



MAXIMIN GRÜNHAUS 2021 Pinot Noir

A concentrated yet elegantly refined Pinot Noir grown in the blue slate soils of the Grosse Lage (grand cru) Abtsberg vineyard.

The von Schubert family's dream to bring top-quality Pinot Noir back to Grünhaus was realized in 2007, when one hectare of Pinot Noir (Dijon clones 777 and 828) was planted on one of the steepest parcels of the Abtsberg vineyard. Another half-hectare parcel was planted a year later. Following classic maceration and fermentation in open stainless steel vats, the Pinot Noir spends 18 months in French and Austrian oak, as well as locally made barriques from the estate's own oak trees. The result is a complex and elegant Pinot Noir, that clearly expresses its kinship to the Grünhaus Rieslings.

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 2021 VINTAGE

The pandemic and the weather conditions challenged us repeatedly in 2021, demanding a great deal of flexibility and difficult decision-making. It was a cool growing season and, in July, a violent hailstorm destroyed about 40% of the crop. The main harvest began on October 14, four weeks later than last year. We then extended the harvest to wait for higher must weights in some plots of the Grüneberg. This classic vintage produced exceptionally fine and balanced Rieslings, which are supported by a fresh structure and the characteristic Grünhäuser minerality. Overall, we harvested only three barrels (30 hectoliters) per hectare, but we are still satisfied – quality remains our highest goal.



TECHNICAL INFO

Vineyard Sources: Abtsberg
Vinification: Naturally fermented in open-top stainless steel; matured in oak barriques (30% new) for 18 months
Alcohol: 14.5%
Residual Sweetness: 0.6 grams/liter
Total Acidity: 5.0 grams/liter
Total Production: 100 cases

NUTRITION INFO

Calories: 121 per serving (5 oz.)
Carbohydrate & Sugar: 0.1 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan