



MAXIMIN GRÜNHAUS 2020 Grönhäuser Riesling — NEW! —

A nuanced and complex dry Riesling selected from parcels in this cult producer's best two vineyards.

This is the estate's "Ortswein" (VDP equivalent of *villages*), which expresses the unique terroir of their contiguous hillside of vineyards, their characteristic slate soil, and their singular location in this tiny, protected side valley of the Mosel. While the "Schloss" Riesling represents the distinctive style of the estate, the Grönhäuser Riesling brings you the taste of the dirt. The redundancy in the name occurs because this is the one estate in Germany where the estate and "village" share the same name: Grünhaus ("Grönhäuser" is the possessive form in German).

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.

[90] Mosel Fine Wines

"... coats the palate with plenty of juicy fruits, yet has great zest and spices which gives it focus and tension."
— July 2021

[16] Jancis Robinson

"Green fruit, a hint of citrus and a wet pebble mineral nuance give the nose that certain Ruwer feel."
— June 2021



TECHNICAL INFO

Vineyard Sources: Herrenberg & Abtsberg

Alcohol: 11.5%

Residual Sweetness: 7.2 grams/liter

Total Acidity: 7.9 grams/liter

Total Production: 2,360 cases

UPC: 183103000945

NUTRITION INFO

Calories: 102 per serving (5 oz.)

Carbohydrate & Sugar: 1.1 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

