



MAXIMIN GRÜNHAUS 2023 Abtsberg Riesling Kabinett

An iconic Riesling Kabinett from a revered wine estate's best vineyard in the tiny Ruwer valley of western Germany.

The Kabinett Prädikat (ripeness level) is used for the lighter, more delicate style that comes from parcels that are picked early in the harvest. The Abtsberg vineyard is one of the greatest sites in all of Germany, with wines characterized by a finely structured and subtle minerality, a racy acidity, generous fruit and great delicacy. The Kabinett from Abtsberg epitomizes the graceful nature and distinctive taste of the wines from this singular estate.

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 2023 VINTAGE

The 2023 growing season started with ample rain until May, followed by a cool spring slightly delaying budbreak. A brief, dry, and hot spell in June and July spurred robust vine growth. Late summer brought rain and warm temperatures, necessitating thorough sorting during harvest to select only pristine, ripe fruit. A warm autumn with mild nights spurred grape ripening, resulting in delicately fruity Spätlese and Auslese wines, alongside rich yet refined dry wines. These Rieslings already reveal notable tension, the distinctive Grünhaus taste, and the unique characteristics of our estate vineyard sites.

[93] Mosel Fine Wines

"A fruity-styled wine with a stunning nose of citrusy fruits, white peach, white flowers, mint, and slate. The wine is gorgeously racy, precise, and finely chiseled on the palate." – June 2024



TECHNICAL INFO

Vineyard Sources: Maximin Grünhäuser Abtsberg
Alcohol: 7.5%
Residual Sweetness: 50.3 grams/liter
Total Acidity: 10.1 grams/liter
Total Production: 600 cases
UPC: 183103000648

NUTRITION INFO

Calories: 95 per serving (5 oz.)
Carbohydrate & Sugar: 7.4 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

