

## MAX FERDINAND RICHTER

Riesling Kabinett Brauneberger Juffer 2021

## Mosel Fine Wines "The Independent Review of Mosel Riesling"

## 93 POINTS

The 2021er Brauneberger Juffer Riesling Kabinett was made from fruit picked at 78° Oechsle on 50-year-old vines and was fermented down to fruity-styled levels of residual sugar (48 g/l). It offers a quite aromatic and complex nose of orange, yellow peach, grapefruit, a hint of apricot, cherry, prune, and smoke. The wine is delicately juicy and fruit-driven on the palate, but the acidity is quick to join the party and gives quite some focus to what could be seen as a slightly riper aromatic. The finish is straight, racy, and spicy, and almost sharp at this early stage, so that a couple of years are needed.





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