S.A. PRÜM BLUE
2023 Riesling trocken

S. A. Prüm is a family-owned wine estate nestled on the banks of Germany's serene Mosel River, at the heart of the country's celebrated Mosel growing region. Here, the Prüm family has cultivated vines for over 200 years. The estate has been in the hands of Raimund Prüm, owner and winemaker, from 1971 to 2017. Under his leadership, the property has become one of the region's most successful wineries, boasting an international reputation for the production of exquisite Rieslings. Today his daughter Saskia A. Prüm is taking care about the success of the family business. S.A.PRÜM is a founding member of the VDP.

PRODUCTION AREA:	This estate-bottled Riesling is made from carefully hand selected grapes grown in the steep hills of the town of Bernkastel with soil of "**blue slate**".
GRAPE VARIETIES:	100% Riesling
QUALITY:	VDP.GUTSWEIN
STYLE:	**DRY**
DESCRIPTION:	***Color:*** Light green with golden reflections ***Bouquet:*** Delicate fragrance recalling ripe apricot and citrus fruit**,** green apple and pineapple ***Taste:*** Elegantly structured, with pronounced mineral character imparted by the slate-rich soil in which the grapes are grown, hints of yeasty notes
VINIFICATION:	Grapes are picked by hand up from mid-October and destemmed before undergoing 12 hours of maceration on the skins. The juice is slowly fermented by wild yeast in stainless steel tanks and remains for minimum time of 6 months in lees contact before bottled with screw cap.
ANALYSIS:	alcohol: 12.41% by vol acidity: 6.9 grams per liter residual sugar: 5.3 g/l
AGING CAPACITY:	minimum 10 to many more years
SERVING SUGGESTIONS:	A delicious match with poultry and white meat, seafood and Asian cuisine, very nice summer wine

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