



MAXIMIN GRÜNHAUS 2020 Herrenberg Riesling Spätlese

A gorgeously seductive, late-picked sweet Riesling from the red slate soil of the Grosse Lage Herrenberg vineyard.

The Herrenberg vineyard is contiguous with Abtsberg, but here the soil turns from blue slate to red. It is also a bit less steep, so it has deeper topsoil that retains more water, which ensures good vine health and is of great benefit in dry years. Herrenberg wines are typically more generous and precocious than those of Abtsberg, but are capable of equal longevity. Spätlese is made from later-picked grapes, which bring greater richness and flavor development to the wine.

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 2020 VINTAGE

The 2020 growing season started quietly but was pushed forward by a very warm and dry April. We expected the earliest flowering ever at Grünhaus, but the cool weeks in late May and early June delayed the flowering far into June, which was simply wonderful. We were also spared any significant frost damage this year. The summer was very dry and sunny, but, there was no drought stress due to the good water supply of the Grüneberg. The harvest started on September 16, a little earlier than last year, with moderate ripeness and excellent acidity. We didn't harvest any Riesling above Spätlese, but it's what we call a "classic" vintage, with great finesse and ageability.

[96] James Suckling

"Staggering vitality and crystalline purity. Wonderful succulence and freshness at the very long finish."
— June 2021

[94] Mosel Fine Wines

"A seductive nose mixing ripe elements of fruits including yellow peach and pineapple with whipped cream, lavender, herbs, and smoke. A touch of creaminess adds a flair of Auslese to this gorgeous sweet wine." — July 2021

TECHNICAL INFO

Vineyard Sources: Maximin Grünhäuser Herrenberg
Alcohol: 7.5%
Residual Sweetness: 69.5 grams/liter
Total Acidity: 7.5 grams/liter
Total Production: 444 cases
UPC: 810404021354

NUTRITION INFO

Calories: 106 per serving (5 oz.)
Carbohydrate & Sugar: 10.3 gram per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free

