



MAXIMIN GRÜNHAUS

2022 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 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

[89] Decanter

“Stony and flinty aromatics. The palate is redolent with tropical and stone fruits, zippy acidity, and notes of grilled pineapple depth, offering a simple sipping pleasure.” – March 2024

[89] James Suckling

“A juicy and succulent glass of Mosel Riesling with plenty of fruit salad character. Crisp appely acidity and good substance. Slightly rustic finish.” – August 2023

TECHNICAL INFO	NUTRITION INFO
Vineyard Sources: Ruwer & Mosel	Calories: 110 per serving (5 oz.)
Alcohol: 12.0%	Carbs & Sugar: 2.2 grams per serving
Residual Sweetness: 14.9 grams/liter	Fat & Cholesterol: None
Total Acidity: 6.4 grams/liter	Pesticide & Herbicide Free
Total Production: 2,000 cases	GMO Free
UPC: 810404020807	Gluten Free
	Vegan

THIS RIESLING IS: