

Wine-Expertise



- Name: 2019 Brauneberger Juffer
Riesling Kabinett
- Producer: Gutsabfüllung Weingut Max Ferd. Richter
- Quality level: Prädikatswein "Kabinett"
- Area and grape: Mosel Riesling
- Analytical data: 8,5 % alc/vol. • 54,1 g/l residual sugar • 8,8 g/l acidity.
- Vineyard: The vineyard is situated alongside the Mosel river opposite of Mülheim and faces totally south. The name refers to the fact that the Devonian slate stone there has got rich ferruginous minerals that usually adds earthy notes to the flavour. The vineyard designation "Juffer" (medieval German: 'Virgin Lady') reminds of the nearby Convent that used to own large parts in that steep vineyard site. In Burgundian terms the Juffer is seen as a 'Premier Cru'.
- The wine: Ripe healthy grapes had been handpicked at the end of September 2019 at 89° Oechsle. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) by indigenous yeast. Bottling was effected on 1st April 2020.
- Taste: "The bouquet is pure and vibrant, offering up a classic combination of pear, lime, cress, a lovely base of slate, a wisp of smokiness, dried flowers and a touch of mint in the upper register. On the palate is medium-bodied, bright and perfectly balanced, with lovely acids and grip, impeccable focus, fine intensity of flavour and complexity and a long, zesty and lifted finish. This is a gorgeous Kabinett!"

John Gilman, View from the Cellar July/August 2020, No 88

Serving

Recommendations: Pure refreshment on it's own or as aperitif. In combination with food an ideal partner for Indian or south-east Asian cuisine, from sweet-sour to spicy dishes. It matches as well roasted duck and sushi.

Drinking

temperature: 10° C = 50° F

Ageing: 2020 – 2050

Label:

