

Wine-Expertise



Name:	2019 Wehlener Sonnenuhr Riesling Spätlese
Producer:	Estate bottled Weingut Max Ferd. Richter
Quality level:	Deutscher Prädikatswein "Spätlese" (late harvest)
Area and grape:	Mosel Riesling
Analytical data:	8,0 % alc./vol. • 102,5 g/l residual sugar • 8,5 g/l acidity.
Vineyard:	The "Wehlener Sonnenuhr" ("Sun dial") vineyard produces very elegant, minerally and refined wines. The steep stony, dark grey slate vineyard is situated on the right hand river, and faces south-southwest. The sunshine naturally heats up the terroir extremely well and keeps the temperature ideally during the night. Rieslings from this vineyard are world wide known for their longevity and ageing potential. Vines are extremely old (up to 100 years) and uncrafted.
The wine:	Grapes had been handpicked first decade of October 2019 at 90° Oechsle level from old uncrafted vines. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. Bottling was effected 23 rd April 2020.
Taste:	"It offers a hugely aromatic and creamy nose made of pineapple, honey, apricot blossom, almond, grapefruit and floral elements. The wine develops the creamy side of a refined Auslese on the palate and leaves an intense feel of whipped cream, apricot, honey, and fine floral and herbal elements in the engaging and nicely racy finish. This sweet wine will please lovers of suave yet light-footed and engaging expression of the genre, but needs more than a decade to reach its drinking window." Jean Fisch and David Rayer, Mosel Fine Wines, June 2020

Serving

Recommendations: Aperitif, venison paté with wild berries, roasted duck, desserts and cream cheese such as Camemberts and Brie.

Drinking

Temperature: 12° C – 54° F

Ageing: 2034 – 2049

Label:

