



S.A. PRÜM

WEHLEN DRY RIESLING- VDP ORTSWEIN 2018

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, VDP Ortswein, Mosel, Germany

VARIETAL COMPOSITION

100% Riesling

TERROIR & VINTAGE NOTES

This estate bottled, single vineyard Riesling is produced from grapes grown in the famed Wehlen Sonnenuhr vineyard in Germany's Mosel region. Prüm family ancestor Jodocus Prüm erected the famous 12' high sundial (Sonnenuhr) in 1842 which became a hallmark for the mid-Mosel. This wine is produced from young vines from this vineyard which are declassified from Grand Cru (Grosse Lage) to Village wine (Ortswein), due to the age of the vines. Planted on ancient Devonian gray slate, at anywhere between 40 to 80 degree slopes, this dry wine shows off its potential in its balance and style.

2018 had very favorable weather conditions that produced one of the largest crops since 1999. These wines are richer and riper overall, with charming approachability, especially for dry styles.

WINEMAKING

Hand selected bunches and berries with no botrytis and 100% destemmed, then pressed and left in contact with the skins for 6-12 hours. Fermentation is with wild yeast in 1000 liter oak barrels, at approximately 46-50 °F for 3-5 months. Lees aging in oak for seven months with no ML- Vegan filtered.

TASTING NOTES

This wine displays distinctive mineral character from the Devonian slate subsoils along with ripe apple, apricot, yellow peach, pineapple and floral notes with a full and round body and a long dry finish. Well-matched with wild boar, venison, pork or beef as well as rich seafood dishes. Serve at cellar temperatures 55-60°F.

WINEMAKERS

Raimund Prüm
Saskia Prüm

TECHNICAL DATA

TA: 6.5 g/L
RS: 6.1 g/L
Alcohol
12%



EXQUISITE RIESLINGS
TO PLEASE EVERY PALATE

