GRAACH
2023 Riesling trocken



PRODUCTION AREA:
This estate-bottled Riesling is vinified from grapes grown in the famous vineyards of Graach. These vineyards are extremely steep and can show up to 60% steepness. Here we cultivate vineyards in the Graach Himmelreich area. The vineyards have a mixture of blue and grey slate soil formed in the Devonian time earth age.

Grape Variety: 100% Riesling

Quality: *VDP.village wine*

Style: *dry*

DESCRIPTION:

Colour: Light golden with green reflexes

Bouquet: Delicate fragrance recalling exotic and ripen citrus fruit in combination with the minerality notes of the grey slate soil

Taste: Elegantly structured, with pronounced mineral character imparted by the slate-rich soil in which the grapes are grown.

VINIFIKATION:
Grapes are hand-picked in October and destemmed before a 12 hours maceration on the skins starts. The juice is wild yeast fermented for at least eight weeks in the traditional Fuder which is a 1.000-litre barrel. After all of this the wine has been kept on the lees for several months.

ANALYSIS:
alcohol: 12,5 % by volume;
acidity: 6,8 g/l;
residual sugar: 5,2 g/l

AGING CAPACITY:
Easily 12 and more years

SERVING SUGGESTIONS:
This wine is the perfect food partner even with lamb and beef, fish is a great combination

S.A.Prüm is a family-owned wine estate nestled on the banks of Germany's serene Mosel River. Here, the Prüm family has cultivated vines for over 850 years. The estate has been in the hands of Raimund Prüm from 1971 to 2017. Under his leadership, the property has become one of the region's top wineries with international reputation. 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.

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