

# MAX FERDINAND RICHTER 2004

Nervous and bracing, ready to drink, great to cellar – a classic Mosel Riesling vintage.

“Dry, sunny and warm autumn weather allowed the Riesling grapes to ripen steadily and the green vineyards invited us to postpone the picking for another three weeks with the main harvest in November. The result of this, still risky decision, was sugar levels mostly in the mature Kabinett and Spätlese range with rich aromatic flavours, mineral expression and clean racy acidity. All this will guarantee spicy, lively and animating Riesling wines.

We started our first selection of grapes for Qualitätswein on the 18th October. The healthy leaves and bunches then allowed us to do a second selection, now used mainly for our dry Rieslings. From the 8th to the 24th November we picked late-harvest grapes. After the opulent and rich 2003 Rieslings, we shall be able to supply fruity and juicy 2004s that will be attractive for everyday drinking.

Sadly, we could not make any noble sweet wines in the 2004 vintage, because we would have needed some dry and cold weeks in November to make this possible. The miraculous Riesling Trockenbeerenauslese 2003 from the Brauneberger Juffer Sonnenuhr vineyard with 250 Oechsle is still fermenting (the 1959 took two years) but we hope that it will have finished in the early spring. The Eiswein harvest (a tiny 200 litres) was made on 21st December 2004 at minus 10° Celsius at 138° Oechsle.”

**From Dr Dirk Richter's, 2004 Vintage Report, December 2004**



OLD OAK FERMENTATION VESSELS



VINEYARDS AT MULHEIM

The 2004 harvest started on the 2<sup>nd</sup> November; summer rain resulted in lower ripeness during September, the healthy canopy and grapes meant the Riesling was able to hang in order to profit from the long vegetation period. A perfect 20-25° Celsius with low humidity continued through October resulting in a very low botrytis year. The 2004s are a picture of clarity and purity with bracing acidity along with that renowned nerve – a classic Mosel Riesling vintage.

## **Richter Estate Riesling Qualitätswein** 10.0% alc/vol

This is 100% Estate fruit sourced from vines less than 15 years old. From Brauneberger Juffer delightful in its freshness, fruitful expression and mineral, finely textured, round fruited, a very drinkable off dry style.

## **Mülheimer Sonnenlay Riesling Kabinett – Halbtrocken** 10.0% alc/vol

Beautifully delicate florals with talc and lime notes. The palate is an essay in what crisp, fresh and bracing Riesling with great mineral extract is all about. Fine lime and mineral fruit character, terrific structure with a dry finish.

## **Graacher Himmelreich Riesling Kabinett** 8.5% alc/vol

Fine white pear with a cured nectarine complexity on the nose. Rounded mouth feel, white fruits of good ripeness, delicious in its liveliness with wonderful balance, juicy structure and lemony finish.

## **Brauneberger Juffer Riesling Kabinett** 8.0% alc/vol

Yellow peach, good ripeness, smoky slatey notes and some complex nutty funk. Rich ripe yellow fruits, good concentration, mouth filling and opulent whilst beautifully balanced with the juicy acid/slate finish.

## **Wehlener-Sonnenuhr Riesling Kabinett** 8.0% alc/vol

From a parcel of vines in the heart of the vineyard next to the famous sundial from which the vineyard takes its name, although closed, this is typically elegant and spicy with floral notes. The palate is fleshy ripe peach flavored, juicy, in a medium body with a wonderful mineral rich acid finish.

**Wehlener-Sonnenuhr Riesling Spätlese** 8.0% alc/vol

Restrained aromas of orange blossom, passion fruit, pineapple and vanilla. A gorgeous deep and concentrated wine with loads of extract and pithy fruit flavors going into some passion fruit flavors and a long lingering ripe acid finish.

**Brauneberger Juffer-Sonnenuhr Riesling Spätlese** 7.5% alc/vol

Fine fruited, wonderfully complex with creamy nutty and slate notes William pears and red currants. Sensational fruit on the palate, ripe yellow peach and sweet redcurrants with a layered mineral finish.



MULHEIMER SONNENLAY



BRAUNEBERGER JUFFER-SONNENHUR

**Brauneberger Juffer-Sonnenuhr Riesling Auslese Cask 56** 9.0% alc/vol

The Juffer-Sonnenuhr [the Grand Cru of Brauneberger] lies right in the centre of this famous vineyard close to the river. Loaded with ripe quince, pineapple, passion fruit and marmalade, this is first class juice. The palate weight is piecing, almost tear jerking it is so intense. The Cask 56 is a higher grade than the 'Goldkapsel' term used by other Mosel marketers. Drinking this rare, 600 litre production, you can see why. Amazing depth and extract (this was harvest at Beerenauslese level with potential alcohol of 15.5%!) intensely rich and creamy now with brilliantly ripe tartaric acid this will benefit from 20 to 50 years in the right cellar.

**Graacher Dompropst Riesling Auslese Cask 88** 375ml 9.0% alc/vol

This single cask Auslese (picked at Beerenauslese level) is loaded with mandarin and elderberry flower and jellied fruits, the palate is flat out gorgeous – loaded with cured mandarin and orange layers with flavor and complexity to burn, there's just the barest hint of botrytis here, and a tight long and focused finish.

**Mülheimer Helenenkloster Riesling Eiswein\*\* Cask 121** 375ml 9.5% alc

From only 200 litres of juice the grapes for this Richter Monopole were harvested on the 21<sup>st</sup> December 2004 at a freezing minus 10° Celsius and weighed in at 138° Oechsle. The frozen grapes were carefully plucked from the vine in the early hours of the morning before their short journey to the winery where they were checked berry by berry prior to pressing. Pineapple, cooking apples, paw-paw and honeyed; super rich sweet marmalade and cumquat with that gorgeous twangy fruity acidity piercing the crème brulee flavors. This is mouth coating, balanced and super long, multi-dimensional with great back-bone.

Best regards,

Euan McKay

October 2005