

Maximin Grünhaus, Single Vineyard,
`Abtsberg` Grosses Gewächs Mosel Riesling 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 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

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

Grosses Gewächs is the term for the highest quality dry wines produced at a Grosse Lage (top classified) vineyard. The best grapes from the Abtsberg vineyard were carefully picked and selected by hand. As the cellar is situated minutes from the vineyards, the grapes were quickly pressed in a pneumatic press in order to retain their aromatic and fresh fruit characters. The must was then fermented with indigenous yeasts in Fuders, classic Mosel 1,000-litre oak casks made from wood sourced from the estate's own Grünhäuser forest by local coopers.

TASTING NOTES

This wine displays intense aromas of ripe apricot, peach and yellow apples. Nuances of wet stone, almond cream, herbs and white flowers showcase the complexity of this Riesling, with hints of peppermint candy and woodruff giving it its unique character. On the palate, ripe fruit characters are in perfect balance with a vibrant acidity; melon, orange zest and William pears marry with notes of lemon balm and some saltiness. The mouthfeel is creamy and textured, with a lasting juiciness that lingers on the finish.

Grape Varieties	100% Riesling
Winemaker	Maximin von Schubert
Closure	Natural Cork
ABV	12%
Residual Sugar	6.5g/L
Acidity	8.5g/L
Bottle Sizes	75cl