



MAXIMIN GRÜNHAUS 2021 Abtsberg Riesling Grosses Gewächs (GG)

A fine and sophisticated dry Riesling from a cherished wine estate's top Grosse Lage (grand cru) vineyard site.

The Abtsberg vineyard is one of the greatest sites in all of Germany. It is extremely steep (up to 70% slope) and has perfect south-southwest exposure, making it the warmest site at Grünhaus. The wines from this vineyard are finely structured, with subtle minerality, a racy acidity, generous fruit and great delicacy. Grosses Gewächs (GG) is the German term for an estate's best dry wine from a Grosse Lage vineyard.



ABOUT MAXIMIN GRÜNHAUS

This historic estate dates back to the 7th century, when the vineyards and buildings were donated to the Benedictine order of St. Maximin. The monastery was privatized by Napoleon in the early 19th century. In 1882, it was purchased by an ancestor of Maximin von Schubert, who is the sixth generation of the family to own the estate. Work in the vineyards is done in close harmony with nature. Fertilization is organic, and no pesticides or herbicides are used. The wines ferment naturally in the deep, cool cellar, where they are matured in stainless steel tanks and neutral oak casks.

THE 2021 VINTAGE

The pandemic and the weather conditions challenged us repeatedly in 2021, demanding a great deal of flexibility and difficult decision-making. It was a cool growing season and, in July, a violent hailstorm destroyed about 40% of the crop. The main harvest began on October 14, four weeks later than last year. We then extended the harvest to wait for higher must weights in some plots of the Grüneberg. This classic vintage produced exceptionally fine and balanced Rieslings, which are supported by a fresh structure and the characteristic Grünhäuser minerality. Overall, we harvested only three barrels (30 hectoliters) per hectare, but we are still satisfied – quality remains our highest goal.

[95] James Suckling

"Extremely vibrant on the super-focused, medium-bodied palate thanks to the electric acidity, but the wet stone minerality easily balances the wine's raciness. Very long and pristine finish." – August 2022

[94] Mosel Fine Wines

"The wine proves superbly balanced on the palate and leaves a great feel of mint, fine chalky minerals, and a touch of spices in the long finish." – August 2022

TECHNICAL INFO

Vineyard Sources: Maximin Grünhäuser Abtsberg

Alcohol: 11.5%

Residual Sweetness: 8.3 grams/liter

Total Acidity: 8.2 grams/liter

Total Production: 625 cases

UPC: 810404021125

NUTRITION INFO

Calories: 102 per serving (5 oz.)

Carbohydrate & Sugar: 1.2 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

THIS RIESLING IS:

