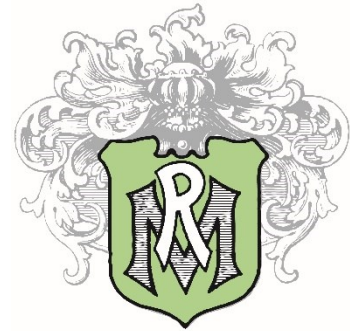


Wine-Expertise



| | |
|------------------|---|
| Name: | 2019 Richter Dry Riesling |
| Producer: | Estate bottled Weingut Max Ferd. Richter |
| Quality level: | Qualitätswein |
| Area and grape: | Mosel Riesling |
| Analytical data: | Alc. 12,0% vol. • 9,3 g/l residual sugar • 6,6 g/l acidity. |
| Vineyard: | This Riesling is being picked in our Estate vineyards, situated in the Middle Mosel area. |
| The wine: | Grapes had been hand-picked during last decade of September 2018 from newly planted vines in our Grand Cru and Premier Cru vineyards – less than 25 years of age. In that age vines do not root deep enough yet to show the typicity of the terroir and vineyard site we achieve in our single-vineyard wines. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. |
| Taste: | “The 2019 Riesling Trocken (dry) offers a slightly ample nose made of pear, mirabelle, cardamom and smoke. The wine develops quite some presence and power on the palate and leaves an intense feel of spices and herbs in the long and ripe finish.” |

Jean Fish and David Rayer, Mosel Fine Wines, August 2020

Serving recommendations: Everyday food match. Goes with fish dishes, white meat, pasta and vegetable dishes, as well as Sushi.

Drinking Temperature: 10° C = 50° F

Ageing: now – 2029

