



# S.A. PRÜM

## ÜRZIGER WÜRZGARTEN RIESLING KABINETT 2009

### BACKGROUND

The Prüm family's roots in the Mosel region of Germany date back as far as 1156, making it one of the country's preeminent winemaking dynasties. Their incredible Riesling portfolio reflects traditional winemaking practices with exceptional single vineyard designated wines in every style. Family-owned S.A. Prüm, founded in 1911 by Sebastian Alois Prüm, was in the hands of Raimund Prüm, head winemaker and Sebastian's grandson, from 1971 to 2017. Under Raimund's leadership the property has earned a reputation as one of the most successful wineries in Germany's celebrated Mosel wine region. Today his daughter Saskia A. Prüm is taking care of the success of the family business.

### APELLATION

Mosel, Germany

### VARIETAL COMPOSITION

100% Riesling

### TERROIR & VINTAGE NOTES

The Würzgarten has a unique soil of red slate and "Rotliegendes" a red soil of volcanic origin. The wines of this vineyard have an exotic and herbal tasting with a special deepness. The slope has around 138 acres with mostly extremely steep vineyards of old ungrafted origin.

### WINEMAKING

Carefully selected fully-ripened grapes were hand-harvested in October. After a period of maceration on the skins and five weeks of natural yeast fermentation, the wine was aged for 7 months in stainless steel. The wine was then bottled under Stevin screwcap.

### TASTING NOTES

Bright gold in color. Perfume of a perfect Riesling with notes of ripe peaches and apricots. Fresh and crisp, with clean and good balance, underscored by nuances of mineral and slate. Lovely in combination with seafood, but also good to serve with Asian cuisine like Thai food or Sushi. It works with all kinds of spicy food or only enjoy it by itself.



**90** WINE SPECTATOR  
POINTS January 2010

### WINEMAKERS

Raimund Prüm  
Saskia Prüm

### TECHNICAL DATA

TA: 6.7 g/L  
RS: 57.9 g/L

Alcohol  
7.5%

