



The vineyards of Grünhaus

Owner Carl von Schubert

MAXIMIN GRÜNHAUS 2015 Maximin Grünhauser Riesling Sekt Brut



THE MAXIMIN GRÜNHAUS ESTATE

The estate dates back to the 10th century, when it was given to the Benedictine monastery of St. Maximin in Trier. In 1882, it was purchased by an ancestor of Carl von Schubert, who is the fifth generation of his 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 RIESLING SEKT BRUT

For the Grünhaus Sekt, 100% healthy grapes were harvested in the Herrenberg vineyard at the end of October, 2015. Whole clusters were pressed with low pressure for about three hours. The wine was fermented in old Fuder casks until Christmas, and left on the full lees until April 2016.

After racking and filtering the wine was taken to a local Sekt producer who handled the second fermentation in the bottle, maturation in bottle, hand riddling and disgorgement — the classic “méthode champenoise.” The dosage was done with an excellent 2011 Herrenberg Auslese, taking the wine to the upper limits of brut. The wine has a very fine mousseux, the typically racy minerality of Grünhaus Riesling, and a silky texture combined with a very attractive creaminess. Very limited production.

TECHNICAL INFO

Grape Variety: 100% Riesling

Vineyard Source: Maximin Grünhäuser Herrenberg

Soil Type: Red Devonian slate

Vineyard Management: Practicing organic, but not certified

Harvest Method: Selective hand picking

Average Yield: 40 hl/ha

Must Weight: 80° Oechsle (19.3 Brix)

Vinification: Native yeast primary fermentation in old Fuder casks; second fermentation in bottle; hand riddled and disgorged after a year on the lees

Dosage: 2011 Maximin Grünhäuser Herrenberg Auslese

Alcohol: 12.0%

Residual Sweetness: 13.9 grams/liter

Total Acidity: 7.5 grams/liter

Total Production: 300 cases

FROM THE PRESS

[89] *Mosel Fine Wines*

“Develops a fine mousse on the palate which enhances the elegant feel of fruits and minerals in the finish.” *June 2018*