

Maximin Grünhaus, Single Vineyard,

## `Herrenberg` Grosse Lage Mosel Riesling Spätlese 2023

Mosel, Germany



Grape Varieties	<b>100% Riesling</b>
Winemaker	<b>Maximin von Schubert</b>
Closure	<b>Natural Cork</b>
ABV	<b>7%</b>
Residual Sugar	<b>67.9g/L</b>
Acidity	<b>9.2g/L</b>
Bottle Sizes	<b>75cl</b>

### 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 Grünhaus estate. This single 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 - producing wines with extra texture and richness. Toward the rear, Herrenberg is enclosed by the Grüneberg forest and traditionally, tends to be 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.

### 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

The grapes were hand-harvested and quickly transported to the winery, situated minutes from the vineyards. This proximity, coupled with a gentle pressing in a pneumatic press, ensures that the grapes retain their aromatics, freshness and complexity. Fermentation was carried out using indigenous yeasts in used Fuder casks made from oak from the estate's own forest by local coopers. Occasionally, for some individual casks, fermentation naturally comes to an end before the wine reaches the 9 g/l residual sugar level required to be labelled as Grosses Gewächs. With its 16.8 g/l of residual sugar balanced by crisp acidity, the 2023 `Herrenberg` Superior Riesling gives the impression of an almost-dry wine and stands shoulder to shoulder with the prestigious `Herrenberg` Grosses Gewächs.

### TASTING NOTES

This wine presents aromas of lemon peel, kiwi and freshly-cut pineapple. On the palate, flavours of lime zest, grapefruit and lychee are complemented by wet stone, creating a wonderful balance between acidity and minerality.