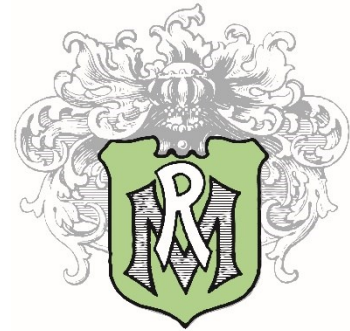


Wine-Expertise



Name:	2020 Richter Dry Riesling
Producer:	Estate bottled Weingut Max Ferd. Richter
Quality level:	Qualitätswein
Area and grape:	Mosel Riesling
Analytical data:	Alc. 12,0% vol. • 6,0 g/l residual sugar • 6,5 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 middle of October 2020 from old vines in our Mülheim and Veldenz vineyards. Grapes were carefully squeezed and did undergo a maceration process for 6 hours, followed by gentle pressing. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. Bottling was effected 1 st July 2021.
Taste:	The 2020 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.
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 – 2030

Label:

