



Maximin Grünhäus Estate



The vineyards of Grünhaus



Owners Maximin and Carl von Schubert

MAXIMIN GRÜNHÄUS

2017 Maximin Grünhäuser Alte Reben



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 RIESLING ALTE REBEN (OLD VINES)

The estate-grown Alte Reben (old vines) Riesling is selected from vines that are 30 to 70 years old. It is a classic Grünhaus Riesling: fruity and racy, with precisely focused blue slate minerality, but with the added intensity and complexity that come from old vines. An extremely versatile wine, it works well with just about any seafood dish.

TECHNICAL INFO

Grape Variety: 100% Riesling

Vineyard Source: Maximin Grünhäuser Abtsberg and Herrenberg

Soil Type: Red and Blue Devonian slate

Age of Vines: 30–70 years

Vineyard Management: Practicing organic, but not certified

Average Yield: 40 hl/ha

Harvest Method: Selective hand picking

Must Weight: 82 Oechsle (19.8 Brix)

Vinification: Spontaneous fermentation with native yeasts in a combination of old Fuder casks and stainless steel tanks.

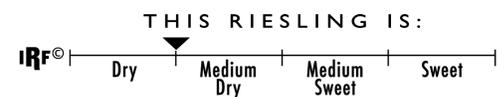
Alcohol: 11.5%

Total Acidity: 8.2 grams/liter

Residual Sweetness: 11.1 grams/liter

Total Production: 800 cases

UPC: 183103000945



FROM THE PRESS

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

“A classic dry riesling from the Ruwer! Light in alcohol but deep and complex with blade-runner clarity at the very long and mineral finish. Drink or hold.” *June 2018*