



MAXIMIN GRÜNHAUS 2020 Abtsberg Riesling Spätlese

A fine and fruity, late-picked Riesling that beautifully captures the essential slate character of the top-rated “abbot’s hill” vineyard.

Spätlese (“later picking”) is a selection from vineyard parcels harvested late in the season. The longer hang time produces more fully developed aromas and flavors, and greater complexity. The very steep, blue-slate Abtsberg vineyard is one of the greatest sites in all of Germany, with wines characterized by a fine structure, subtle minerality and great delicacy. The name itself explains that, in monastic times, the best wines from this site were reserved for the abbot.

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.

[95] Mosel Fine Wines

“Exquisitely refined and flowery nose of grapefruit, vineyard peach, herbs, pear, anise, and spices. Beautifully intense and focused on the superbly balanced palate.”
– July 2021



TECHNICAL INFO	NUTRITION INFO
Vineyard Sources: Maximin Grünhäuser Abtsberg	Calories: 106 per serving (5 oz.)
Alcohol: 7.5%	Carbohydrate & Sugar: 10.5 grams per serving
Residual Sweetness: 71.1 grams/liter	Fat & Cholesterol: None
Total Acidity: 7.3 grams/liter	Sustainably Grown
Total Production: 522 cases	Pesticide & Herbicide Free
UPC: 183103000976	GMO Free
	Gluten Free
	Vegan

