



WINEMAKERS

Raimund Prüm
Saskia Prüm

TECHNICAL DATA

TA: 7.0 g/L
RS: 8.2 g/L

Alcohol
11.5%

RAIMUND PRÜM

SOLITÄR RIESLING TROCKEN 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. Prüm 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!

APPELLATION

Mosel, Germany

VARIETAL COMPOSITION

100% Riesling

TERROIR & VINTAGE NOTES

SOLITÄR reflects the 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 enormous fruit-driven intensity paired with a lively acidic structure.

WINEMAKING

Hand-picked grapes, fermented in stainless steel with cultured yeast, are blended from various lots along the Mosel to achieve proper balance for this-dry style. Allowed to settle for three months with Vegan fining before release in March of the following year.

TASTING NOTES

The winemaking reflected in this dry ("trocken") style Riesling displays the perfect balance between fruit, minerality, and crisp acidity with a harmonious, elegant palate. The aromas include peach, orange, lemon, papaya, pineapple and mineral notes, while the palate nuances a vibrant and racy tone with layer of tropical, stone and citrus fruit.



SOLITÄR

RIESLING TROCKEN
RAIMUND PRÜM

EXQUISITE RIESLINGS
TO PLEASE EVERY PALATE

