



Maximin Grünhäus Estate



The cellar at Maximin Grünhäus



Owners Maximin and Carl von Schubert

MAXIMIN GRÜNHAUS 2017 Maximin Riesling



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.

INTRODUCING: “MAXIMIN” RIESLING

This new, introductory wine displays the fine character of the Mosel-Saar-Ruwer region in the inimitable style of Maximin Grünhaus. It has a charming lightness that makes it hard to resist. Balanced and refreshing with fine, crisp acidity and aromas of fresh apples, mirabelle and pear. Fruit for the Maximin Riesling does not come from the estate’s monopole vineyards, but is sourced from several vineyard parcels in the Ruwer and Mosel valleys that were recently acquired by the von Schubert family.

TECHNICAL INFO

Appellation: Mosel

Grape Variety: 100% Riesling

Vineyard Sources: Mosel and Ruwer valleys

Soil Type: Devonian slate

Vineyard Management: Practicing organic, but not certified

Harvest Method: Selective hand picking

Vinification: Spontaneous fermentation with native yeasts in stainless steel tanks.

Alcohol: 11.0%

Residual Sweetness: 19.6 grams/liter

Total Acidity: 8.3 grams/liter

Total Production: 800 cases

UPC: 810404020807

SRP: \$15.99

FROM THE PRESS

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

“Juicy and crisp with a balance that’s just off-dry. Lovely white peaches, too. A very flexible food wine. Drink now or in 2019 and 2020.” *June 2018*