



MAXIMIN GRÜNHAUS 2022 Abtsberg Pinot Noir GG

Maximin Grünhaus unveils very first Mosel Pinot Noir to bear the VDP's GG designation.

Introducing the Abtsberg Pinot Noir GG from Maximin Grünhaus. It is proudly designated as the first GG of this variety by the Mosel region's chapter of the VDP, Germany's association of the country's finest wine estates. Crafted with meticulously selected grapes harvested from the Abtsberg vineyard's finest and oldest parcels, this Pinot Noir reveals exceptional harmony and roundness on the palate. Its delicate yet elegant structure is a testament to its origins in stony blue slate soils. Subtle acidity seamlessly integrates with velvety, graceful tannins that perfectly compliment the fruit aromas, creating a wine of unparalleled refinement.

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 2022 VINTAGE

A warm and dry spring led to an early start to the growing season where budding began in May. The dry conditions were clearly noticeable in the vineyards as the young vines struggled. Our luck changed when rain finally hit the Ruwer at the end of August. Cool nights and small rain showers accompanied us through an otherwise optimal harvest. While 2022 will be remembered as a hot vintage, the wines are extremely fresh, have mouthwatering acidity, and superb precision



TECHNICAL INFO

Vineyard Sources: Abtsberg

Vinification: Naturally fermented in open-top stainless steel; matured in oak barriques (30% new) for 18 months

Alcohol: 13%

Residual Sweetness: 2 grams/liter

Total Acidity: 5 grams/liter

Total Production: 100 cases

UPC: 810404021743

NUTRITION INFO

Calories: 110 per serving (5 oz.)

Carbohydrate & Sugar: 0.3 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan