



S.A. PRÜM

WEHLEN SONNENUHR RIESLING AUSLESE 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 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.

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.

WINEMAKING

Auslese means *choice* in German, reflecting the select picking of late harvest grapes in this Prädikats level. The grapes are picked in multiple passes with no destemming at minimum level of 88 Oechsle. The average yield for this level is 30-35 HL/HA. Berries are hand sorted keeping botrytis-affected grapes. 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 cultured yeast. The wine rests in tank until spring on the fine lees, racked once in January, with no ML. Vegan – filtered. Auslese wines have a minimum of 80 g/l RS, they are intensely fruity, balanced and reveal complex minerality. They have the ability to age up to 60 years.

TASTING NOTES

This botrytis-kissed Auslese has an expansive, weighty, palate yet is refined, with flavors of ripe cantaloupe, candied apricot, and honey and with nuances of slatey minerality. A must with Bleu Cheese!



EXQUISITE RIESLINGS
TO PLEASE EVERY PALATE



WINEMAKERS

Raimund Prüm
Saskia Prüm

TECHNICAL DATA

TA: 6.4 g/L
RS: 81.6 g/L
Alcohol
8.0%

