



VINTAGE REPORT 2024

Grünhaus, March 2024

The year 2024 will be remembered at Maximin Grünhaus as a year full of exciting challenges and valuable experiences. These challenges have given us an even greater appreciation for the excellent years and vintages of the past.

The mild winter at the beginning of the year allowed for an early budbreak of the vines, which, however, was almost completely lost to a late frost on the 22nd and 23rd April. Shortly afterward, the vines sprouted again, demonstrating their strength and remarkable ability to regenerate.

The weather throughout the year was variable: heavy rainfall in May, followed by cool temperatures in June, reminded us of the cooler climate of past decades - conditions with which both our team and the vineyard have great experience. The delayed flowering of the vines took place in June, allowing the grapes to ripen under ideal conditions in dry and warm August weather. Once again, we were grateful for the steep Grüneberg, as the slate soil was able to dry quickly despite frequent rainfall, keeping the few remaining grapes in excellent condition.

The main Riesling harvest took place between the 15th and 31st October, making it about four weeks later than in previous years on average. It will also be remembered as one of the shortest and fastest harvests in Grünhaus history. Nevertheless, thanks to meticulous preparation and the great dedication of our team, we were able to harvest the grapes at the optimal time through a swift and highly precise hand-picking process.

With around 20% of the average yield, we consider the 2024 vintage to be historically small, yet of consistent quality and distinctive character. Even in seemingly smaller vintages, our commitment to quality remains steadfast.

Our VDP.Gutsweine will be available as usual. While our VDP.Lagenweine could only be produced in limited quantities, they stand out with their classically cool and elegant structure, vibrant aromatics, and pronounced minerality. These characteristics give the wines immense aging potential, reminiscent of the celebrated vintages of the 1980s and 1990s.

Looking back, we are grateful for the past year: it has given us the opportunity to rethink, optimize, and redesign various processes and workflows. As a result, we are delighted to share our gratitude with our customers through the newly introduced Edition Schlosskeller-Reserve. These outstanding wines, aged for decades in our cellar vaults and distinguished by a special capsule, will enrich our assortment in the coming year.

Thus, the year 2024 will be remembered not only for its extremely small harvest volume but also for gratitude and progress!