



Maximin Grünhäus Estate



View from the Abtsberg Vineyards



Owners Maximin and Carl von Schubert

MAXIMIN GRÜNHÄUS

2017 Maximin Grünhäuser Abtsberg Riesling Kabinett



THE MAXIMIN GRÜNHÄUS ESTATE

The estate dates back to the 7th century, when it was given to the Benedictine monastery of St. Maximin in Trier. In 1882, it was purchased by an ancestor of Carl and Maximin von Schubert, who are the fifth and sixth generations of the family to own the Grünhaus estate.

THE RUWER VALLEY

The Ruwer Valley is a tiny tributary that joins the Mosel just a bit downstream of Trier. Although the wines are labeled simply as “Mosel,” the Ruwer has a very distinct style due to its generally cooler conditions and well-drained slate soils.

MAXIMIN GRÜNHÄUSER ABTSBERG RIESLING KABINETT

The Kabinett Prädikat (ripeness level) is used for the lighter, more delicate style that comes from parcels that are picked early in the harvest. The Abtsberg vineyard is one of the greatest sites in all of Germany, with wines characterized by a finely structured, subtle minerality, a racy acidity, generous fruit and great delicacy.

TECHNICAL INFO

Grape Variety: 100% Riesling

Vineyard Source: Maximin Grünhäuser Abtsberg

Soil Type: Blue Devonian slate

Age of Vines: 40 years, average

Vineyard Management: Practicing organic, but not certified

Average Yield: 40 hl/ha

Harvest Method: Selective hand picking

Must Weight: 86 Oechsle (20.7 Brix)

Vinification: Native yeast fermentation in stainless steel tanks and old Fuder casks.

Alcohol: 7.0%

Total Acidity: 8.8 grams/liter

Residual Sweetness: 56.3 grams/liter

Total Production: 250 cases

UPC: 183103000648



FROM THE PRESS

[94] *Stuart Pigott (JamesSuckling.com)*

“Quite funky from the wild ferment, but behind that, there is a very expressive wine with great fruit. The very racy acidity makes the finish really uplifting. Drink or hold.” *June 2018*