

Dr. C. von Schubert'sche Gutsverwaltung – Mosel-Saar-Ruwer



Wine: 2003 Maximin Grünhäuser Riesling QbA

MG6-03

Producer: The estate was first documented in 966. The Schubert family purchased it in 1882 and they remain the sole owners of its 3 vineyards: Abtsberg, Herrenberg and Bruderberg. Since 1982, Dr. Carl von Schubert has managed the estate's vineyards and wine making according to the motto: "as much handling as necessary, but as little as possible."

Region / Vineyards: The Mosel-Saar-Ruwer region is known for the finest Riesling wines in the world. The Mosel yields the softest, broadest and fullest wines, the Saar the steeliest and most austere, the Ruwer the most fragrant, with a fine fruity acidity.

Vintage: A winter with plenty of rain combined with the warm early spring days set off rapid and luxuriant vegetation. One of the hottest and driest summers since 100 years followed. Harvest was well ahead 2 – 3 weeks and rewarded vintners with an exceptionally good vintage.

Taste Profile: This Riesling wine attracts with a fine nose of peach and apricot and a ripe and intensive mineral and slaty acidity. Perfect balance and weight, excellent aging potential (20 – 30 years).

Pairings: This wine goes very well with all sorts of seafood, veal, poultry, various cold cuts and salads that include fresh cream as an ingredient. Perfect with all sorts of Asian cuisine.

Wine Profile: Alc. by Volume: 8.5 %, residual sugar: 6.21 % (62.1 g/l), acidity: 0.77 % (7.7 g/l)
Grape variety: 100 % Riesling

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