



MAXIMIN GRÜNHAUS 2020 Riesling Sekt Brut

A brilliant sparkling Riesling from a legendary estate.

This delightful sparkling wine was produced with healthy grapes harvested in the Herrenberg vineyard. The wine was fermented in old Fuder casks, and left on the full lees for 32 months. After racking and filtering the wine was taken to a local Sekt producer who handled the second fermentation in the bottle, maturation in bottle, hand riddling and disgorgement — the classic “méthode champenoise.” The dosage was done with an excellent Herrenberg Spätlese. The wine has a very fine mousseux, the typically racy minerality of Grünhaus Riesling, and a silky texture combined with a very attractive creaminess.

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 2020 VINTAGE

The 2020 growing season started quietly but was pushed forward by a very warm and dry April. We expected the earliest flowering ever at Grünhaus, but the cool weeks in late May and early June delayed the flowering far into June, which was simply wonderful. We were also spared any significant frost damage this year. The summer was very dry and sunny, but, there was no drought stress due to the good water supply of the Grüneberg. The harvest started on September 16, a little earlier than last year, with moderate ripeness and excellent acidity. We didn't harvest any Riesling above Spätlese, but it's what we call a “classic” vintage, with great finesse and ageability.



TECHNICAL INFO

Vineyard Sources: Maximin Grünhäuser Herrenberg

Alcohol: 12.5%

Residual Sweetness: 3.0 grams/liter

Total Acidity: 8.5 grams/liter

Total Production: 110 cases

UPC: 810404021378

NUTRITION INFO

Calories: 108 per serving (5 oz.)

Carbohydrate & Sugar: 0.4 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan



VDP