

Wine-Expertise



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| Name: | 2019 Graacher Himmelreich Riesling Kabinett |
| Producer: | Gutsabfüllung Weingut Max Ferd. Richter |
| Quality level: | Prädikatswein "Kabinett" |
| Area and grape: | Mosel Riesling |
| Analytical data: | Alc. 9,0 % vol. • 61,4 g/l Residual sugar • 7,5 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 st decade of October 2019. Fermentation was done temperature controlled by indigenous yeast in traditional 1.000 litre old oak barrels (Fuders). Bottling was effected 1 st April 2020. |
| Taste: | "It offers a gorgeous nose made of elderflower, yellow peach, pear, grapefruit and floral elements. The wine is gorgeously intense and yet superbly playful on the palate, where succulent fresh fruits mingle with more mineral elements. A touch of creaminess comes through in the finish, which admirably complements the juicy but racy kick of acidity. This fruity-styled wine is a true winner. |

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

Serving:
recommendations: Aperitif or to match light seasonal dishes of vegetables, white asparagus, white meat, cooked fish; oriental and spicy plates.

Drinking
Temperature: 10° C = 50° F

Ageing: 2029 – 2049

Label:

