



MAXIMIN GRÜNHAUS 2020 Maximin Riesling

A delightful off-dry Riesling that combines fresh fruit flavors with an optimal interplay of sweetness and acidity.

This introductory wine displays the fine character of the Mosel-Ruwer region in the inimitable style of Maximin Grünhaus. It has a charming lightness that makes it hard to resist. Balanced and refreshing with fine, crisp acidity and aromas of fresh apples, mirabelle and pear. Fruit for the Maximin Riesling is sourced from several vineyard parcels in the Ruwer and Mosel valleys that were recently acquired by the von Schubert family.

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] James Suckling

"A juicy and immediately appealing Riesling that's dry enough for the dinner table but is mostly about uncomplicated drinking pleasure. Starts very juicy and ends rather dry, with typical Mosel stoniness." – June 2021

[86] Mosel Fine Wines

"The wine is subtly fruity on the delicately off-dry palate. A touch of smoothness is nicely wrapped into some herbal and spicy elements in the light and refreshingly easy-drinking finish." – July 2021

TECHNICAL INFO

Vineyard Sources: Ruwer & Mosel
Alcohol: 11.5%
Residual Sweetness: 15.7 grams/liter
Total Acidity: 7.7 grams/liter
Total Production: 3,578 cases
UPC: 810404020807

NUTRITION INFO

Calories: 106 per serving (5 oz.)
Carbs & Sugar: 2.3 grams per serving
Fat & Cholesterol: None
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

