



Maximin Grünhäus Estate



Harvesting in the Abtsberg Vineyard



Owners Maximin and Carl von Schubert

MAXIMIN GRÜNHÄUS

2017 Maximin Grünhäuser Abtsberg Riesling GG



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

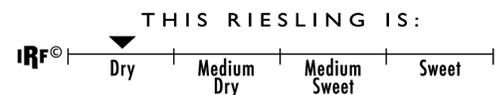
The Ruwer Valley is a tiny tributary that joins the Mosel just a bit downstream of Trier. Although the wines are labeled simply as “Mosel,” the Ruwer has a very distinct style due to its generally cooler conditions and well-drained slate soils.

MAXIMIN GRÜNHÄUSER ABTSBERG RIESLING GG

The soil in the Abtsberg vineyard is predominantly blue slate, with a lighter topsoil than the estate’s other vineyards. It is extremely steep (up to 70% slope) and has perfect southern exposure, making it the warmest site at Grünhaus. The wines are characterized by a finely structured, subtle minerality, a racy acidity, generous fruit and great delicacy. Grosses Gewächs (GG) is the German term for a dry wine from a Grosse Lage (grand cru) vineyard.

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:** 93 Oechsle (22.2 Brix)
- Vinification:** Native yeast fermentation in used Fuder casks.
- Alcohol:** 12.0%
- Total Acidity:** 8.1 grams/liter
- Residual Sweetness:** 9.0 grams/liter
- Total Production:** 800 cases
- UPC:** None



FROM THE PRESS

[18] *Jancis Robinson*

“A virtual walk through the meadow is rewarded with the fine fragrance of herbs and flowers, a delicate scent of apples and pears wafts across from a nearby orchard — or so the nose of the Abtsberg Grosses Gewächs will have you believe. Minerality is harder to smell, but easier to feel once it makes contact with your palate.” *July 2018*