

Graacher Himmelreich Riesling Auslese Gold Cap 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

-  sweet aromas of stone fruits
-  elegant, well-balanced, refreshing acidity, delicate minerality
-  goes well with Asian cuisine and other spicy courses

Facts

Grape Variety	Riesling
Terroir	Graacher Himmelreich ("Kingdom of heaven in the village of Grach) faced more westwards, little less steep and deeper soils than Wehlener Sonnenuhr, weather-beaten grey slate soil with good water reservoirs
Appellation	Mosel
Vinifikation	Picked by hand; predominantly single pale; fermentation in stainless steel tanks with wild yeast.

Alcohol
7.5 %vol

Award

96 points The Fine Wine Review
 94 points Robert Parker
 94 points Wine Spectator
 94 points Wine & Spirits
 94 points Wine Enthusiast



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