

Max Ferd. Richter

Riesling Trocken Wehlener Sonnenuhr “Uralte Wurzelechte Reben”

The “Wehlener Sonnenuhr” (“sun dial”) vineyard produces elegant, mineral, and refined wines. The steep, stony, dark grey slate vineyard is situated on the right bank of the Mosel river, and faces south-southwest. The sunshine naturally heats the vineyard up during the day and keeps the temperature at night. Rieslings from this vineyard are known for their ageing potential. The grapes used for this wine are from an especially old plot and “Uralte Wurzelechte Reben” translates to “ancient, ungrafted vines.” Grapes were harvested in late October and almost 15% were botrytised.

The estate of Max Ferd. Richter has been passed down from father to son for the past 300 years. The current reins are held by Dr. Dirk Richter, the 9th generation, and will eventually be passed down to his son Constantin. The estate produces world-class Rieslings from some of the most esteemed vineyards in the Mosel, and all production comes from estate holdings. The terroir of their steep vineyard sites is generally grey slate with different compositions of ferruginous, mineral quartz, or clay soils; those deeply influence the character and flavor of the wines. Strict attention to quality and detail is paid to all vines from the QBAs on up through the Eisweins.

Appellation	Riesling Kabinett QmP
Varietals	100% Riesling
Location	Mosel
Vineyard Age	Planted 1890-1900
Agricultural Method	Traditional
Harvest	Hand harvested
Alcohol Content	11.5%
Residual Sugar	7.1 g/l
Acidity	7.1 g/l



Vinification: Eight hours of maceration followed by gentle pressing. Temperature-controlled fermentation with indigenous yeast in traditional old oak barrels.

Tasting Notes: Ripe yellow fruits with floral notes and herbal spice.

