



## MAXIMIN GRÜNHAUS 2022 Pinot Noir Erste Lage 1G

**A concentrated yet elegantly refined Pinot Noir grown in the blue slate soils of the Grosse Lage (grand cru) Abtsberg vineyard.**

The Pinot Noir 1G is meticulously harvested from prized, younger-vine parcels in the Abtsberg vineyard. Exhibiting enticing aromas of licorice, blackcurrants, and dark cherries, it captivates with a bouquet that is both spicy and fruity. On the palate, there is a seamless blend of cherry fruit and hints of rosehip tea, showcasing elegance and freshness in every sip. The nuanced spiciness, evoking notes of nutmeg and roasted nuts, adds layers of complexity that compliments its vibrant fruit character. Well-integrated acidity and persistent yet subtle tannins make this a serious Pinot with remarkable balance and sophistication.

### 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:** 1.3 grams/liter

**Total Acidity:** 5.0 grams/liter

**Total Production:** 80 cases

**UPC:** 810404021736

#### NUTRITION INFO

**Calories:** 109 per serving (5 oz.)

**Carbohydrate & Sugar:** 0.2 grams per serving

**Fat & Cholesterol:** None

**Sustainably Grown**

**Pesticide & Herbicide Free**

**GMO Free**

**Gluten Free**

**Vegan**