

Wine-Expertise



Name:	2019 Richter Alter Satz, trocken
Producer:	Estate bottled Weingut Max Ferd. Richter
Quality level:	Qualitätswein
Area and grape:	Mosel field blend
Analytical data:	Alc. 12,0% vol. • 0,7 g/l residual sugar • 6,1 g/l acidity.
Vineyard:	Traditional grapes cultivated in the 16 th , 17 th and 18 th century in the Mosel valley have been bred and planted in slate stone terroir. The vineyard is facing south west and part of the Mülheim Sonnenlay mountain. The following grapes make up for wine: Riesling, Gelber Kleinberger, Gelber Orleans, Grüner Adelfränkisch, Grünfränkisch, Weißer Heunisch and Weißer Traminer.
The wine:	Grapes for the field blend (Alter Satz) were picked together, regardless of their stages of ripening, last decade of September 2019 at 89° Oechsle. After gentle pressing the grapes macerated for 6 hours and were fermented to bone dry levels. There was a weekly batonnage to get more and intense yeast contact. Bottling was effected 10 th June 2020.
Taste:	“The wine offers a beautifully aromatic and attractive nose of herbs, cardamon, dried spices, hay, green apple, smoke and camphor, all wrapped into a whiff of tasty nut. It starts off on the juicy and round side of the palate, but then reveals a more focused, tight and even slightly powerful side in the finish. This fascinating look into wines made in the old days needs a year or two in the bottle.”

Jean Fish and David Rayer, Mosel Fine Wines, June 2020

Serving recommendations: Where ever you need a bone dry wine.

Drinking Temperature: 10° C = 50° F

Ageing: now – 2029

Label:

