





Harvesting in the Abtsberg Vineyard



Maximin and Amelie von Schubert

MAXIMIN GRÜNHAUS 2018 Maximin Grünhäuser Abtsberg Riesling Spätlese

THE MAXIMIN GRÜNHAUS ESTATE

The estate dates back to the 7th century, when it was given to the Benedictine monastery of St. Maximin in Trier. In 1882, it was purchased by an ancestor of Maximin von Schubert, who is the sixth generation of the family to own the Grünhaus estate.

THE RUWER VALLEY

The Ruwer Valley is a tiny tributary that joins the Mosel just a bit downstream of Trier. Although the wines are labeled simply as "Mosel," the Ruwer has a very distinct style due to its generally cooler conditions and well-drained slate soils.

MAXIMIN GRÜNHÄUSER ABTSBERG RIESLING SPÄTLESE

The Abtsberg Spätlese is a selection from vineyard parcels harvested late in the season. The longer hang time produces more fully developed aromas and flavors, and greater complexity. The Abtsberg vineyard is one of the greatest sites in all of Germany, with wines characterized by a fine structure, subtle minerality and great delicacy.

TECHNICAL INFO

Grape Variety: 100% Riesling

Vineyard Source: Maximin Grünhäuser Abtsberg

Soil Type: Blue Devonian slate
Age of Vines: 40 years, average

Vineyard Management: Practicing organic, but not certified

Harvest Method: Selective hand picking Must Weight: 97 Oechsle (23.1 Brix)

Vinification: Native yeast fermentation in Fuder casks; stopped by chilling.

Alcohol: 8.0%

Total Acidity: 8.1 grams/liter
Residual Sweetness: 91 grams/liter
Total Production: 1,000 cases

UPC: 183103000976

FROM THE PRESS

SRP: \$46

THIS RIESLING IS: IRF© | Dry | Medium | Medium | Sweet | Sweet |

JKF. \$40

[96] JamesSuckling.com - [#51] Top 100 Wines of Germany 2019 -

"Offers a very intense, lime and herb nose and fresh minerals, delivering a very harmonious impression. The depth and sense of seamlessness here is incredible." *December* 2019

[95] Wine Advocate

"The palate is lush, round and highly stimulating with its delicate, crystalline and salty acidity, which lends remarkable finesse and length. This is delicious and fabulous in its weightless but nobly refined character and endlessly salty, playful but also long and mineral finish." August 2019

