



# S.A. PRÜM

## WEHLEN SONNENUHR

### RIESLING KABINETT 2017

#### 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

Wehlen Sonnenuhr VDP Grosse Lage, Mosel, Germany

#### VARIETAL COMPOSITION

100% Riesling

#### TERROIR & VINTAGE NOTES

The Wehlen Sonnenuhr vineyard is classified as a VDP Grosse Lage (great site) and is considered a Grand Cru of the Mosel. Prüm family ancestor Jodocus Prüm erected the famous 12' high sundial (Sonnenuhr) in 1842 which became a hallmark for the mid-Mosel. The soil of this vineyard is comprised of ancient Devonian gray slate, with a high tin content which imparts a distinctive, fresh minerality to the wines. The altitude is between 425-1110 feet, with a steep 50-80% slope. The south-southwest facing 100-year-old vines dig 50'+ searching for water, exposing them to complex minerals. Only organic treatments are used in this vineyard.

2017 had an early start to the season that was followed by a heavy frost. The summer was warm and dry allowing for healthy growth until rains occurred in August. Yields were down (40 HL/HA) but this resulted in a more concentrated, age-worthy wine with proper balance.

#### 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, raked once in January, with no ML. Vegan – filtered. SA Prüm's Kabinett wines have a minimum of 40 g/L of RS with high acidity and low alcohol. They are fruit-driven and extremely balanced. In their youth the wines appear fruitier but mellow with age and can age up to 40 years in bottle.

#### TASTING NOTES

This wine is a fruit driven, balanced wine with lemon, green apple, and peach notes with firm acidity and a mineral finish. Complexity on palate noted by quince and vibrant lemon-lime acidity.



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POINTS

**YEAR'S BEST  
MOSEL RIESLINGS**  
WINE & SPIRITS  
February 2020

91 PTS WINE ENTHUSIAST 9/20



#### WINEMAKERS

Raimund Prüm  
Saskia Prüm

#### TECHNICAL DATA

TA: 8.6 g/L  
RS: 47.2 g/L

Alcohol  
8.5%

