



MAXIMIN GRÜNHAUS

WEINGUT DER FAMILIE VON SCHUBERT

EXQUISITE, EXPRESSIVE RIESLINGS FROM A LEGENDARY RUWER ESTATE



The historic Maximin Grünhaus estate in the tiny Ruwer valley.

HISTORY OF THE ESTATE

The Grünhaus estate was a very active place even in Roman times. Artifacts such as Roman flat bricks in the foundations, pottery remains, and roof and wall tiles suggest that a “Villa Rustica” once stood on the site of the present Schloss. There is also evidence that wine was produced on the estate in those days. The first documentary evidence of Grünhaus dates from February 6th, 966. Emperor Otto I, heir of Charlemagne, confirmed a donation that had been made in the Seventh century by the Frankish King Dagobert. At that time, the buildings, vineyards and surrounding land had been given to the Benedictine monastery of Saint Maximin in Trier.

Maximin Grünhaus was managed by the Abbey of Saint Maximin until it was secularized by Napoleon at the end of the 18th century. In 1882, von Schubert family ancestor, Carl Ferdinand Freiherr von Stumm-Halberg, acquired the Grünhaus estate and transformed it into one of the most modern of its time. A turbine in the Ruwer provided electricity to power countless machines, including the hydraulic presses in the winery. Small locomotives ran on the vineyard roads, and an innovative cable car transported equipment around the vineyard.

Maximin von Schubert, who now owns and manages the estate, comes from the sixth generation of the family. In 2015, he took the reins from his father, Carl, who had managed the estate since 1981.

At the beginning of 2004, Stefan Kraml took charge of viticulture and winemaking at Grünhaus. Since that time, the wines of the estate have benefited from his uncompromis-

ingly high standards. The main grape variety at Grünhaus is and always will be Riesling, which makes up 90 percent of the total. A hectare (2.5 acres) of Pinot Blanc was harvested for the first time in 2008, with another hectare planted in 2010. In 2007, a hectare of Pinot Noir was planted at Grünhaus, for the first time in 150 years.

OVERVIEW OF MAXIMIN GRÜNHAUS

YEAR FOUNDED: 7th century CE

OWNER: Maximin von Schubert

WINEMAKER: Stefan Kraml

VINEYARD MANAGER: Stefan Kraml

LOCATION: Mertesdorf, Ruwer Valley, Germany

VINEYARD AREA: 32 hectares (80 acres)

AGE OF VINES: 45 years average

SOIL TYPE: Blue Devonian slate

VITICULTURE: Sustainable (practicing organic, but not certified)

GRAPE VARIETIES: 90% Riesling, 6% Pinot Blanc, 4% Pinot Noir

AVERAGE YIELD: 45 hl/ha (approx. 2.25 tons per acre)

ANNUAL PRODUCTION: 12,500 cases

PRESIDENT: VDP Mosel

WINEMAKER OF THE YEAR 1995 (GAULT MILLAU)

RIESLING KABINETT CHAMPION 2020 (VINUM)

TOP 100 WINERY 2020 (WINE & SPIRITS)

THE VINEYARDS OF MAXIMIN GRÜNHAUS



The steep, south-facing hillside vineyards of Maximin Grünhaus, with the estate buildings at the base. All three vineyards are wholly owned by the estate.

THE MAXIMIN GRÜNHAUS ESTATE lies at the foot of a long, steep south-facing slope on the left bank of the tiny Ruwer river, about two kilometers upstream from where it joins the Mosel. It is divided into three separate but contiguous vineyards: Abtsberg, Herrenberg, and Bruderberg. Each of these vineyards has its own distinct differences in terroir, which explain the unique character of the wines made at Grünhaus.

Work in the Maximin Grünhaus vineyards is done in close harmony with nature. Fertilization is predominantly organic, and the vineyards have been planted with a cover crop of wild herbs and grasses. No pesticides or herbicides are used. To ensure quality, yields are restricted to 45–55 hectolitres per hectare (about 2.5 tons per acre). The grapes are harvested by hand and, depending on the character of the vintage, several passes may be made through the vineyard.

The Grünhaus winery is situated conveniently close to the vineyards so that harvested grapes can be delivered to the press within a matter of minutes. Depending on the requirements of the harvest, the grapes can be macerated or subjected to whole-cluster pressing in a modern pneumatic press. After natural overnight clarification via sedimentation, the musts are fermented with naturally occurring wild yeasts in classic large oak casks (called “Fuder”) or small stainless

steel tanks. This promotes the optimal development of mineral flavors from the slate soil and ensures the longevity of the wines. Neither the musts nor the finished wines are fined. In the last several years the wood for the Fuder barrels has come from the estate’s own oak forests, and the barrels are crafted by a local cooper.

THE ABTSBERG



The estate’s finest site, wines from the Abtsberg were originally destined for the table of the Abbot (or “Abt”) of the Abbey of St. Maximin. The site covers

35 acres, parts of which have been planted with vines for over a thousand years. The subsoil is blue Devonian slate and the hillside runs south-east to south-west, achieving a gradient of up to 70 percent. Abtsberg wines are characterized by a finely structured, subtle minerality, a racy acidity, generous fruit and great delicacy. They are amongst the longest lived Rieslings of the region.

THE HERRENBERG

Wines from this site were made specially for the Abbey’s choirmasters. Extending over 40 acres, and contiguous with the Abtsberg vineyard, the site benefits from deep soils with good water retention, over a base of red Devonian slate. Wines from the Herrenberg show fruit and body early in their lives, but also possess extraordinary ageing potential.

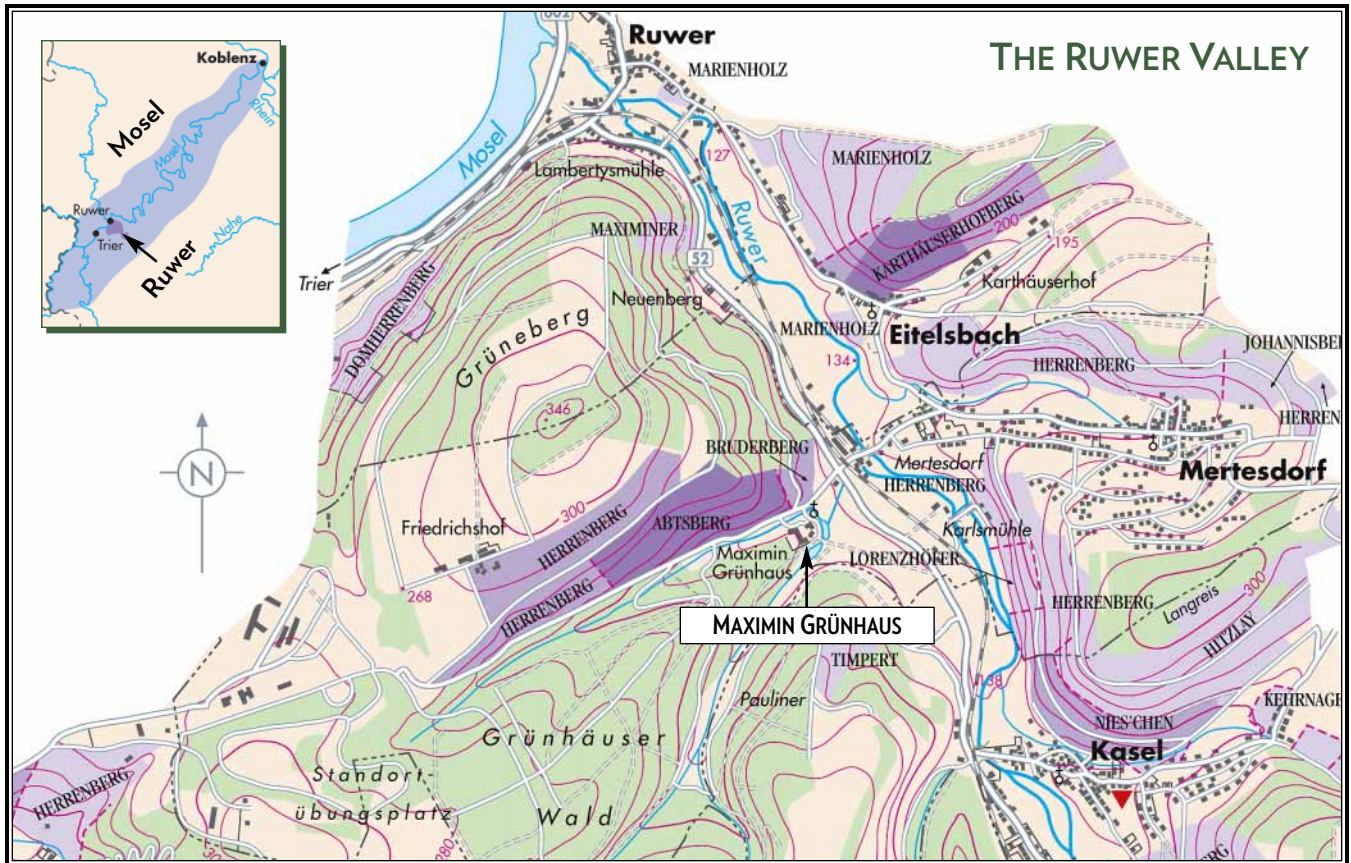
THE BRUDERBERG

The smallest of the three Grünhaus vineyards, covering just 2.5 acres, the Bruderberg provided wine for the monks (or ‘brothers’). The site has the same Devonian slate soil as the Abtsberg next door, and the wines are very spicy, sometimes with a rustic slate-mineral quality.



MAXIMIN GRÜNHAUS ON THE MAP

The Maximin Grünhaus estate is located in the tiny Ruwer valley, near the old Roman city of Trier. Although not directly on a river, the steep, south-facing slopes are well protected and ideally situated to ripen Riesling.



The Maximin Grünhaus estate, as viewed from high up in the Abtsberg vineyard.

THE WINES OF MAXIMIN GRÜNHAUS



Maximin von Schubert and his wife Amelie are the sixth generation of the family to own the Maximin Grünhaus estate.

GROSSE LAGE VINEYARDS

VINEYARD NAME

MAXIMIN GRÜNHÄUSER ABTSBERG

MAXIMIN GRÜNHÄUSER HERRENBERG

MAXIMIN GRÜNHÄUSER BRUDERBERG

SOIL TYPE

Blue Slate

Red Slate

Blue Slate

WINES PRODUCED

GG, Superior, Prädikat wines

GG, Superior, Prädikat wines

GG, Kabinett (in some vintages)

RANGE OF WINES

ESTATE WINES

- Maximin Riesling (off-dry)
- Schloss Riesling (formerly “Monopol”)
- Grünhäuser Riesling (“Village Wine” – formerly “alte Reben”)
- Pinot Blanc & Pinot Blanc Reserve
- Pinot Noir
- Riesling Sekt Brut (traditional method)

GROSSE LAGE SINGLE-VINEYARD WINES

DRY/OFF-DRY WINES

- Riesling Grosses Gewächs (GG)
- Riesling Superior (off-dry special selection)

PRÄDIKAT WINES

- Riesling Kabinett
- Riesling Spätlese
- Riesling Auslese
- Riesling Auslese with Fuder Number (barrel selection)

RARE, NOBLY SWEET PRÄDIKAT WINES

- Riesling Eiswein
- Riesling Beerenauslese
- Riesling Trockenbeerenauslese

