



MAXIMIN GRÜNHAUS

2019 Maximin Riesling Sekt Brut

A brilliant sparkling Riesling from a legendary estate.

This delightful sparkling wine was produced with healthy grapes harvested in the Herrenberg vineyard. The wine was fermented in old Fuder casks, and left on the full lees until April. After racking and filtering the wine was taken to a local Sekt producer who handled the second fermentation in the bottle, maturation in bottle, hand riddling and disgorgement — the classic “méthode champenoise.” The dosage was done with an excellent Herrenberg Auslese. The wine has a very fine mousseux, the typically racy minerality of Grünhaus Riesling, and a silky texture combined with a very attractive creaminess.

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 2019 VINTAGE

Maximin von Schubert is quite happy with the 2019 vintage, except for the extremely low yields. “The wines are real classics and have great aromatic purity,” he says. “Unfortunately, there is very little of it because we were severely affected by a May frost. Our young shoots stood no chance and we lost 50% of our harvest that day. In the end, despite all the challenges, the resulting wines are truly remarkable. One does notice that the grapes come from a ripe vintage but the wines also retain a superbly pure and airy side, which makes them classically styled.”

[93] Decanter

“Great depth with cardamom spice, almond cream, toasted hazelnuts, toasted scone, and some vanilla notes.”
— March 2024

[93] James Suckling

“Very crisp with a quite pronounced mousse, but this now has excellent mature aromas with plenty of toasted baguette with melted butter, plus a touch of peach jam. In spite of that the balance is very dry, almost Extra Brut.”
— September 2023



TECHNICAL INFO

Vineyard Sources: Maximin Grünhäuser Herrenberg
Alcohol: 12.5%
Residual Sweetness: 5.3 grams/liter
Total Acidity: 7.9 grams/liter
Total Production: 200 cases
UPC: 810404021378

NUTRITION INFO

Calories: 109 per serving (5 oz.)
Carbohydrate & Sugar: 0.8 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

