ESSENCE

RAIMUND PRÜM

2024 RIESLING

PRODUCTION AREA: A selection of grapes from some of the top vineyard sites in Germany's Mosel region, grown only on steep hills

GRAPE VARIETIES: 100% Riesling

STYLE: Quality wine

DESCRIPTION:

Color:	Pale gold
Bouquet:	Aromatic, with scents of apricot, green apple and white peach
Taste:	Fresh fruit flavors perfectly balanced by a racy acidity and a lot of mineral character

VINIFICATION: Grapes are harvested in September and undergo a gentle crush. The juice is fermented with cultured yeasts for several weeks in stainless steel tanks. After certain time of ageing in tank it will be bottled under screwcap to preserve its fresh, youthful and yummy character

ANALYSIS:
alcohol: 10.5% by volume
acidity: 7.3 g/l
residual sugar: 22.5 g/l

AGING CAPACITY: 10 years and more

SERVING SUGGESTIONS: Enjoy on its own or with a range of light and delicious appetizers, white meat, BBQ, seafood dishes, perfect with Asian cuisine and all styles of spicy food. The ideal summer wine to be enjoyed in the garden, on sea side or terrace with friends.

