

Maximin Grünhaus, Maximin,
`Maximin` Mosel Riesling 2024
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 `Maximin` range is the introduction to the Grünhaus portfolio that offers inviting wines at superb value. In addition to Maximin Grünhaus' grapes grown in the Herrenberg vineyard, a portion of the fruit is carefully sourced from trusted growers in the Mosel-Saar-Ruwer valleys that share the estate's ethos and exacting standards. The soil types vary, but are dominated by the famous blue and red Devonian slate that impart a delicate minerality and a charming lightness to this range.

VINTAGE

The 2024 vintage at Maximin Grünhaus faced exceptional challenges, beginning with devastating late frosts on April 22nd-23rd that destroyed the initial bud break, requiring complete vine regeneration. Variable weather conditions continued throughout the season, including heavy May rainfall and cool June temperatures, which delayed flowering and pushed the main harvest to October 15th-31st, approximately four weeks later than average. Despite these difficulties, the estate's steep Grüneberg vineyard and slate soils maintained grape quality through frequent rainfall. The vintage yielded only 20% of normal production but delivered wines of consistent quality and distinctive character. This historically small harvest demonstrates the estate's commitment to excellence regardless of challenging conditions.

VINIFICATION

The fruit for the `Maximin` Riesling was hand-harvested. After very careful selection, the grapes underwent cold fermentation with indigenous yeast in stainless-steel tanks to retain the fruitiness and freshness present in the final wine.

TASTING NOTES

The 2024 Maximin Riesling presents an engaging aromatic profile featuring vibrant green apple, subtle raspberry accents, and refined citrus notes, enhanced by delicate elderflower undertones. On the palate, the wine delivers concentrated citrus and yellow stone fruit flavours, complemented by distinctive slate-driven spice elements and characteristic Mosel acidity.

Grape Varieties	100% Riesling
Winemaker	Maximin von Schubert
Closure	Screwcap
ABV	11%
Residual Sugar	17g/L
Acidity	7.8g/L
Bottle Sizes	75cl
Notes	Vegetarian, Vegan