



MAXIMIN GRÜNHÄUS 2022 Grünhäuser Riesling Erste Lage

A nuanced and complex dry Riesling selected from 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 Grünhäuser 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 ("Grünhäuser" is the possessive form in German).

ABOUT MAXIMIN GRÜNHÄUS

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 2022 VINTAGE

A warm and dry spring led to an early start to the growing season where budding began in May. The dry conditions were clearly noticeable in the vineyards as the young vines struggled. Our luck changed when rain finally hit the Ruwer at the end of August. Cool nights and small rain showers accompanied us through an otherwise optimal harvest. While 2022 will be remembered as a hot vintage, the wines are extremely fresh, have mouthwatering acidity, and superb precision

[94] James Suckling

"Such an exciting dry Riesling with a complex nose of garden and wild herbs and a wealth of berry notes. Stunning balance of intensely mineral acidity and delicate fruit on the simultaneously structured and beautifully balanced palate. Very long and focused stony finish."
– August 2023

TECHNICAL INFO

Vineyard Sources: Herrenberg & Abtsberg

Alcohol: 12.0%

Residual Sweetness: 8.0 grams/liter

Total Acidity: 8.4 grams/liter

Total Production: 800 cases

UPC: 183103000945

NUTRITION INFO

Calories: 106 per serving (5 oz.)

Carbohydrate & Sugar: 1.2 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

