



Maximin Grünhäus Estate



The vineyards of Grünhaus



Owners Maximin and Carl von Schubert

MAXIMIN GRÜNHAUS 2017 Maximin Grünhäuser Pinot Blanc



THE MAXIMIN GRÜNHAUS 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 GRÜNHAÜSER PINOT BLANC

From a recently planted parcel in the upper part of the Herrenberg, the Pinot Blanc is bright and fresh, with all of the verve you would expect from a cooler, higher-elevation site. This new bottling is produced in old Fuder casks, with no malolactic fermentation, which also helps keep the fruit lively and brisk.

TECHNICAL INFO

Grape Variety: 100% Pinot Blanc

Vineyard Source: Maximin Grünhäuser Herrenberg (upper slope)

Soil Type: Red Devonian slate

Age of Vines: 8 years, average

Vineyard Management: Practicing organic, but not certified

Average Yield: 40 hl/ha

Harvest Method: Selective hand picking

Must Weight: 81 Oechsle (19,5 Brix)

Vinification: Native yeast fermentation in old Fuder casks.

Alcohol: 12.0%

Total Acidity: 6.8 grams/liter

Residual Sweetness: 8.2 grams/liter

Total Production: 500 cases

UPC: None

FROM THE PRESS

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

“Plenty of pears and lemons. Medium-bodied with an animating yet discrete acidity. Drink now or in 2019 and 2020.” *June 2018*