



S.A. PRÜM

WEHLENER SONNENUHR

RIESLING KABINETT 2016



BACKGROUND

The Prüm family's roots in the Mosel region of Germany date back as far as 1156, making it one of the country's preeminent winemaking dynasties. Their incredible Riesling portfolio reflects traditional winemaking practices with exceptional single vineyard designated wines in every style. Family-owned S.A. Prüm, founded in 1911 by Sebastian Alois Prüm, was in the hands of Raimund Prüm, head winemaker and Sebastian's grandson, from 1971 to 2017. Under Raimund's leadership the property has earned a reputation as one of the most successful wineries in Germany's celebrated Mosel wine region. Today his daughter Saskia A. Prüm is taking care of the success of the family business.

APELLATION

Mosel, Germany

VARIETAL COMPOSITION

100% Riesling

TERROIR & VINTAGE NOTES

The estate comprises 40 acres of vineyards planted principally with Riesling. Over 15 acres of S.A. Prüm's holdings are located within the famed Wehlener Sonnenuhr ("sundial of Wehlen") domain. Named for the historic sundial painted on an outcrop of slate by a Prüm ancestor back in 1842, the incredibly steep Wehlener Sonnenuhr vineyard is a renowned source of what is arguably Germany's finest Riesling. Here vines average 80 years and older and benefit from plentiful sunshine – a critical factor in the world's northernmost wine producing country. The soil is comprised of layers of finely decomposed, mineral-rich slate. Underneath, deep-lying aquifers provide the vines with adequate water during dry periods.

WINEMAKING

Select grapes are hand-harvested in mid October and, following destemming and six hours of skin contact, ferment for nine weeks in stainless steel tanks. The resulting wine is bottled under Stelvin closure.

TASTING NOTES

Bright gold in color. Fresh and pleasantly fruity on the nose. On the palate, flavors of lemon and peach against a mineral backdrop. Wellmatched with salads, seafood and light veal dishes.



WINEMAKERS

Raimund Prüm
Saskia Prüm

TECHNICAL DATA

Alcohol
9.5%
Acidity
TA: 6.5 g/L

90 WINE ENTHUIAST
December 2019
POINTS

90 PTS JAMES SUCKLING 6/17

