

Wine-Expertise



- Name: 2019 Brauneberger Juffer-Sonnenuhr Riesling Spätlese
- Producer: Gutsabfüllung Weingut Max Ferd. Richter
- Quality level: Prädikatswein "Spätlese" (late harvest)
- Area and grape: Mosel Riesling
- Analytical data: Alc.7,5 % alc./vol. • 95,9 g/l residual sugar • 8,9 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: Very clean and ripe grapes had been hand picked first decade of October 2019 at 90° Oechsle level from old vines. Fermentation was done temperature controlled with indigenous yeast in traditional old oak barrels (Fuder). Bottling was effected 10th June 2020.
- Taste: "It offers a deep and complex nose of smoke, tangerine, candied orange, apricot flower, a hint of mango, and honeyed peach. The wine is compact and still on the sweet side on the palate, but already more than hints at huge depth and great juiciness wrapped into a magnificently ripe sense of acidity in the finish. The after-taste also shows some of the freshness and lightness to come. The only thing this superb sweet Riesling now needs is patience. What a stunner in the making!"
- Jean Fisch and David Rayer, Mosel Fine Wines, June 2020**

Serving

Recommendations: Aperitif or to match fresh seasonal fruits and noble cream and blue cheeses. On top: Roasted sea scallop over a truffled potato-leek puree and a quince-golden raisin chutney! Tempura and Sashimi dishes.

Drinking

Temperature: 12° C = 54° F

Ageing: 2029 – 2069

Label:

