



MAXIMIN GRÜNHAUS 2021 Abtsberg Riesling Superior

A superlative off-dry Riesling selected from old vines in this historic estate's finest vineyard.

The “Superior” bottling is harvested from low-yielding old vines in the best parts of the Abtsberg vineyard. It is a harmonious, perfectly balanced, off-dry wine that captures the purity and complexity of the vineyard. Produced in traditional 1,000-liter Fuder casks, this wine ferments in the estate’s deep, cool cellar and rests on the fine lees until it finds its own ideal balance. The name “Superior” is a reference to the estate’s monastic history, as in “Father Superior.”

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.

[95] James Suckling

“Fabulously ripe nose of fully ripe peach and apricot. Simultaneously succulent and vibrant on the medium-bodied palate. Very long, crisp finish.” – August 2022

[94] Mosel Fine Wines

“An off-dry wine with a nose of cassia, white peach, fine herbs, and spices. The wine is superbly tart on the barely off-dry palate and leaves a stunning feel of fresh herbs in the long finish.” – August 2022

TECHNICAL INFO

Vineyard Sources: Maximin Grünhäuser Abtsberg
Alcohol: 10.5%
Residual Sweetness: 15.1 grams/liter
Total Acidity: 8.4 grams/liter
Total Production: 250 cases
UPC: 183103000983

NUTRITION INFO

Calories: 99 per serving (5 oz.)
Carbohydrate & Sugar: 2.2 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

