



Joh. Jos. Prüm Riesling Kabinett 2010

Estate:

JJ3-10

**International Winery of the Year 2009 and 2010, Wine & Spirits Magazine
Recommended Producer of Dessert wines, Wine Enthusiast Dec. 2010**

Weingut Joh. Jos. Prüm was founded in 1911 by Johann Josef Prüm. Today it is owned and managed by Dr. Manfred Prüm and his daughter Dr. Katharina Prüm. They focus solely on Riesling from famous sites like Wehlener Sonnenuhr, Graacher Himmelreich, Zeltinger Sonnenuhr and Bernkasteler Badstube. They are currently one of only nine wine estates in Germany ranked five stars by Gault Millau, which is the European wine world's equivalent to the Michelin guide. Their Rieslings are renowned for their ageing potential and are sought after by collectors.

Estate owners and wine makers: Dr. Manfred Prüm and Dr. Katharina Prüm
Acres under vine: 55

Average annual production: 15,000 cases
Varietals produced: Riesling (100%)

The Vineyard:

The Prüm Riesling Kabinett is a blend of different vineyards. (mostly village of Wehlen, but also Bernkasteler Badstube and occasionally Graacher Himmelreich)

Soil composition: Devonian slate, grey slate
Fermentation and aging container: Stainless steel
Yeast: Wild yeast, Bottling: summer after harvest

Region: Mosel

The most internationally known of all the regions, the Mosel is synonymous with sweet-style Rieslings. Comprised of blue (also called grey) and red slate, the vineyards in the Mosel are some of the steepest in the world. Single-vine trellising and hand-harvesting are the only options in many of the vineyards sites.

Vintage Report 2010

A very long, cold winter resulted in a rather late awakening of nature. Spring started slowly, with budbreak not taking place until late April, when temperatures finally went up. Mid-June brought the "Schafskälte" (sheep's chill), which caused an extension of the flowering period and resulted in uneven sizes of berries within a cluster. Summer was perfect, but September and early October were cool and definitely more humid. We waited to harvest, starting on October 15 and finishing on November 9. The grapes had achieved good ripeness levels, with the unusual combination of high must weights and high acidity levels. The quality is very promising, but the amount of Kabinett and Spätlese will be quite limited. The focus of this vintage will be Auslese and Auslese Goldcapsule, crowned by some BAs and TBAs at the top.

Tasting Notes:

A very racy Kabinett, well structured, combining lightness and delicacy, showing a crisp acidity and a balanced minerality.

Technical Information: Alcohol: 8.5 % by vol.,

Ratings:

