expertise



- Name: 2020 Brauneberger Juffer  
Riesling Kabinett
- Producer: Gutsabfüllung Weingut Max Ferd. Richter
- Quality level: Prädikatswein "Kabinett"
- Area and grape: Mosel Riesling
- Analytical data: 8,0 % alc/vol. • 54,5 g/l residual sugar • 8,5 g/l acidity.
- Vineyard: The vineyard is situated alongside the Mosel river opposite of Mülheim and faces totally south. The name refers to the fact that the Devonian slate stone there has got rich ferruginous minerals that usually adds earthy notes to the flavour. The vineyard designation "Juffer" (medieval German: 'Virgin Lady') reminds of the nearby Convent that used to own large parts in that steep vineyard site. In Burgundian terms the Juffer is seen as a 'Premier Cru'.
- The wine: Ripe healthy grapes had been handpicked at the 2<sup>nd</sup> half of September 2020 at 88° Oechsle. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) by indigenous yeast. Bottling was effected on 23<sup>rd</sup> February 2021.
- Taste: "It offers a gorgeous nose made of white peach, herbs, and fine spices. The wine feels slightly sweet on the palate at first before a great feel of citrusy zest lifts up the flavours in the finish. The aftertaste is simply stunning, being at the same time light-footed, gorgeously racy, mouth-watering and packed with flavours. This gorgeous success now really only needs a little bit of patience for the touch of creamy sweetness to integrate."  
**Jean Fisch and David Rayer, Mosel Fine Wines, July 2021**
- Serving
- Recommendations: Pure refreshment on it's own or as aperitif. In combination with food an ideal partner for Indian or south-east Asian cuisine, from sweet-sour to spicy dishes. It matches as well roasted duck and sushi.

Drinking temperature: 10° C = 50° F

Ageing: now – 2050

Label:

