



MAXIMIN GRÜNHAUS 2021 Schloss Riesling

A precise and delicately defined dry-style Riesling, harvested from this estate's wholly-owned hillside of contiguous vineyards.

This new label replaces the former “Monopol” Riesling and is produced with fruit harvested from the estate’s wholly owned Abtsberg, Herrenberg and Bruderberg vineyards. As with the Monopol, the wine perfectly captures the exotic fruit and delicate precision that are classic characteristics of the Grünhaus estate. It is made in the German trocken (dry) style, which balances a small amount of residual sweetness (less than nine grams per liter) with vibrant acidity. This carries the official VDP classification of “Gutswein” (estate 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 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.

[91] James Suckling

“Brimming with fresh herbs and wild berries in the nose. Cool and sleek palate, but well-structured and with a juiciness that easily balances the crisp acidity.”
– August 2022

[90] Wine Enthusiast

“Vibrant acidity in this dry Riesling. Shows great integration of its almost austere backbone with the fruit that balances the overall impression.” – February 2023

TECHNICAL INFO

Vineyard Sources: Herrenberg & Abtsberg

Alcohol: 11.5%

Residual Sweetness: 8.3 grams/liter

Total Acidity: 9.3 grams/liter

Total Production: 1,500 cases

UPC: 183103000952

NUTRITION INFO

Calories: 103 per serving (5 oz.)

Carbohydrate & Sugar: 1.4 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

