



MAXIMIN GRÜNHÄUS 2021 Maximin Riesling

A delightful off-dry Riesling that combines fresh fruit flavors with an optimal interplay of sweetness and acidity.

This introductory wine displays the fine character of the Mosel-Ruwer region in the inimitable style of Maximin Grünhaus. It has a charming lightness that makes it hard to resist. Balanced and refreshing with fine, crisp acidity and aromas of fresh apples, mirabelle and pear. Fruit for the Maximin Riesling is sourced from several vineyard parcels in the Ruwer and Mosel valleys that were recently acquired by the von Schubert family.

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.

[90] Decanter – Reviewed by Clive Pursehouse

“A touch off-dry with loads of fleshy apricot aromas braced with a note of orange zest. Zippy acidity marks the palate with streaks of lime pith, spice and ginger flavors.” – March 2024

TECHNICAL INFO

Vineyard Sources: Ruwer & Mosel
Alcohol: 11.5%
Residual Sweetness: 15.0 grams/liter
Total Acidity: 8.0 grams/liter
Total Production: 2,000 cases
UPC: 810404020807

NUTRITION INFO

Calories: 106 per serving (5 oz.)
Carbs & Sugar: 2.2 grams per serving
Fat & Cholesterol: None
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

