



S.A. PRÜM

GRAACHER DOMPROPST RIESLING GROSSES GEWÄCHS RIESLING 2017

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, has been in the hands of Raimund Prüm, head winemaker and Sebastian's grandson, since 1971. Under Raimund's leadership the property has earned a reputation as one of the most successful wineries in Germany's celebrated Mosel wine region.

APELLATION

Mosel, Germany

VARIETAL COMPOSITION

100% Riesling

TERRIOR & VINTAGE NOTES

During the middle ages, the village of Graach belonged to the state of Kurtrier and was one of the biggest wine producing villages in the area. Until secularization in 1800, 25% of the vineyards belonged to the church. The name "Dompropst" refers to the provost of the Dome of Trier who historically enjoyed a third of production from these vineyards. The southwest facing vineyard is 426 to 853 feet above sea level with approximately 50 to 60 percent steepness. The total Graacher Dompropst is 47 acres with S. A. Prüm Holdings at 2.5 acres. The village sits between Wehlen and Bernkastel so the soil is a combination of blue-gray slate which imparts complex minerality to the wine. This estate-bottled Riesling is produced from grapes grown in the Graacher Dompropst Grosse Lage single. In order to qualify as an Grosse Lage, a vineyard must meet specific yield limits of 50hl/ha, sugar content of grapes must be at least Auslese level and the wine is subject to comparative taste-testing by the German V.D.P., the country's official wine governing body.

WINEMAKING

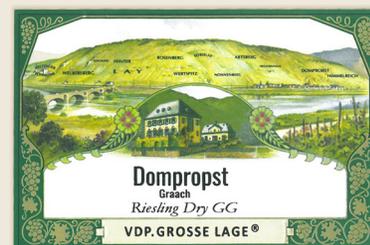
After three careful selections the fermentation in stainless steel lasted for 3 months, followed by four months of aging in 50-60 year-old oak barrels (Fuder). Ageing potential 20 years.

AGEING

Fermentation in stainless steel lasted for 4 months sur lie with an additional 10 months in tank or old oak barrels before bottling.

TASTING NOTES

Vibrant gold in color. Complex aromas with slate and mineral tones on the nose. On the palate, full-bodied, rich, smooth, creamy texture backed by firm acidity. An excellent match for rich seafood such as tuna, as well as beef, pork or game dishes.



92 CELLAR SELECTION
WINE ENTHUSIAST
POINTS September 2020

90 PTS WINE SPECTATOR WEB '20

WINEMAKERS

Raimund Prüm
Saskia Prüm

TECHNICAL DATA

TA: 8.1 g/L
RS: 6.8 g/L
Alcohol
12.5%

