

## Wine-Expertise



Name:	2020 Brauneberger Juffer-Sonnenuhr Riesling Auslese
Producer:	Gutsabfüllung Weingut Max Ferd. Richter
Quality level:	Prädikatswein "Auslese" (selected harvest)
Area and grape:	Mosel Riesling
Analytical data:	Alc. 8,0 % alc./vol. • 85,7 g/l residual sugar • 8,6 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 during first decade of October 2020 at 98° Oechsle from old vines. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. Bottling was done on 24 <sup>th</sup> March 2021.
Taste:	"It offers an appealing nose made of pear puree, melon, and fine spices. The wine proves smooth and slightly mellow on the light footed palate and leaves a ripe and subtly honeyed feel of melon cream and earthy spices in the finish. The aftertaste proves nicely juicy as a kick of lemony acidity cuts through the smoothness. This sweet wine may well require a solid decade to integrate its components and fully shine."

**Jean Fisch and David Rayer, Mosel Fine Wines, July 2021**

### Serving

Recommendations: Aperitif or to match fresh seasonal fruits, fresh warm apple tart and blue cheeses. On top: Roasted sea scallops.

### Drinking

temperature: 10° C = 50° F

Ageing:  
Label: 2030 – 2050

