



MAXIMIN GRÜNHAUS 2022 Abtsberg Riesling Spätlese

A fine and fruity, late-picked Riesling that beautifully captures the essential slate character of the top-rated “abbot’s hill” vineyard.

Spätlese (“later picking”) is a selection from vineyard parcels harvested late in the season. The longer hang time produces more fully developed aromas and flavors, and greater complexity. The very steep, blue-slate Abtsberg vineyard is one of the greatest sites in all of Germany, with wines characterized by a fine structure, subtle minerality and great delicacy. The name itself explains that, in monastic times, the best wines from this site were reserved for the abbot.

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

[95] Wine & Spirits

“A crystalline expression of Spätlese. Draped on the sweetness of tropical fruit and scent of elderflowers.”
— March 2024

[95] James Suckling

“Concentrated peachy fruit is married to excellent structure and the balance of the touch of natural grape sweetness with wet stone minerality and crisp acidity is dazzling.” — August 2023

[94] Decanter

“Keeps a lively energy throughout. The palate is a deliverance of ripe, fruity opulence and delicately balanced sweet peaches, honeyed apricots and candied ginger. A significant surge of freshness and lively acidity finishes the wine wonderfully.” — March 2024



TECHNICAL INFO

Vineyard Sources: Maximin Grünhäuser Abtsberg

Alcohol: 8%

Residual Sweetness: 61.1 grams/liter

Total Acidity: 8.4 grams/liter

UPC: 183103000976

NUTRITION INFO

Calories: 105 per serving (5 oz.)

Carbohydrate & Sugar: 9 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

