

## Wine-Expertise



- Name: 2020 Brauneberger Juffer-Sonnenuhr Riesling Spätlese
- Producer: Gutsabfüllung Weingut Max Ferd. Richter
- Quality level: Prädikatswein "Spätlese" (late harvest)
- Area and grape: Mosel Riesling
- Analytical data: Alc.7,5 % alc./vol. • 91,6 g/l residual sugar • 8,4 g/l acidity.
- Vineyard: The Brauneberger Juffer-Sonnenuhr vineyard is the heart section in the Brauneberg vineyard mountain, close to the river and surrounded by the Juffer vineyard. In Burgundian terms the Juffer-Sonnenuhr is a kind of "Premier Grand Cru". The vineyard was Thomas Jefferson's favourite Mosel when he visited the area in 1788. The Brauneberg faces totally south and has got lots of iron minerals ('brown mountain') It enjoys world wide reputation.
- The wine: Very clean and ripe grapes had been hand picked second decade of October 2020 at 94° Oechsle level from old vines. Fermentation was done temperature controlled with indigenous yeast in traditional old oak barrels (Fuder). Bottling was effected 25<sup>th</sup> March 2021.
- Taste: "It offers a beautiful nose made of quince, pear melon, anised dried herbs, and fine spices. The wine feels slightly sweet on the palate at first before a great feel of citrusy zest lifts up the flavours in the finish. The aftertaste is simply stunning, being at the same time light-footed, gorgeously racy, mouth-watering, and packed with flavours. This gorgeous success now really needs a little bit of patience for the touch of creamy sweetness to integrate."

**Jean Fisch and David Rayer, Mosel Fine Wines, July 2021**

### Serving

Recommendations: Aperitif or to match fresh seasonal fruits and noble cream and blue cheeses. On top: Roasted sea scallop over a truffled potato-leek puree and a quince-golden raisin chutney! Tempura and Sashimi dishes.

### Drinking

Temperature: 12° C = 54° F

Ageing: 2030 – 2050

Label:

