



# S.A. PRÜM

## WEHLEN SONNENUHR RIESLING DRY GROSSE GEWÄCHS 2011

### 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).

### APELLATION

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. This is the hallmark of S.A. Prüm's dry Riesling selections. This is classified as a GG (Grosses Gewächs) due to its balanced, dry, and age-worthy style.

2011 was produced under ideal harvest conditions delivering fruit forward, open knit and balanced wines with opulent flavors and textures.

### WINEMAKING

Hand selected bunches and berries with no botrytis are selected. The yield for this GG was 20-25 HL/HA.

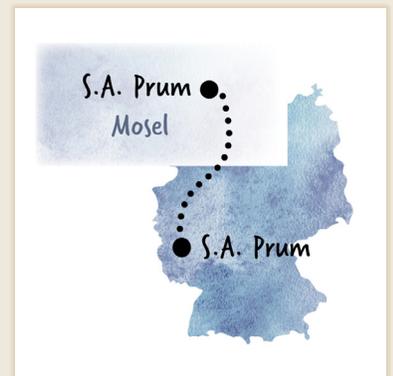
100% destemmed grapes are pressed and left in contact with the skins for 6-12 hours. Fermentation is with wild yeast in fuder (1000 liter oak barrels) at approximately 46-50°F for 3-5 months. Lees aging in oak for one year. No ML. Vegan filtered. Rests 18 months before release (The VDP requires one year before release).

### TASTING NOTES

A dry, full bodied and structured wine with depth and concentrated stone fruit. Golden color! Great balance and minerality with a long finish. Perfect to enjoy with lobster, wild boar, venison, pork, beef or wild game. Serve at cellar temperatures 55-60°F.



95 WINE ENTHUSIAST  
POINTS February 2016



### WINEMAKERS

Raimund Prüm  
Saskia Prüm

### TECHNICAL DATA

TA: 5.5 g/L  
RS: 7.2 g/L  
Alcohol  
12.5%

