



# RAIMUND PRÜM

ESSENCE RIESLING 2021  
QUALITÄTSWEIN

## BACKGROUND

The RAIMUND PRÜM brand was created to showcase the high quality of the multifaceted Riesling varietal grown in the Mosel region, to a wider international audience. To do this, Raimund used his lifelong experience at S.A. Prum in estate wine production and his accumulated family knowledge of over 800 years to search for hillside vineyards and vintners that reflected his dedication to understanding Riesling. To ensure this quality, he guarantees the grower that their entire crop will be acquired by the Raimund Prüm organization. All vineyards reflect organic fertilizers and no insecticides while deploying Vegan fining to finish the wines. RAIMUND PRÜM focuses on quality first, with worldwide appeal and offerings priced at everyday values!

## APELLATION

Mosel, Germany

## VARIETAL COMPOSITION

100% Riesling

## TERROIR & VINTAGE NOTES

Essence reflects the quintessential medium-dry style of Riesling from the Mosel Valley. A blend of steep hillside vineyards (446' to 1100' asl) with varying Devonian slate soils, from small vintners are selected exclusively by Raimund Prüm. Devonian slate dates back in time to over 390 million years of age and consists of high mineral extracts that give structure and length to the wines.

2021 is considered a Quality vintage that had special issues to contend with. The vintage started off with a cool and wet spring that delayed the budding by 3-4 weeks. June brought an explosion of growth due to warm conditions and ample water for the vines. An unstable summer ended with a long, cool and dry autumn allowing for proper maturity. Strict selection processing was required with the outcome of an exciting enormously fruit-driven intensity paired with a lively acidic structure.

## WINEMAKING

Hand-picked grapes, fermented in stainless steel with cultured yeast, blended with suss reserve to achieve proper balance for the medium-dry style. Allowed to settle for three months with Vegan fining before release in March of the following year.

## TASTING NOTES

It is highly aromatic, with scents of apricot, pineapple, green apple and white peach. Fresh fruit flavors are perfectly balanced by a racy acidity and a backdrop of mineral character derived from the varying slate soils which are the hallmarks of the Mosel Valley.

Wein- & Landhaus  
**RAIMUND PRÜM**  
KG



**ESSENCE**

RIESLING  
**RAIMUND PRÜM**

EXQUISITE RIESLINGS  
TO PLEASE EVERY PALATE

Raimund Prüm  
Mosel

Raimund Prüm

## WINEMAKERS

Raimund Prüm  
Saskia Prüm

## TECHNICAL DATA

TA: 8.0 g/L  
RS: 22.5 g/L

Alcohol  
10.5%

