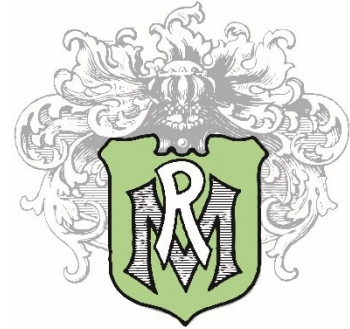


Wine-Expertise



Name:	2020 Richter Estate Riesling
Producer:	Estate bottled Weingut Max Ferd. Richter
Quality level:	Qualitätswein
Area and grape:	Mosel Riesling
Analytical data:	Alc. 10,5% vol. • 25,1 g/l residual sugar • 7,8 g/l acidity.
Vineyard:	This Riesling is being picked in our Estate vineyards, situated in the Middle Mosel area.
The wine:	Grapes had been hand picked during the first decade of October 2020 from newly planted vineyards – less than 15 years of age. Vines do not root deep into the terroir yet to show the concentration and the mineral richness we want to expose in our Prädikat wines. Thus downgraded grape juice is fermented into a “calling card” wine. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. The wine was bottled on 20 th January 2021
Taste:	It offers a beautiful and delicately fresh nose made of vineyard peach, apricot blossom, grapefruit, floral elements, and some dark spices. The wine is slightly on the sweet side on the otherwise impeccable balanced and light-footed zesty palate, and leaves a nice mineral feel in the long and subtle finish.
Serving recommendations:	Aperitif or to match light seasonal dishes of vegetables, white meat, cooked fish; oriental, spicy and sushi plates.

Drinking Temperature:	10° C = 50° F
Ageing:	now – 2035

