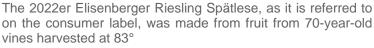


MAX FERDINAND RICHTER

Riesling Spätlese Veldenzer Elisenberg 2022



92 POINTS



Oechsle and was fermented down to fruity-styled levels of residual sugar (70 g/l). It proves still marked by residual scents from its spontaneous

fermentation and only gradually reveals its enticing nose made of pear, grapefruit puree, chalky elements, white flowers, a hint of apricot, and fine

spices. The wine is nicely juicy and beautifully playful on the palate and leaves a fresh and subtly intense feel of fruits and minerals in the long

finish. A touch of sweetness still needs to integrate in the aftertaste, something which will happen after a decade or so of bottle aging.





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