

Wine-Expertise



- Name: 2022 Wehlener Sonnenuhr
Riesling Kabinett
- Producer: Gutsabfüllung Weingut Max Ferd. Richter
- Quality level: Prädikatswein "Kabinett"
- Area and grape: Mosel Riesling
- Analytical data: Alc. 7,5 % alc./vol. • 51,0 g/l residual sugar • 7,8 g/l acidity.
- Vineyard: The "Wehlener Sonnenuhr" ("Sun dial") vineyard produces very elegant, minerally and refined wines. The steep stony, dark grey, partly blue, slate vineyard is situated on the right hand river, and faces south-southwest. The sunshine naturally heats up the terroir and keeps the temperature ideally during the night. Rieslings from this vineyard are worldwide known for their minerality, longevity and ageing potential. Vines are extremely old (up to 100 years) and uncrafted.
- The wine: Healthy grapes had been handpicked end September 2022 at 85° Oechsle level. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. Bottling was effected 23rd February 2023.
- Taste: "From 80- to 90-year-old vines picked at 78° Oechsle, this Kabinett opens with a pretty reductive and sulfidic bouquet with stony and herbal notes wrapping around the bright fruits and white blossom aromas. Savory, clear and refined on the palate, with crystalline, finely grained acidity and a salivating taste of slate, this is a very promising Kabinett from the iconic cru in Wehlen. The 2022 should be aged for at least 5-10 years and it will reward your patience with great finesse and complexity. Tasted at the domaine in May 2023. "

Stephan Reinhardt for Robert Parker's Wine Advocate (94/100)

Serving recommendations: Aperitif, spicy and oriental food, east Asian cuisine, sushi.

Drinking Temperature: 10° C = 50° F

Ageing: 2031 – 2046

Label:

