

## Wine-Expertise



Name:	2019 Graacher Himmelreich Riesling Kabinett, trocken (dry)
Producer:	Gutsabfüllung Weingut Max Ferd. Richter
Quality level:	Prädikatswein "Kabinett"
Area and grape:	Mosel Riesling
Analytical data:	Alc. 11,5 % vol. • 6,1 g/l Residual sugar • 7,1 g/l acidity.
Vineyard:	This Riesling is being picked in the Graacher Himmelreich. The vineyard is situated south east. The Devonian slate stone has got rich clayish compounds and thus is keeping humidity perfectly well. Grafted vines have been planted in 1965. "Himmelreich" translates "kingdom of heaven" – no easier way to get there than enjoying it every day!
The wine:	Ripe and healthy grapes had been hand picked beginning 1 <sup>st</sup> decade of October 2019. Three hours of maceration were followed by gentle pressing. Fermentation was done by indigenous yeast in traditional 1.000 litre old oak barrels (Fuders), temperature controlled, bottling was effected 13 <sup>th</sup> May, 2020.
Taste:	"It offers a beautifully complex, refined and classy nose of white flowers, vineyard peach, grapefruit, mint, smoke and almond. A great sense of density (from the high level of dry extracts) adds grip to the very pure, light-weighted, complex and deep palate. The finish is feather light, beautifully well-delineated, and superbly refreshing. This is a great dry Riesling from the Mosel made in the ethereally light style that no other region can truly replicate. What an immense success!" <b>Jean Fisch and David Rayer, Mosel Fine Wines, June 2020</b>
Serving: recommendations:	To match light fish dishes, seafood and sushi.
Drinking Temperature:	10° C = 50° F
Ageing:	2035
Label:	

