

Maximin Grünhaus, Single Vineyard,

`Herrenberg` Grosse Lage Superior Mosel Riesling 2020

Mosel, Germany



Grape Varieties	100% Riesling
Winemaker	Stefan Kraml
Closure	Natural Cork
ABV	11%
Residual Sugar	14.3g/L
Acidity	7.4g/L
Notes	Carbon Neutral

PRODUCER

Located on steep, south-facing slopes two kilometres from where the Ruwer river meets the Mosel, the estate of Maximin Grünhaus has a history of viticulture dating from the Roman times. It takes its name from the Abbey of Saint Maximin, a Benedictine monastery which owned the land from the 7th to 18th century. Passing into French administration under Napoleon and then eventually to the von Schubert family in the late 19th century, the estate is now overseen by sixth-generation family member Maximin Von Schubert, who took over from his father Carl Von Schubert in 2014.

VINEYARDS

Classified VDP.Grosse Lage, the 19-hectare Herrenberg vineyard is the largest of the Maximin Grünhaus estate. This single vineyard shares many characteristics with the famous neighbouring Abtsberg site, including the south-east to south-west orientation and the Devonian slate soils - here with a slight reddish hue - producing wines with extra texture and richness. Toward the rear, Herrenberg is enclosed by the Grüneberg forest and traditionally tends to be viewed as a cooler and slightly flatter site. However, with the recent shifting climate, Herrenberg is now capable of producing fully ripe Riesling and Pinot Blanc grapes resulting in wines that have achieved distinction in their own right and that will age beautifully over decades.

VINTAGE

Winter was mild with no frost, followed by a warm and dry April, which accelerated vegetation in the vineyard. May was cool and flowering occurred on time at the end of June. Summer was hot and dry, with long hours of sunshine, and the vines remained in good health throughout the crucial ripening stages. The good water reserves in the soils and the proximity to the Grüneberg forest prevented any hydric stress to the vines. Despite the heavy rainfall during harvest that made picking difficult, the best plots were harvested dry in the second and third week of October and yields were of the highest quality.

VINIFICATION

The grapes were hand-harvested and quickly transported to the winery, situated minutes from the vineyards. This proximity, coupled with a gentle pressing in a pneumatic press, ensures that the grapes retain their aromatics, freshness and complexity. Fermentation was carried out using indigenous yeasts in used Fuder casks made from oak from the estate's own forest by local coopers. Occasionally, for some individual casks, fermentation naturally comes to an end before the wine reaches the 9 g/l residual sugar level required to be labelled as Grosses Gewächs. With its 14.3 g/l of residual sugar balanced by crisp acidity, the 2020 `Herrenberg` Superior Riesling gives the impression of an almost-dry wine and stands shoulder to shoulder with the prestigious `Herrenberg` Grosses Gewächs.

TASTING NOTES

This wine captivates with aromas of lime zest and white flowers with hints of mint and lemon balm. On the palate, nuances of wet slate, fine lychee, pineapple and lime zest create a perfect balance of minerality, fruit and distinctive acidity.