



MAXIMIN GRÜNHAUS 2023 Abtsberg Riesling Superior

A superlative off-dry Riesling selected from old vines in this historic estate's finest vineyard.

The “Superior” bottling is harvested from low-yielding old vines in the best parts of the Abtsberg vineyard. It is a harmonious, perfectly balanced, off-dry wine that captures the purity and complexity of the vineyard. Produced in traditional 1,000-liter Fuder casks, this wine ferments in the estate’s deep, cool cellar and rests on the fine lees until it finds its own ideal balance. The name “Superior” is a reference to the estate’s monastic history, as in “Father Superior.”

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.

[94] Mosel Fine Wines

“Offers a beautiful nose made of citrusy elements, white peach, minty herbs, whipped cream, a hint of apricot blossom, and fine spices. Beautifully focused and superbly elegant on the palate. The finish has more of the citrusy side packed into chalk, mint, and peach. This is a stunning off-dry Riesling in the making.” – June 2024

TECHNICAL INFO

Vineyard Sources: Maximin Grünhäuser Abtsberg
Alcohol: 11%
Residual Sweetness: 18.6 grams/liter
Total Acidity: 8.1 grams/liter
Total Production: 60 cases
UPC: 183103000983

NUTRITION INFO

Calories: 105 per serving (5 oz.)
Carbohydrate & Sugar: 2.6 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

