Weingut Max Ferd. Richter

D-54486 MÜLHEIM/MOSEL

www.maxferdrichter.com

ESTABLISHED 1680

Rieslingweingut

Weingut Max Ferd. Richter
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BRAUNEBERGER JUFFER AND JUFFER-SONNENUHR

A very step, south-facing mountain. Due to the ferruginous minerals in the slate it produces very elegant and spicy Rieslings. Two single vineyards are situated on this slope. First the Juffer- Sonnenuhr at its centre, directly above the Mosel and second the Juffer. Our holdings trace back to the 16th century.

Wines:
Juffer-Sonnenuhr: Spätlese, Auslese and a dry GrandCru
Juffer: Kabinett and Kabinett dry

MÜLHEIMER SONNENLAY AND HELENENKLOSTER

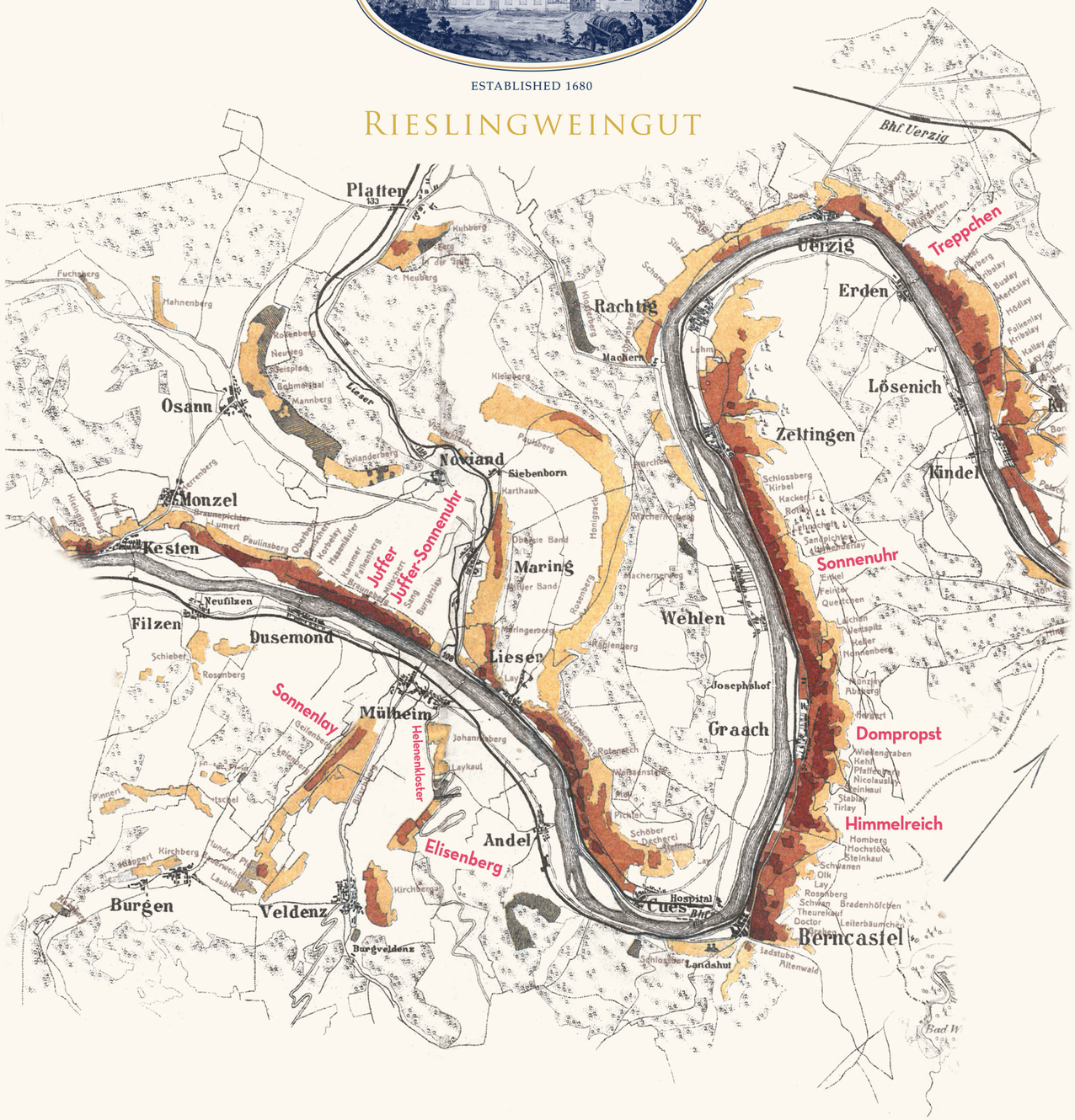
The "Sonnenlay" (sunshine and slate) is a ridge in the old oxbow valley of the Mosel behind our hometown of Mülheim. Zesty and fruit driven Rieslings are grown on a very light soil of grey slate and sediments from the old river. Our monopole "Helenenkloster" is widely observable situated at the peak of the ridge at the eastern side of the valley and home of our famous Eisweins.

Wines:
Sonnenlay: Zeppelin Riesling, Kabinett feinherb, Alte Reben feinherb
Helenenkloster: Spätlese and Eiswein

VELDENZER ELISENBERG

South facing slope in the old oxbow valley between Mülheim and Veldenz. Composed of quartz and grey slate, its Rieslings come with a unique mineral and elegant character. The vineyard itself was a gift to our ancestor Franz Ludwig Niessen by the local population. In November 1813 Niessen saved Mülheim and the surrounding villages from being sacked by Napoleon and his army paying a ransom of 3000 Thalers.

Wines: Kabinett and Spätlese



ERDENER TREPPCHEN

A very steep vineyard, "little stairs" (Treppchen) have been carved in the rock to access it. The Rieslings here are grown on ferruginous red and grey slate. This terroir delivers juicy and rich wines with a spicy mineral structure.

Wines: Kabinett and Spätlese

WEHLENER SONNENUHR

One of Mosel's most prestigious vineyard sites. A very steep wall of fine and stony blue slate and home of our oldest vines, planted in the 1890s. The wines are floral and elegant with a precise, lingering minerality.

Wines: Kabinett, Spätlese and Uralte Reben (dry GrandCru)

GRAACHER DOMPROPST AND HIMMELREICH

Soil of fresh weathering grey-slate with a good amount of clay and loam. The "Dompropst" is situated at the foot of the mountain, producing full-bodied and opulent Rieslings with juicy minerality. The "Himmelreich" (Kingdom of Heaven) lies above Dompropst. South-facing and very step it delivers airy Rieslings driven by soil and "terroir".

Wines:
Dompropst: Alte Reben dry
Himmelreich: Kabinett, Kabinett dry and Auslese

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HISTORY

The Max Ferd. Richter estate goes back to a trading house founded in 1680 and has been in the hands of the family ever since. Records of vineyard purchases even supersede that date. Today it is run by the 9th and 10th generation (Dr. Dirk Richter, sr. and Constantin Richter, jr.). It is acknowledged as one of the leading producers of Riesling in the Mosel and Germany respectively.

In 1813 our ancestor Franz Ludwig Niessen – the father in law of Ferdinand Richter – saved Mülheim and the surrounding villages from being sacked by Emperor Napoleon and his army. He personally intervened, met Napoleon and offered a ransom of 3000 Thalers from his private estate in exchange for the safety and integrity of the villages and its people. After the end of the Napoleonic Wars in 1815 Niessen was given a vineyard from the local population as an act of gratitude. This vineyard was named after the beloved, late Queen Louise of Prussia and later turned into today's name: "ELISENBERG".

PHILOSOPHY

Great wines originate from vines and vineyards, not from the cellar. Acting upon this maxim we conduct our viticulture and winemaking. Selective handcraft on the steep slopes, low yield, no irrigation, natural organic fertiliser, and the abandonment of herbicides and insecticides are the foundation of our sustainable viticulture.

In our cellar we focus on the conservation of the quality we got from the vineyards and the typicity and "terroir" of each of our single vineyards. All our vines are fermented with their indigenous yeast in traditional "Fuder"-oak barrels without the use of any fining agents, enzymes, or other chemicals. To this day we still own the most extensive oak cask-cellar in the Middle Mosel.
On 20ha (50 acres) of estate owned vineyards on the steep slopes alongside the Mosel-river between Brauneberg and Erden we fulfil our share to maintain this unique landscape for more than 350 years.

THE ZEPPELIN RIESLING

In the 1920s and 30s Riesling from the Mülheimer Sonnenlay vineyard was served in the luxurious restaurant on board the famous Zeppelins (airships). The winegrowers of Mülheim/Mosel were so proud that they commissioned a special label commemorating this fact. Hans Schlösser a famous Bauhaus artist created the label in the "Art-Deco" style. As a reminder of these days we still produce the Zeppelin Riesling: made in the traditional off-dryish style as 100 years ago, with the original "Art-Deco" label and from Riesling grown in the Mülheimer Sonnenlay single vineyard in cooperation by our local colleagues.