

CARL LOEWEN

Maximin Klosterlay

This vineyard in Detzem is defined by its dramatic terroir. Situated directly on the banks of the Mosel River, the steep slope rises at an incline of 65%, starting just a few meters from the water's edge. From the west, the Mosel flows directly toward the vineyard before curving around toward Leiwen.

The west-facing slope of the Maximin Klosterlay captures the late afternoon sun, warming the blue slate soils that dominate the site. At night, the proximity to the river acts as a thermal buffer, retaining warmth and protecting the vines.

One of the vineyard's most unique features is its excellent water availability. Even in the driest summer months, there is always enough moisture in the soil to support healthy vine growth—an increasingly rare advantage in a changing climate.

The Maximin Klosterlay is fully fermented dry and vinified in the traditional Mosel style. After a very late harvest, fermentation begins with wild, ambient yeasts, followed by extended aging on the full lees until bottling.

Grape variety
Quality Level
Accolades

100% Riesling
Qualitätswein | Lagenwein
James Suckling: 94 points
Vinum Weinguide: 90 points
Mosel Fine Wines: 90 points



Nutrition Facts



Mosel. Riesling.