



MAXIMIN GRÜNHAUS 2022 Schloss Riesling

A precise and delicately defined dry-style Riesling, harvested from this estate's wholly-owned hillside of contiguous vineyards.

This new label replaces the former “Monopol” Riesling and is produced with fruit harvested from the estate’s wholly owned Abtsberg, Herrenberg and Bruderberg vineyards. As with the Monopol, the wine perfectly captures the exotic fruit and delicate precision that are classic characteristics of the Grünhaus estate. It is made in the German trocken (dry) style, which balances a small amount of residual sweetness (less than nine grams per liter) with vibrant acidity. This carries the official VDP classification of “Gutswein” (estate wine).

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

[91] James Suckling

“Leaps and bounds over your palate, the acidity very crisp, but delightfully so thanks to the wonderful juiciness. Long and sleek finish.” — August 2023

[90] Decanter

“Balances a small amount of residual sweetness with vibrant acidity — aromatics of crushed limestone, lime zest and crushed oyster shells.” — March 2024

[90] Wine Spectator

“A firm mineral spine and mouthwatering acidity that drives energy and length.” — June 2024

TECHNICAL INFO

Vineyard Sources: Herrenberg & Abtsberg

Alcohol: 12.0%

Residual Sweetness: 7.5 grams/liter

Total Acidity: 8.3 grams/liter

Total Production: 1,500 cases

UPC: 183103000952

NUTRITION INFO

Calories: 106 per serving (5 oz.)

Carbohydrate & Sugar: 1.1 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

