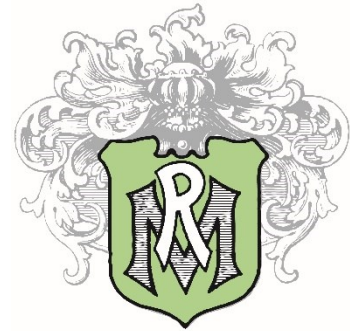


## Wine-Expertise



Name: 2018 Pinot Noir, dry

Producer: Estate bottled Weingut Max Ferd. Richter

Area and grape: Mosel - Spätburgunder (Pinot Noir)

Analytical data: Alc. 13,0% vol.

Vineyard: The Pinot Noir is produced in a south-facing parcel of the Mülheimer Sonnenlay single vineyard on Devonian grey slate stone terroir. Being situated in the former Mosel oxbow valley the microclimate guarantees cooler temperatures and a gentle breeze. There is a mix of different clones from Assmannshausen/Rheingau, Baden and Burgundy (Clos de Vougeot, Chambertin and Volnay).

The wine: A vendange verte was executed in July 2018, splitting all the bunches in half for smaller and more loose berries. The selective hand picking took place in the first half of September. 80% of the grapes were destemmed right away in the vineyard. 20% of whole clusters with stems were added to maceration and fermentation, which lasted 3 weeks before gentle pressing. The wine aged for 16 months in used barriques of German and French oak and was bottled unfiltered and unfined.

Taste: "This bright red-coloured wine opens up to gorgeously deep scents of cherry, clove, some spices, and chalky elements. The wine is beautifully playful on the palate, where more silky flavours of cherry, cranberry and fine spices make for a gorgeous experience. A touch of zest adds structure to the gorgeous finish. The after-taste is all about deep and comparatively complex fruits enhanced by some subtle spicy elements." (Mosel Fine Wines, Jean Fisch and David Rayer, May 2020)

Serving recommendations: Classical Red Burgundy pairings, such as roast chicken, lamb, fillet steaks. Beef Wellington and mushrooms dishes.

Drinking Temperature: 14 - 16° C. = 57 – 60 ° F.

Ageing: now – 2035

