

Joh Jos Prüm

A pristine expression of Mosel elegance, the Wehlener Sonnenuhr Kabinett 2022 by Joh. Jos.

Prüm is a masterclass in finesse, minerality, and restrained sweetness.



Weingut Joh. Jos. Prüm



Alcohol: 8,00 %

Composition: 100% Riesling

Wehlener Sonnenuhr Riesling Kabinett 2022

Mosel, Germany

Region and Vineyards

The **Mosel** region, with its vertiginous slopes and ancient slate soils, produces some of the most ethereal and ageworthy white wines in the world. Among its legendary vineyards, **Wehlener Sonnenuhr** holds a preeminent position. Named after the sundial placed there in the 19th century by the Prüm family, this south-southwest facing site with **70% steep slopes** benefits from optimal sun exposure and **deep**, **weathered grey slate soils** that impart unmistakable minerality.

The 2022 growing season was notably **warm and dry**, with minimal rainfall from March through early September. Green harvesting was employed to reduce vine stress and enhance both fruit concentration and long-term vine vitality. This proactive viticulture enabled a classic range of wines to be produced, despite the low incidence of botrytis, with Kabinett wines in particular showing remarkable **clarity and lift**.

Winemaking

Crafted from **100% Riesling**, the grapes for this Kabinett were **hand-harvested** between 19 September and 22 October. The fermentation occurred with **indigenous yeasts** in **stainless steel tanks**, allowing the purity of fruit and terroir to shine through.

Joh. Jos. Prüm adheres to a **minimalist, non-intrusive approach** to winemaking. No oak is used, and malolactic fermentation is typically avoided to retain the signature freshness and crystalline acidity of the Mosel style. At **8% alcohol**, this Kabinett balances low alcohol with intense flavour expression—hallmarks of a **classic Prüm Kabinett** destined to evolve gracefully over decades.

Tasting Notes

- **Color**: Pale lemon with greenish hues, shimmering with youthful clarity.
- Aroma: Bright and lifted, with notes of **lime zest**, **blackcurrant (cassis)**, and white peach, underpinned by hints of fresh herbs and crushed slate.
- Palate: Lithe and vivacious, displaying a saline edge, taut acidity, and a finely etched slate minerality. The wine glides effortlessly, with delicate fruit sweetness balanced by a cool, stony precision and long, aromatic finish.







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Did you know?

Despite its delicacy, the **Kabinett style** from Joh. Jos. Prüm is one of the most **ageworthy white wines** in the world. Thanks to its low alcohol, high acidity, and residual sugar, a well-cellared bottle can easily age for **30 years or more**, developing complex tertiary notes of **petrol, honey, and smoke**—without ever losing its charm. This style is a benchmark for lovers of off-dry Riesling.

Wine Pairing Ideas

- **Yellow chicken curry**: The subtle sweetness and high acidity cut through the spices and enhance aromatic elements of the dish.
- **Asian spring rolls**: A perfect match for the wine's freshness, with lime and herb notes echoing the fillings.
- **Grilled shrimp with lemongrass**: Highlights the wine's zesty citrus and mineral backbone while complementing the seafood's sweetness.
- **Vietnamese bánh xèo**: The balance of crispy texture, herbs, and dipping sauce finds harmony with the wine's elegance and lift.



James Suckling (JS): 96 Points (2022)

Here is a great Mosel Kabinett that needs a bit more time to show what it is really made of. Still very young with a pronounced yeasty character that slowly recedes with aeration, but the white peach and honeysuckle aromas that emerge are stunning. Extremely vibrant and precise, the slatey acidity making this fabulously graceful. As pure as an Alpine stream running with glacier water.



Robert Parker (RP): 94 Points (2022)

The 2022 Wehlener Sonnenuhr Kabinett is clear, pure and flinty on the bright and fresh nose that offers clear and precise fruit intermingled with notes of crushed rocks, and it doesn't give any hint of drought stress. Full-bodied and lush, this is a textural and seriously persistent and mineral, digestible and food-friendly Kabinett with remarkable complexity and length. This is impressive, particularly because of the challenging vintage heat and drought. It's very stimulating due to its saline and crunchy slate character. 9% stated alcohol. Natural cork.



Wine Spectator (WS): 92 Points (2022)

This elegant version starts off closed before opening to reveal flavors of jasmine, sweet green apple and Asian pear. Shows impressive purity and inner density, with accents of fresh-cut chive and wet slate. Bitter, pithy acidity moves through, making for the shimmering, razor-edge finish, which lingers. Drink now through 2040. 300 cases imported.



