

Maximin Grünhaus, Single Vineyard,

`Abtsberg` Grosse Lage Mosel Riesling Kabinett 2023

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. The hillside runs south-east to south-west, achieving a gradient of up to 70% 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

The 2023 vintage began with a good amount of rainfall and was followed by a cool spring, which slightly delayed budbreak. Conditions were warm and dry throughout June and July, encouraging the steady growth of the vines. Late summer saw temperatures increase and another spell of rainfall. Autumn was warm and dry, creating the perfect conditions for the final stages of ripening.

VINIFICATION

Made in the Kabinett style, the fruit for this wine is harvested earlier in the season compared to the Spätlese to create a lighter and more delicate style of Riesling. The grapes were harvested by hand in several stages to capture the right ripeness levels across the vintage. The proximity of the vineyard to the cellar ensured a quick pressing in a pneumatic press after harvest to retain the aromatics, freshness and complexity in the resulting wine. The must was then fermented with indigenous yeasts in stainless-steel tanks. Fermentation was stopped by chilling, leaving natural residual sugar in the wine typical of this style of Riesling.

TASTING NOTES

This Kabinett displays aromas of apricot, mango and passion fruit, with playful blossom characters and yeasty notes. The palate is refreshingly fruity and elegant with a racy acidity and vibrant peach, kumquat and orange zest and flavours.

Grape Varieties	100% Riesling
Winemaker	Stefan Kraml
Closure	Natural Cork
ABV	7.5%
Residual Sugar	50.3g/L
Acidity	10.1g/L
Bottle Sizes	75cl