

Wehlener Sonnenuhr Riesling Auslese 2007




Producer

The famous wine estate Joh. Jos. Prüm was founded in 1911 in Wehlen, on the Mosel. It is one of the most unique white wine producers in Germany.

Vintage report

After a mild and humid winter, April was dry and hot with temperatures up to 25 °C [77 °F]. The sunny days and humid soils caused an early budbreak by mid of April and flowering started at the end of May. In August and September temperatures were rather cool, so the ripening process slowed down. Finally, harvest time in October and November offered perfect conditions: very healthy and aromatic grapes were picked during cool temperatures and dry weather. Only little botrytis affected the grapes, so a small quantity of BA and TBA could be harvested. Icewine was produced in the Graacher Himmelreich in December.

Characteristics

-  fine fruit aromas
-  refined, elegant, well-balanced wine, refreshing acidity and delicate minerality
-  Indian and Asian food, spicy dishes, dessert wine with blue cheese

Facts

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| Grape Variety | Riesling |
| Terroir | Wehlener Sonnenuhr („Sonnenuhr“ literally means sundial) most famous and best vineyard of JJ Prüm; deep, weather-beaten grey slate soil, extreme steepness of 70%, south-southwest exposure; wines can be aged for years to express their fine minerality and depth |
| Appellation | Mosel |
| Vinifikation | grapes are hand-picked, single pole trellis, fermentation in stainless steel with wild yeast |

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| Alcohol |
| 7.5 %vol |

Award

- 97 points The Fine Wine Review
- 96 points Wine & Spirits
- 95 points Stephen Tanzer
- 94 points Wine Spectator
- 94 points Falstaff



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