

Wine-Expertise



Name:	2020 Richter Riesling Classic		
Producer:	Estate bottled Max Ferd. Richter		
Quality level:	Qualitätswein		
Area and grape:	Mosel Riesling		
Analytical data:	11,0 % alc./vol.	• 11,8 g/l residual sugar	• 6,8 g/l acidity.
Vineyard:	This Riesling is being hand picked from the Estate vineyards of Max Ferd. Richter, situated in the valley of Mülheim and Veldenz, south of the Mosel River. Steep vineyards of devonian grey slate covered with stones and pebbles as a result of glacier activities during the last major ice-age.		
The wine:	Healthy grapes had been hand picked end of September 2020 from 50 years old vines. Before pressing there was a 3 hours maceration to get more extracts and ingredients from fruit flesh and skin. Fermentation was done temperature controlled in traditional oak casks (Fuder). Bottling was effected on 27 th April 2021.		
Taste:	It offers a tantalizing nose made of floral elements, white peach, freshly cut apple, pear and smoke. The wine is playful and delightfully driven by fruits and minerals on the palate and leaves a gorgeous sense of fresh herbs in the long and refined spicy finish. This dry tasting wine offers textbook Mosel pleasure.		
Serving recommendations:	Everyday food match. Goes with fish dishes (perch pike), white meat, pasta, oriental and spicy plates, as well as Sushi.		
Drinking temperature:	10° C = 50° F		
Ageing:	until 2027		
Label:			

