



MAXIMIN GRÜNHÄUS 2021 Grünhäuser Riesling

A nuanced and complex dry Riesling selected from parcels in this cult producer’s best two vineyards.

This is the estate’s “Ortswein” (VDP equivalent of *villages*), which expresses the unique terroir of their contiguous hillside of vineyards, their characteristic slate soil, and their singular location in this tiny, protected side valley of the Mosel. While the “Schloss” Riesling represents the distinctive style of the estate, the Grünhäuser Riesling brings you the taste of the dirt. The redundancy in the name occurs because this is the one estate in Germany where the estate and “village” share the same name: Grünhaus (“Grünhäuser” is the possessive form in German).

ABOUT MAXIMIN GRÜNHÄUS

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.

[93] James Suckling

“Very cool and elegant, but with remarkable depth. The minerality grows and grows at the very long finish where the acidity is beautifully integrated.” – August 2022

[90] Mosel Fine Wines

“The wine is on the firm side on the palate at this early stage and reveals its potential only in the long, dry, and tart finish.” – August 2022

TECHNICAL INFO

Vineyard Sources: Herrenberg & Abtsberg

Alcohol: 11.5%

Residual Sweetness: 8.3 grams/liter

Total Acidity: 8.3 grams/liter

Total Production: 1,000 cases

UPC: 183103000945

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

