



MAXIMIN GRÜNHÄUSER 2023 Grünhäuser Riesling Erste Lage

A nuanced and complex dry Riesling selected from this cult producer's best two vineyards.

This is the estate's "Ortswein" (VDP equivalent of *villages*), which expresses the unique terroir of their contiguous hillside of vineyards, their characteristic slate soil, and their singular location in this tiny, protected side valley of the Mosel. While the "Schloss" Riesling represents the distinctive style of the estate, the Grünhäuser Riesling brings you the taste of the dirt. The redundancy in the name occurs because this is the one estate in Germany where the estate and "village" share the same name: Grünhaus ("Grünhäuser" is the possessive form in German).

ABOUT MAXIMIN GRÜNHÄUSER

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.

[92] Mosel Fine Wines

"Offers a beautiful and fully classic nose made of citrusy fruits, peach, chalk, minty elements, a hint of whipped cream, and smoke. It is gorgeously playful, vivid, and beautifully intense as minty and fresh fruity elements woe for attention. The finish is fruity, racy and just very hard to resist." – June 2024

TECHNICAL INFO

Vineyard Sources: Herrenberg & Abtsberg

Alcohol: 11.5%

Residual Sweetness: 6.6 grams/liter

Total Acidity: 8.3 grams/liter

Total Production: 400 cases

UPC: 183103000945

NUTRITION INFO

Calories: 102 per serving (5 oz.)

Carbohydrate & Sugar: 1.0 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan



VDP