



MAXIMIN GRÜNHaus

2023 Maximin Riesling

A delightful off-dry Riesling that combines fresh fruit flavors with an optimal interplay of sweetness and acidity.

This introductory wine displays the fine character of the Mosel-Ruwer region in the inimitable style of Maximin Grünhaus. It has a charming lightness that makes it hard to resist. Balanced and refreshing with fine, crisp acidity and aromas of fresh apples, mirabelle and pear. Fruit for the Maximin Riesling is sourced from several vineyard parcels in the Ruwer and Mosel valleys that were recently acquired by the von Schubert family.

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.

[90] James Suckling

"Aromas of white peaches and forest berries are married to elegant acidity on the barely medium-bodied palate. Long, harmoniously dry finish with a lovely delicacy."
— Oct. 2024

[89] Wine Spectator

"Mineral energy and crushed flint lead, with subdued green apple, white tea and floral high tones. Quinine bitterness adds to the firm, piercing finish, where concentration builds. Flinty smoky hovers in the backdrop." — July 2025

TECHNICAL INFO

Vineyard Sources: Ruwer & Mosel
Alcohol: 11.5%
Residual Sweetness: 14.8 grams/liter
Total Acidity: 7.4 grams/liter
Total Production: 5,000 cases
UPC: 810404020807

NUTRITION INFO

Calories: 106 per serving (5 oz.)
Carbs & Sugar: 2.2 grams per serving
Fat & Cholesterol: None
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

