



S.A. PRÜM

PRÜM BLUE RIESLING KABINETT 2016

VDP GÜTSWEIN

BACKGROUND

The Prüm family dynasty is one of the oldest and most storied of any winemaking family in the world, dating to the year 1156. In the early 1800s, Sebastian Alois Prüm established the winery name as S.A. Prüm. Two generations later in 1910, the next in line named Sebastian Alois Prüm became a founding member of the Verband Deutscher Prädikatsweingüter (VDP). In 1971, Raimund Prüm continued the tireless work of his forefathers, furthering the S.A. Prüm name as a byword for unparalleled quality while greatly increasing the family's vineyard holdings. Today, S.A. Prüm is owned by Saskia Andrea Prüm. An enology graduate of Geisenheim and Raimund's oldest daughter, Saskia is the first woman in the family's 800-plus-year history to own and lead the winery. Their exceptional portfolio of estate Rieslings spans all styles (bone-dry to lusciously sweet) and categories (single-vineyard designates to everyday classics).

APPELLATION

Mosel, Germany

VARIETAL COMPOSITION

100% Riesling

TERROIR & VINTAGE NOTES

This estate bottled wine is a blend from famous vineyards that face west to southwest which sit at an altitude of 377-820 feet asl. All vineyards sites: Lay, Graben and Badstube are grown on very old Devonian Blue slate, high in Copper Oxides – rich in minerals. This mineral content gives the wine backbone and structure. Only organic treatments are utilized in the vineyards.

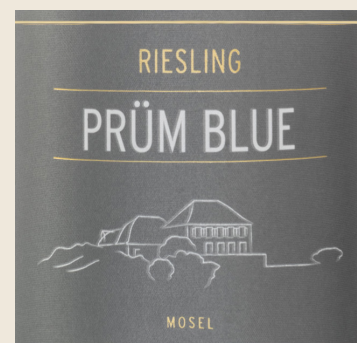
2016 started off as a damp spring but was helped by a hot, dry summer and excellent weather at harvest. The resulting wines are aromatic, elegant and food friendly.

WINEMAKING

Kabinetts are the first level of natural ripeness for Prädikats wines. The grapes are picked in multiple passes, with no destemming at minimum level of 73 Oechsle. Berries are hand sorted ensuring no botrytis. There is no skin contact or soaking with racking in 12-18 hours. The juice is cold fermented in stainless steel at 59-68° F for 10-30 days with wild yeast. The wine rests in tank until spring on the fine lees, racked once in January, with no ML. Vegan – filtered. They are fruit-driven and extremely balanced with high acidity and low alcohol. In their youth the wines appear fruitier but mellow with age and can age up to 40 years in bottle.

TASTING NOTES

Light gold in color. On the nose, exotic, intense fragrance recalling ripe apricot, citrus fruit and petrol. Elegantly structured on the palate, with pronounced stone fruit and mineral character. A delicious match with chicken, seafood and Asian cuisine.



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POINTS

WINE ENTHUSIAST
October 2019

WINEMAKERS

Raimund Prüm
Saskia Prüm

TECHNICAL DATA

TA: 7.5 g/L
RS: 13.0 g/L
Alcohol
10.5%

