

Maximin Grünhaus, Single Vineyard,

`Abtsberg` Grosse Lage Mosel Riesling Spätlese 2022

Mosel, Germany



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

The Abtsberg vineyard is classified as a VDP.Grosse Lage, designating it as one of the best in Germany that produce wines particularly expressive of their site and with exceptional ageing potential. The Abtsberg is the most famous and steepest vineyard of the estate. The soil is composed of blue Devonian slate resulting in wines that are defined by an intense minerality. The hillside runs south-east to south-west, achieving a gradient of up to 75%, which requires laborious hand-harvesting. The Abtsberg is located directly outside the castle Maximin Grünhaus and wines harvested from this vineyard are among the longest-lived Rieslings of the region.

VINTAGE

2022 was a warm and extremely dry year. A temperate spring prompted early budburst in May, with warm and dry conditions continuing throughout the summer months. Young vines were cut back extensively to mitigate water stress, but older vines fared well owing to their deep root systems. Luckily, the end of August brought much needed rainfall, producing grapes with a balance of phenolic ripeness and fresh acidity. Harvest began in mid-September and lasted until mid-October.

VINIFICATION

The grapes are closely monitored and picked by hand in several stages to capture the right ripeness level for the Spätlese ('later harvested') style. This results in a richer style of Riesling than the Kabinett, with increased concentration in aromas and flavours. The cellar is situated minutes from the vineyards to ensure quick pressing in a pneumatic press after harvest to retain the grapes' aromatics, freshness and complexity. After pressing, the must was fermented with indigenous yeasts in Fuders, classic Mosel 1,000 litre oak casks made from wood from the estate's own forest by local coopers. Fermentation was stopped by chilling to produce a wine with a natural residual sweetness.

TASTING NOTES

This late-harvest Riesling is complex on the nose, showing green spring meadow, candied citrus fruit and green apple aromas, combined with subtle smoky notes of flint and nutty hints. The rich palate is vibrantly juicy and zesty, brought into balance by a lingering minerality and lifted acidity on the finish.

Grape Varieties	100% Riesling
Winemaker	Maximin von Schubert
Closure	Natural Cork
ABV	7.5%
Residual Sugar	61.6g/L
Acidity	8.4g/L
Bottle Sizes	75cl