



Maximin Grünhäus Estate



Harvesting in the Abtsberg Vineyard



Owners Maximin and Carl von Schubert

MAXIMIN GRÜNHÄUS

2017 Maximin Grünhäuser Abtsberg Riesling Spätlese



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 SPÄTLESE

The Abtsberg Spätlese is a selection from vineyard parcels harvested late in the season. The longer hang time produces more fully developed aromas and flavors, and greater complexity. The Abtsberg vineyard is one of the greatest sites in all of Germany, with wines characterized by a fine structure, subtle minerality 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: 87 Oechsle (20.9 Brix)

Vinification: Native yeast fermentation in Fuder casks; stopped by chilling.

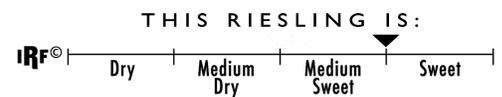
Alcohol: 7.5%

Total Acidity: 8.9 grams/liter

Residual Sweetness: 62.3 grams/liter

Total Production: 500 cases

UPC: 183103000976



FROM THE PRESS

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

“Great harmony and originality, as well as enormous concentration, making this a stunning Spätlese. The mineral freshness at the finish is literally breathtaking. Drink or hold.” *June 2018*