

Maximin Grünhaus, Single Vineyard,

`Abtsberg` Grosse Lage Superior Mosel Riesling 2021

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 which produce wines particularly expressive of their site and with exceptional ageing potential. The Abtsberg is the most famous and steepest vineyard of the estate, grown on soils composed of blue Devonian slate. While the full length of the Abtsberg transitions seamlessly into the Herrenberg to the west, the soil tends to be shallower and more fossil-rich here. 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 produced from this vineyard are among the longest-lived Rieslings of the region.

VINTAGE

The 2021 vintage was marked by a lot of rain after three years of dry summers. A cold spring led to late budburst, and while early summer was warm, there continued to be a lot of rainfall, followed by thunderstorms and hailstorms in July. These resulted in a loss of about 40% of the crop, in particular on the western side of the Grüneberg. Harvest took place in late September, about a month later than recent vintages, and lasted until mid-November. Despite the challenging conditions, fruit quality was excellent.

VINIFICATION

The estate's cellar was built to ensure the grapes' journey from the vineyard to press was as short as possible – usually little more than a few minutes. The grapes were pressed before the must was brought to the ideal fermentation temperature. Fermentation took place in a combination of traditional oak Fuder and small stainless steel tanks using natural yeasts.

TASTING NOTES

Concentrated and intense, this Riesling opens with vibrant aromas of apricot, yellow plum and honeysuckle. On the palate, crystalline acidity is tempered by a touch of residual sugar and notes of ripe nectarine and wet stone.

Grape Varieties	100% Riesling
Closure	Natural Cork
ABV	11%
Residual Sugar	15.1g/L
Acidity	8.4g/L
Bottle Sizes	75cl, 150cl