

Wine-Expertise



Name:	2020 Mülheimer Sonnenlay "Zeppelin" Riesling Qualitätswein
Producer:	Bottled by Max Ferd. Richter (estate grown as well as contracted grapes)
Quality level:	Quality wine (Qba)
Area and grape:	Single vineyard Riesling
Analytical data:	Alc. 10,5% vol. • 24,4 g/l residual sugar • 7,0 g/l acidity.
Vineyard:	The Mülheim Sonnenlay (translates: Sunshine and slatestone) is a steep single vineyard facing southwest-west with slate stone and clay loam soil. The wine from this hill was successfully served in the 1920s and 1930s on board of the luxurious restaurant on the airship "Graf Zeppelin". To commemorate that privilege Hans Schlösser, a local artist painter and member of the famous "Bauhaus"-movement designed the art deco label incorporating the Zeppelin. That label has been proudly used since then.
The wine:	Healthy and mature grapes had been handpicked through 3 rd decade of September and 1 st decade of October 2020 at 86° Oechsle level. Fermentation was done temperature controlled in traditional old oak barrels (Fuders) with natural yeast. Bottling was done as from late January 2021.
Taste:	This wine was fermented down to off-dry levels. The nose is initially quite reduced and driven by residual scents from spontaneous fermentation. It reveals lively notes of grapefruit, lemon, herbs and green apple. The wine is nicely structured on the palate, where a delicately smooth and fruity touch of sweetness add some charm to the wine. The finish is refreshing and reveals Riesling raciness, due to well integrated ripe acid.
Serving recommendations:	aperitif, fish, seafood, kimchi, vegetable dishes, white meat plates; ideal wine by the glass!

Drinking Temperature:	10° C. = 54° F.
Ageing:	till 2030
Label:	

