



# MAXIMIN GRÜNHAUS 2023 Schloss Riesling Kabinett

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

A vibrant counterpart to the dry Schloss Riesling, the Schloss Kabinett serves as a gateway to the unmistakable Ruwer style, offering a captivating glimpse into the unique essence of Grünhaus: herbal, racy, and marked by a defining mineral edge. Enticing aromas of dark wet stone and a hint of light smoke intertwine with tropical citrus notes of star fruit, lime, and lychee. On the palate, its fresh, tangy character and elegant demeanor make this a superb representation of a classic Ruwer Kabinett.

## 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

## [91] Mosel Fine Wines

*"A fruity-styled wine. Subtly smooth yet light-footed on the palate at first before a ripe zesty side comes through and adds cut to the experience. The finish is beautifully light and tastes almost off dry."* – June 2024



## TECHNICAL INFO

**Vineyard Sources:** Herrenberg & Abtsberg

**Alcohol:** 8.5%

**Residual Sweetness:** 35.7 grams/liter

**Total Acidity:** 10.1 grams/liter

**Total Production:** 900 cases

## NUTRITION INFO

**Calories:** 95 per serving (5 oz.)

**Carbohydrate & Sugar:** 5.3 grams per serving

**Fat & Cholesterol:** None

**Sustainably Grown**

**Pesticide & Herbicide Free**

**GMO Free**

**Gluten Free**

**Vegan**

