

Maximin Grünhaus, Single Vineyard,  
`Abtsberg` Mosel Pinot Noir 2020  
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 grapes for the Pinot Noir are cultivated on one of the best and steepest parcels of the Abtsberg vineyard, the most famous vineyard of the estate. The 1.5 ha Pinot Noir parcel was planted by Carl von Schubert in 2007. Here, the soil is composed of blue Devonian slate and the slopes achieve, in places, gradients of 75% which requires laborious hand harvesting. The Abtsberg is located directly outside the castle Maximin Grünhaus and wines produced from this vineyard are known to be particularly expressive of their site with exceptional ageing potential.

### 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 hand-harvested grapes were transported the short distance to the winery and promptly pressed in a pneumatic press to retain the fruit's freshness and vibrant fruit characters. The must was allowed to flow two floors down without pressure into the fermentation cellar. Fermentation took place with indigenous yeasts in Fuders, classic Mosel 1000-litre casks made from oak sourced from the local Grünhäuser forest. The wine then spent 18 months in French, Austrian and regional oak to develop in structure and complexity before being bottled and released.

### TASTING NOTES

This wine is balanced and aromatic, displaying complex aromas of blackberry, sweet raspberry, preserved plums and incense. The palate is bright and spicy, with black cherry, cassis and red plum, followed by liquorice, nutmeg and pepper. A perfect balance between delicacy and complexity with a long, silky finish.

Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Stefan Kraml</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>0.6g/L</b>
Acidity	<b>5g/L</b>
Bottle Sizes	<b>75cl</b>