



S.A. PRÜM

"ESSENCE" RIESLING, MOSEL 2017

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

Qualitätswein (QbA), Germany

VARIETAL COMPOSITION

100% Riesling

WINEMAKING

Grapes are hand harvested in mid-October and undergo a gentle crush. The juice is fermented for four weeks in stainless steel tanks then bottled under Stelvin closure to preserve its character.

TASTING NOTES

Pale gold in color. On the nose, aromatic, with scents of apricot and peach. On the palate, fresh fruit flavors of pineapple and apricot are perfectly balanced by a racy acidity and mineral character. Enjoy on its own or with a range of light appetizers and seafood dishes.

WINEMAKERS

Raimund Prüm
Saskia Prüm

TECHNICAL DATA

Alcohol
10.5 %
Acidity
TA: 5.7 g/L
RS: 21.3 g/L

