

MAX FERDINAND RICHTER

Riesling Kabinett Brauneberger Juffer 2016

Antonio Galloni presents VINCUS explore all things wine

93 POINTS

Issuing from old vines in especially finely morcellated slate, this is the latest Richter exploration of radically low-must weight and correspondingly delicate Kabinett. Picked at just 77 Oechsle, it boasts what for the vintage, not to mention for the Richters' collection, is a remarkably high 9.8 grams of acidity. Lemon, lime and white peach on the nose translate into bracingly bright, generous juiciness on a firm, delicate palate. Subtly smoky, bitter-sweet nutty undertones and a vivid sense of crushed stone suffusion serve to balance and buffer the animating acidity - conveying a suggestion of richness that is uncanny given this wine's analysis - as do a perfectly judged 38 grams of residual sugar. The bell-clear, vibrant finish conveys penetrating persistence and complexity, not to mention eye-opening invigoration and consummate refreshment. I'll be surprised if this does not age terrifically. Richter - in common with some of his lightness-obsessed colleagues like Julian Haart and Ulli Stein - believes that old ungrafted vines are critical to rendering a complete and complex Riesling at such low potential alcohol, but he also emphasizes the significance of site. "If I had picked my really old vines in Wehlener Sonnenuhr at 77 Oechsle," he averred, "I would have had to do so earlier, and my impression is that the flavors would have been too green." ("Fuder 4" is simply a nickname by which the Richters have chosen to distinguish their radically delicate non-dry Juffer Kabinett from its otherwise eponymous sibling. The primary, presentation label simply displays a large "4.")

About Vinous

Vinous is our vision of a modern-day wine media platform that places consumers inside the conversation and encourages them to form their own opinions. Vinous brings together professional reviews, the stories behind the wines and the perspectives of our readers in over 55 countries using multimedia and leading edge technology. We visit hundreds of wineries each year, aNEULOBUNSHOW runparalleled, first-harKRISIDE RUTTER world of wine. SinceVANNYinWHITCHELO May 20(738)/331/38952 become one of the fas(650)/533/1252/70 content websites in the the store of BC Sales & Liquid Art Selections Vancouver Island

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Regular features include comprehensive reviews of new releases from the world's major wine regions, vertical tastings and retrospectives, in-depth videos shot on location, vinous Favorites - our top picks under \$25, Cellar Favorites - which features older wines, and Vinous Table, where we profile our top eating and drinking destinations. In November 2014, Vinous announced its acquisition of Stephen Tanzer's International Wine Cellar. Please also see the Frequently Asked Questions.



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