



MAXIMIN GRÜNHAUS 2018 Riesling Sekt Brut

A fine and elegant sparkling Riesling from the Ruwer Valley, made according to the traditional "méthode champenoise."

For the Maximin Grünhaus Sekt, 100% healthy grapes were harvested in the Herrenberg vineyard. Whole clusters were pressed with low pressure for about three hours. The wine was fermented in old Fuder casks, and left on the full lees until April. After racking and filtering the wine was taken to a local Sekt producer who handled the second fermentation in the bottle, 27 months of maturation in bottle, hand riddling and disgorgement. The dosage was done with subtle Abtsberg Spätlese. The wine has a very fine mousseux, the typically racy minerality of Grünhaus Riesling, and a silky texture combined with an invigorating freshness.

ABOUT MAXIMIN GRÜNHAUS

The Ruwer Valley is a tiny tributary of the Mosel that has a very distinct style due to its generally cooler conditions and well-drained slate soils. This deeply historic estate dates back to the 7th century, when the Frankish King Dagobert donated the vineyards and buildings 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 Grünhaus 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 a combination of stainless steel tanks and neutral oak Fuder casks.

THE 2018 VINTAGE

The vintage 2018 began with a perfect flowering at Maximin Grünhaus. We had no frost or hail damage on the whole property. Due to the hot summer, our harvest began quite early, but thanks to our unique location we harvested beautiful and perfectly ripe Riesling grapes with outstanding acidity levels. The whole harvest in our three grand crus was one big party. The whole team was nothing but smiling faces during this time.



TECHNICAL INFO

Grape Variety: 100% Riesling

Vineyard Sources: Grünhäuser Herrenberg

Alcohol: 12.5%

Dosage: 8.8 grams/liter

Total Acidity: 5.9 grams/liter

Total Production: 200 cases

UPC: None

NUTRITION INFO

Calories: 110 per serving (5 oz.)

Carbs & Sugar: 1.3 grams per serving

Fat & Cholesterol: None

Pesticide & Herbicide Free

GMO Free Gluten Free

Vegan