



S.A. PRÜM

BLUE RIESLING TROCKEN 2021

VDP GÜTSWEIN

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

Mosel, Germany

VARIETAL COMPOSITION

100% Riesling

TERROIR & VINTAGE NOTES

This estate bottled wine is a blend from famous vineyards that face west to southwest which sit at an altitude of 377-820 feet asl. All vineyards sites: Lay, Graben and Badstube are grown on very old Devonian Blue slate, high in Copper Oxides – rich in minerals. This mineral content gives the wine backbone and structure. Only organic treatments are utilized in the vineyards.

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. The 2021 vintage has enormous ageing potential.

WINEMAKING

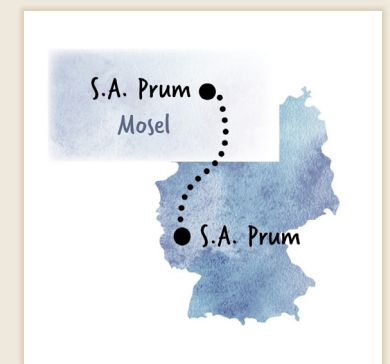
Grapes from these select estate vineyards are picked at Spätlese ripeness level with a yield of 60-70 HL/HA. Grapes are 100% destemmed followed by 6-10 hours skin contact, fermented in stainless steel with wild yeast at 60°F for 3-5 months. The wine rests sur lees for up to 7 months with no ML. Vegan filtering with cellulose for larger particles and diatomaceous earth for fine particles.

TASTING NOTES

S.A. Prüm Blue Riesling reflects the "house style" of dry Riesling. Its mineral character and elegant, dry style are the key markers. This wine displays a stone fruit notes, such as white peach along with pineapple and granny smith apple that mix with a delicate minerality (due to the blue slate) that leads to a long, elegant finish. Enjoy with salads, fish, white meats or as an aperitif.



EXQUISITE RIESLINGS
TO PLEASE EVERY PALATE



WINEMAKERS

Raimund Prüm
Saskia Prüm

TECHNICAL DATA

RS: 5.4 g/L
TA: 8.3
Alcohol
12%

