



## MAXIMIN GRÜNHAUS 2024 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 2024 VINTAGE

This was one of the most demanding and lowest-yielding vintages in the estate's modern history, with only 20% of a normal crop. A catastrophic frost in late April destroyed nearly all early bud growth, but the vines showed remarkable resilience by rebudding in May. The rest of the growing season was cooler and wetter, recalling classic vintages of the past, with flowering delayed until June and ripening assisted by a warm, dry August. Harvest was fast, focused, and completed by the end of October, yielding wines of clarity, concentration, and bright Ruwer acidity. While quantities are extremely limited, the wines are deeply expressive and structured, with unmistakable aging potential.



### TECHNICAL INFO

**Vineyard Sources:** Ruwer & Mosel

**Alcohol:** 11.0%

**Residual Sweetness:** 16.5 grams/liter

**Total Acidity:** 8.1 grams/liter

**Total Production:** 4,000 cases

**UPC:** 810404020807

### NUTRITION INFO

**Calories:** 103 per serving (5 oz.)

**Carbs & Sugar:** 2.4 grams per serving

**Fat & Cholesterol:** None

**Pesticide & Herbicide Free**

**GMO Free**

**Gluten Free**

**Vegan**

