

Wine-Expertise



Name:	Veldenzer Elisenberg Riesling Kabinett – ELISENBERG^{ER} –
Producer:	Estate bottled Weingut Max Ferd. Richter
Quality level:	Prädikatswein “Kabinett”
Area and grape:	Mosel Riesling
Analytical data:	8,5 % alc./vol. • 53,1 g/l residual sugar • 9,4 g/l acidity.
Vineyard:	Fresh weathering stony clay slate, quartziferous. Age of vines: 50 years. Vineyard faces southeast – south – southwest and is situated in a formerly abandoned Mosel river bed. The microclimate guarantees very elegant and delicate wines, that remind of Saar-Ruwer style. This vineyard was planted in 1815 by Franz Ludwig Niessen, the 4 th generation owner of our Company, and named to honour than time very popular Queen Louisa of Prussia. (Louise’s vineyard, later Elisenberg)
The wine:	Ripe and healthy grapes had been hand picked 2 nd week of October 2019 at 84° Oechsle level. Temperature controlled fermentation in traditional oak barrels (Fuders) with indigenous yeast. Bottling was done 1 st April 2020.
Taste:	“It offers a stunning nose made of white peach, flowers, ginger, smoke and cassis. The wine is superbly engaging on the palate, where a juicy sense of acidity lifts up the flavors. The wine is gorgeously light-footed and yet so vibrant and full of flavors. The finish is simply stunning. What a huge success made in a classic Kabinett style!” Jean Fisch and David Rayer, Mosel Fine Wines, May 2020
Serving recommendations:	To be served as aperitif, spicy and oriental food, Sushi.

Drinking Temperature: 10° C = 50° F

Ageing: 2029 – 2049

Label:

