

Bernkasteler Badstube Riesling Kabinett 2022


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

2022 was one of the warmest and driest vintages on record, with unusually low amounts of rain between March and early September. We did a lot green harvesting to destress the vines and improve not only the quality of the grapes of the current vintage but also to ensure the vines' long-term health. Given the hot and exceptionally dry growing season, the freshness of the wines is impressive.

Characteristics

 Cool, reserved and fresh nose of stone fruits, citrus and herbs. Juicy and more fruit-driven on the palate showing ripe yellow peach and apple.

 Nicely wrapped into herbs and candied grapefruit in the medium-long finish

 chicken, spicy dishes like curry, Asian cuisine

Facts

Grape Variety	Riesling
Terroir	The soil of the Badstube consists of devonian slate with clay content. Loam is partly also present and the soil texture varies from rocky and coarse to fine grained. The vineyard rises from 110 to 250 metres above sea level at a steep 40- 65 percent incline and faces mainly southwest.
Appellation	Mosel
Vinifikation	picked by hand, spontaneous fermentation in stainless steel tank

Alcohol

8.5 %vol



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