

## Wine-Expertise

Name: 2019 Graacher Dompropst  
Riesling – Alte Reben –

Producer: Estate bottled Weingut Max Ferd. Richter

Quality level: Quality wine, dry

Area and grape: Mosel Riesling, produced from old vines

Analytical data: 12,5% alc./vol. • 7,0 g/l Residual sugar • 6,5 g/l acidity.



Vineyard: The Dompropst is the heart piece in the Graacher vineyard terroir, entirely surrounded by “Himmelreich”. The “Dompropst” being the dean of the Cathedral of Trier had access to the best part of those vineyards in medieval days. The Dompropst vineyard as such is seen as the “Premier Grand Cru” in Graach. The terroir is fresh weathering devonian slate stone with rich clay and alluvial pebbles and stones washed in by the Mosel river.

The Wine: Ripe and healthy grapes had been hand-picked in the middle of October 2019 at 93° Oechsle Auslese level. Crushed grapes did undergo 6 hours of maceration. Fermentation was executed by indigenous yeast, temperature controlled in traditional old oak barrels (Fuder). The wine was sitting on the yeast including a weekly “batonnage” to enrich complexity and richness till bottling on 24<sup>th</sup> June 2020.

Taste: This wine was harvested on 85 year-old ungrafted vines. “It offers a zesty, fruity, aromatic, and fresh nose of lime, orange zest, pink grapefruit, herbs, earthy spices, smoke, licorice, and blackberry. Some nice tickly acidity lifts up the flavors on the palate before a smoother but also quite delicate side underpinned by nice ripe yellow fruit comes through. The wine leaves a nice feel of zest and spices in the impressive and slightly powerful finish.”

**Jean Fisch and David Rayer, Mosel Fine Wines, August 2020**

Serving recommendations: Great food wine. Goes with carré d'agneau au romarin cuisson au four, roasted duck and other delights.

Drinking Temperature: 10° C = 50° F

Ageing: 2023 – 2029

Label:

