

Wine-Expertise



Name:	2019 Brauneberger Juffer-Sonnenuhr Riesling Auslese
Producer:	Gutsabfüllung Weingut Max Ferd. Richter
Quality level:	Prädikatswein "Auslese" (selected harvest)
Area and grape:	Mosel Riesling
Analytical data:	Alc. 7,0 % alc./vol. • 120,0 g/l residual sugar • 9,0 g/l acidity.
Vineyard:	The Brauneberger Juffer-Sonnenuhr vineyard is the heart section in the Brauneberg vineyard mountain, close to the river and surrounded by the Juffer vineyard. In Burgundian terms the Juffer-Sonnenuhr is a kind of "Premier Grand Cru". The vineyard was Thomas Jefferson's favourite Mosel when he visited the area in 1788. The Brauneberg faces totally south and has got lots of iron minerals ('brown mountain') It enjoys world wide reputation.
The wine:	Grapes had been handpicked during first decade of October 2019 at 108° Oechsle from old vines. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. Bottling was done on 23 rd April 2020.
Taste:	"This Auslese offers a gorgeous nose made of elderflower, cassis, white peach, coconut, almond paste, fresh pineapple and loads of citrusy and minty elements. The wine proves stunningly tactile and subtle on the palate, where delicately creamy fruits mingle with ripe yet gorgeously juicy acidity. The finish is all about bright exotic fruits, citrusy elements, and fine notes of cream. This gorgeous sweet wine may seem almost irresistible now, but it will gain from a decade of aging as the sweetness will have receded and given way to more nuances."

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

Serving	
Recommendations:	Aperitif or to match fresh seasonal fruits, fresh warm apple tart and blue cheeses. On top: Roasted sea scallops.
Drinking temperature:	10° C = 50° F
Ageing:	2029 – 2069
Label:	

