

Maximin Grünhaus, Single Vineyard,

`Herrenberg` Grosses Gewächs Mosel Riesling 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

Classified VDP Grosse Lage, the 19-hectare Herrenberg vineyard is the largest of the Maximin Grünhäus estate. The 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 that produce wines with texture and richness. Toward the rear, Herrenberg is enclosed by the Grüneberg forest and is traditionally 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

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

Grosses Gewächs is the term for the highest quality dry wines produced at a Grosse Lage (top classified) vineyard. The best grapes from the Herrenberg vineyard were carefully picked and selected by hand for this wine. 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. The must was then fermented with indigenous yeasts in Fuders, classic Mosel 1,000-litre oak casks made by local coopers from wood sourced from the estate's own forest. This Riesling was bottled and released from the winery in September in the first year after the harvest.

TASTING NOTES

A beautiful example of dry Riesling, this wine displays bold aromas of quince, apple and white pepper. The palate is bright and pure, with notes of citrus peel and Assam tea, lifted by refreshing acidity and minerality, typical of this site's slate soils.

Grape Varieties	100% Riesling
Winemaker	Maximin von Schubert
Closure	Natural Cork
ABV	12%
Residual Sugar	8.9g/L
Acidity	8.6g/L
Bottle Sizes	75cl
Notes	Certified Biodynamic