



# S.A. PRUM

## GRAACHER DOMPROPST RIESLING GROSSES GEWÄCHS RIESLING 2015

### 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, has been in the hands of Raimund Prüm, head winemaker and Sebastian’s grandson, since 1971. Under Raimund’s leadership the property has earned a reputation as one of the most successful wineries in Germany’s celebrated Mosel wine region.

### APPELLATION

Mosel, Germany

### VARIETAL COMPOSITION

100% Riesling

### TERRIOR & VINTAGE NOTES

During the middle ages, the village of Graach belonged to the state of Kurtrier and was one of the biggest wine producing villages in the area. Until secularization in 1800, 25% of the vineyards belonged to the church. The exposure of the steep vineyards is southwest. The village sits between Wehlen and Bernkastel so the soil is a combination of blue-gray slate which imparts complex minerality to the wines. The name “Dompropst” refers to the provost of the Dome of Trier who historically enjoyed a third of production from these vineyards. The southwest facing vineyard is 426 to 853 feet above sealevel with approximately 50 to 60 percent steepness. The total Graacher Dompropst is 47 acres with S. A. Prüm Holdings at 2.5 acres. This vineyard is designated as Grosses Gewächs (Great Growth) by the Verband Deutscher Qualitäts- und Prädikatsweinguter (VDP) – the association of Germany Quality and Pradikat Wine Estates.

### WINEMAKING

Grapes are hand-harvested mid-October.

### AGEING

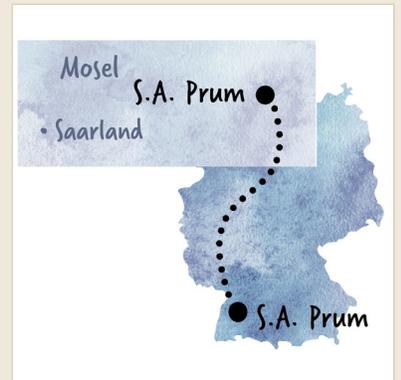
Fermentation in stainless steel lasted for 4 months sur lie with an additional 10 months in tank or old oak barrels before bottling.

### TASTING NOTES

Vibrant gold in color. Complex aromas with slate and mineral tones on the nose. On the palate, full-bodied, rich, smooth, creamy texture backed by firm acidity. Outstanding with savory meats such as duck, goose, veal and turkey, as well as rich seafood such as lobster and monkfish.



ONE OF THE MOST  
SUCCESSFUL WINERIES IN  
GERMANY’S CELEBRATED  
MOSEL WINE REGION



### WINEMAKERS

Raimund Prum  
Saskia Prum

### TECHNICAL DATA

Alcohol  
12.5%  
Acidity  
TA: 5.1 g/L  
RS: 9 g/L

