Wine-Expertise

Name:	2009 Richter Riesling Classic
Producer:	Estate bottled Max Ferd. Richter
Quality level:	Qualitätswein
Area and grape:	Mosel Riesling
Vineyard:	This Riesling is grown in the Bernkasteler Schlossberg. The vineyard is situated south. The Devonian slate stone has got mineral richness and a nearly dark blue colour. It therefore usually supplies spicy and minerally driven Rieslings. Grafted vines had been planted in the mid sixties.
The wine:	Grapes had been hand picked in the second decade of October at Spätlese Oechsle level from 45 year old vines. In order to display higher subtle richness the grape juice had been slightly chaptalized and thus voluntarily downgraded from QmP to Qba-level. Fermentation was done temperature controlled in traditional oak casks (Fuder). Bottling was effected on 31st May 2010.
Analytical data:	11,5% alc./vol. • 12,3 g/l residual sugar • 7,3 g/l acidity.
Taste:	This Riesling Classic is showing delicate nose of peach and lime. It shows spicy, animating character on palate with slatyness and minerality. Crisp and with firm body it reveals density and good weight. It finishes with racy and well built in harmonic fruit acid. A vibrant, characteristic dry style Mosel Riesling.
Serving recommendations:	Everyday food match. Goes with fish dishes (perch pike) white meat, pasta, oriental and spicy plates, as well as Sushi.
Drinking Temperature:	10° C. = 50° F.
Ageing:	until 2015

Label: