



Highlights from the Press – Maximin Grünhaus 2024

WHITE WINES



Maximin Grünhäus Grünhäuser Riesling Trocken 1G 2024

[91] *Vinous*

Lemony brightness comes with nuances of tangerine on the nose and continues with fine creaminess. Density and ripeness define the palate where smooth texture shows the concentration of the fruit, strikingly so as the alcohol level remains moderate. The 2024 is ultra-buffered, ripe and even rounded. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[90] *Mosel Fine Wines*

It offers a superbly smoky and attractive nose of bergamot, ginger, lime, minty herbs, acacia, thyme, rosemary, toast, and many spices. The wine proves precise and intense on the palate, where plenty of spices interplay with citrus fruits. The wine reveals a superb sense of grip and leaves a long, herbal, and tart feel in the aftertaste, where there is also a slightly broader intensity. *July 2025*



Maximin Grünhäus Schloss Riesling Kabinett 2024

[89] *Mosel Fine Wines*

It initially shows a quite reductive yet captivating nose of wild spices, smoke, and herbs, and only gradually develops notes of almond, green apple, peach, thyme, and lavender. The wine proves quite juicy and fruity on the palate, in a quite direct and linear style. The finish is nicely long and pure. This is a very good Kabinett. *July 2025*

Maximin Grünhäus Herrenberg Riesling Kabinett 2024

[94] *Vinous*

Friendly, sunny, bright juiciness on the palate is like opening heavy curtains: sudden brightness brings joyful sunshine and slaty precision to everything. The lightness is wonderful, weightless almost, like a cloud of citrus and slate. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[92] *Mosel Fine Wines*

It offers a finely restrained, yet superbly complex and fresh nose of minty herbs, spearmint, thyme, dill, jasmine, and yellow peach. The wine is superbly balanced and animating on the palate and combines yellow fruits with citrusy elements in a great way. The finish proves beautifully light and refreshing. This is a superb, drinking Kabinett. *July 2025*

Maximin Grünhäus Herrenberg Riesling Superior 2024

[96] *Vinous*

It opens with wet slate and a touch of deadnettle and lemon. The palate is beautifully taut, fine, stony, graceful and light. A vivid brightness and freshness illuminate every pore of that zestiness. This may not be legally dry, but it certainly does not come across as off-dry. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[91] *Mosel Fine Wines*

It proves quite minty and herbal at first, and only gradually reveals a complex nose of thyme, earthy spices, oregano, lime tree, laurel, and green apple. The wine proves nicely balanced on the palate, as zesty elements come through and give a lively side. The finish is light and nicely animating, already more dryish in style than fully off dry. *July 2025*

Maximin Grünhäus Abtsberg Riesling Kabinett 2024

[95] *Vinous*

Comes with lovely reduction that reminds of flint and wet walnut skin. It is intense with a ripe Amalfi lemon aroma that takes over with its scented, citric, fragrant brightness, adding zestiness to that texture. The 2024 shines with utterly mouth-watering clarity. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[94] *Mosel Fine Wines*

It delivers a beautiful, layered, and super elegant nose of spearmint, bacon, gooseberry, cassis, fine herbs, almond, violet, thyme, candied citrus, and freshly cut grass. The wine proves superbly refined and elegant on the palate, where fine creamy elements interplay with zest and spices. The finish is light and airy, with mouth-watering citrusy elements. This is a splendid Kabinett in the making. *July 2025*

Maximin Grünhäus Abtsberg Riesling Superior 2024

[95] *Vinous*

White peach charms on the nose, while the cooling palate adds zesty but ripe lemon to its bright flavors. The slender body delves deep into citric brightness and freshness, with slate tautness and such poise. It is very fine, tender and even delicate yet so stony. The 2024 is wonderful and delicious. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[93] *Mosel Fine Wines*

It delivers a beautifully complex and refined nose of bergamot, smoke, fine herbs, white flowers, violet, cassis, and plum. The wine is superbly well balanced and delineated on the palate, and leaves a beautifully refreshing, precise, and long feel in the finish. The aftertaste is slightly tart, spicy, and mouth-watering. *July 2025*

Maximin Grünhäus Herrenberg Riesling GG 2024

[95] *Vinous*

Tender slate shimmers on the nose. More air adds greengage and white peach aromas. It is stone fruit- and citrus-tinged tartness that make for a ripe palate, supple in body yet sinuous and contoured. Total finesse and poise come with serene balance and much buffering. This is so beautifully fine. The finish is full of purity and lemon notes. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[91+] *Mosel Fine Wines*

Displays a beautifully floral, smoky, and complex nose of candied grapefruit, thyme, lime tree, spearmint, wet slate, plum, lavender, and violet. The wine starts off on the juicy and slightly round, and only gradually develops more presence without losing anything of its finesse. The finish is superbly long and dry, but also slightly marked by phenolic presence and tartness, which still needs to integrate. This juicy rather than bone-dry expression of Riesling is full of promises, especially as it develops more cut with age. *September 2025*

Maximin Grünhäus Bruderberg Riesling Kabinett 2024

[92] *Vinous*

Beautifully flinty on the nose. Underneath that, a peach scent peeks through. The palate is absolutely juicy and bright, dancing with lemony feet on wet slate. It is wonderfully enlivening, yet so light with such lemon purity on the finish. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[90] *Mosel Fine Wines*

It initially proves still quite marked by residues from its spontaneous fermentation, with intense notes of bacon and wild herbs, before delivering scents of canned yellow peach, almond cream, rose, lavender, thyme, and orange blossom. The wine proves quite juicy and fruit-driven on the palate, with ample creamy and mouth-coating elements, adding to the lower feeling of acidity. The finish proves very long and subtly creamy, not unlike what one could expect from a light Spätlese. This is a great, juicy Kabinett. *July 2025*

AUCTION WINES

Maximin Grünhäus Abtsberg Riesling Kabinett Nr. 21 2024

[95] *Vinous*

Reduction clouds the nose, but the palate presents stone and lemon candy. It is, I imagine like licking a piece of slate that was dipped into superior, intense lemonade. Purity and poise are concomitants of that stone and irresistible lemon zestiness. Lightness is everything here. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[94] *Mosel Fine Wines*

It initially proves quite reductive and strongly marked by residues from its spontaneous fermentation of bacon, slate, and wild herbs, and needs a couple of minutes to fully develop its complexity and shows notes of lime, aniseed, vineyard peach, violet, spearmint, smoke, and freshly cut herbs. The wine combines juicy elements with fresh notes of citrus fruits, and has an elegant, finely creamy long finish. This slightly richer and smoother version of Kabinett is superb. *July 2025*

Maximin Grünhäus Abtsberg Riesling Kabinett Nr. 27 2024

[95] *Mosel Fine Wines*

It reveals fresh, herbal, and pure notes of cassis, bergamot, minty herbs, thyme, lime tree, freshly cut herbs, flintstone, and green apple, all packed into a hint of toast. The wine proves superbly creamy and juicy on the palate and leaves a light-weighted and refined feel of almond and vineyard peach in the very long and refreshing finish. The kick of energy in the aftertaste is simply superb. This is a great, complex, and pure Kabinett in the making. *October 2025/Issue No.78*

Maximin Grünhäus Herrenberg Riesling Kabinett Nr. 25 2024

[94] *Vinous*

Flinty reduction on the nose leads to a super sprightly palate. All is light, lemony and imbued with tangy yet ripe zestiness. Agility, lightness, brightness and ease could make you forget that it is the result of very hard work on a steep slope. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[94] *Mosel Fine Wines*

It offers a beautifully attractive and nicely rich nose of yellow peach, pear, acacia, jasmine, lavender, thyme, plum, lead pencil, and lemon, all wrapped in residues from its spontaneous fermentation (bacon, wild herbs). The wine proves superbly playful on the palate, as delicate zesty elements join the party and give a lively and energetic side. The finish is super long, fresh, and focused. This refined Kabinett is delicious. *July 2025*