

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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