

MAXIMIN GRÜNHAUS  
WEINGUT DER FAMILIE VON SCHUBERT



## VINTAGE REPORT 2020

The 2020 vintage will be remembered by all of us in many ways. The rampant Covid19 pandemic has contributed and continues to contribute to a large deal of suffering. As an entrepreneur, there is also the aggravating factor, that planning over a longer period of time is impossible and that a huge amount of formalities and rules have to be observed - an enormous burden in a winery with seasonal workers and customer contact.

In spite of all the difficulties, gratitude prevails to be reminded again and again by the vineyard that everything goes on and nature gives us a great gift. In addition, there are other wonderful experiences: despite, or rather because of, entry restrictions to Germany, we worked with incredible commitment and precision with a team from nine different nations!

In the vineyard, vegetation started quietly at the beginning of the year and was then pushed forward in a very warm and dry April, so that at times the earliest flowering ever was to be expected. The cool weeks at the end of May and in the beginning of June delayed the flowering period far into June, which was simply wonderful. Fortunately, we were spared any significant frost damage this year.

The rest of the summer was again very dry and characterised by many hours of sunshine. However, there was no form of drought stress due to the good water supply of the Grüneberg and the infection pressure for the grapes was low.

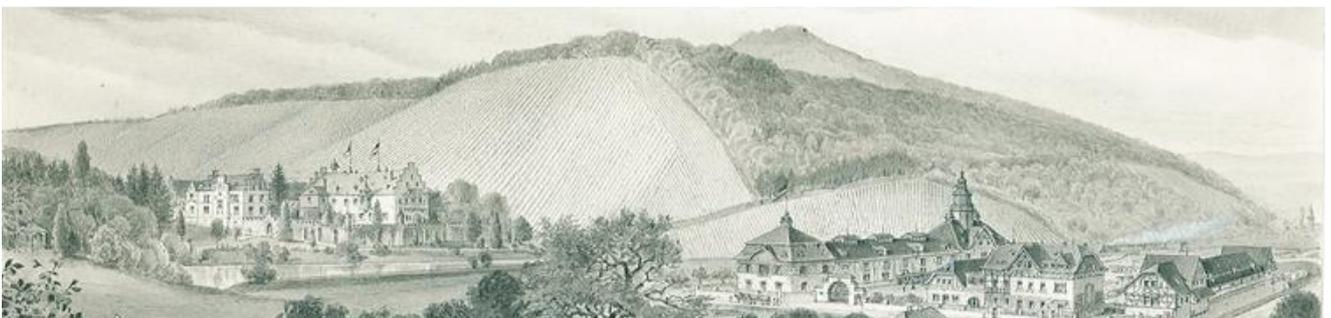
The 2020 harvest started a little earlier than last year: already on September 16 we started with perfect grapes for the sparkling wines wine of Pinot Blanc and Riesling. Then the grapes for the Pinot Noir and Pinot Blanc were harvested. Well used time to wait for the Riesling to ripen and to defoliate the best plots again to promote the healthiness of the grapes.



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After a phase of selecting picking process, persistent rainfall made harvesting difficult until the beginning of October, although this year's best plots were harvested dry and of very good quality in the second and third week of October. The following fermentation and vinification – traditionally and exclusively spontaneous - started slowly and developed very well.

All in all, we judge 2020 to be an absolute classic vintage on the Ruwer: spiciness, minerality, clear acidity and great finesse. The level of alcohol in 2020 is low, although the extract and density are so good that the vintage has enormous drinkability and great ageing potential.

The 2020 Schloss Riesling forms the basis for the first time and is already an extremely fine introduction to the world of Maximin Grünhaus. It is followed by the incredibly fine-spicy, typical 2020 Grünhäuser Ortswein and the GG trilogy from Bruderberg, Herrenberg and Abtsberg. In the off-dry segment, this elegant vintage can convince with the 2020 Grünhäuser Ortswein feinherb and the three Superiores. The three kabinett wines, with their unique Grünhäuser elegance and acidity, follow on from those of recent years. They are crowned by the 2020 Abtsberg Kabinett No. 64 as the Auction wine. The only drop of bitterness is that the fruity peak ends with the three Spätlese wines from Bruderberg, Herrenberg and Abtsberg. Not a single barrel could reach our requirements for a Maximin Grünhäuser Auslese. However, even without Auslese, the vintage offers an incredible amount of class and classicism.

With a total harvest average of 5 Fuder(50hl) per hectare, we are again very low overall at Maximin Grünhaus, but satisfied - quality remains our highest goal.

Maximin von Schubert, 29. Januar 2021



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