

# JOH. JOS. PRÜM

## Joh Jos Prüm

The Joh. Jos. Prüm Graacher Himmelreich Riesling Kabinett is an exquisite example of Mosel Riesling, delivering the signature balance of vibrant acidity and delicate sweetness that the estate is renowned for. A perfect reflection of its terroir, it captures the essence of the Graacher Himmelreich vineyard's steep, slate-rich slopes.



Weingut Joh. Jos. Prüm



Alcohol :8,00 %

Composition: 100% Riesling

## Graacher Himmelreich Riesling Kabinett 2023

Mosel, Germany

### Region and Vineyards

The **Graacher Himmelreich** vineyard, located in the heart of the Mosel Valley, is one of the most revered sites for Riesling in Germany. This vineyard is perched on the **steep, slate-covered slopes** along the Mosel River, where the vines benefit from a combination of optimal sun exposure and the reflective qualities of the river. The soil, rich in **blue Devonian slate**, contributes to the pronounced minerality and precision often associated with wines from this area.

The **Graacher Himmelreich** is known for producing wines with a more approachable, fruit-forward character compared to other Mosel vineyards. However, the slate soils lend the wine a distinctive minerality and structure that balances the fruitiness. This vineyard's proximity to the river provides additional warmth, ensuring the grapes achieve full ripeness, which is crucial for the delicate balance in a Kabinett Riesling.



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## Winemaking

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The **Joh. Jos. Prüm Graacher Himmelreich Riesling Kabinett** was made from **100% Riesling** grapes harvested at Kabinett ripeness level, the lightest and most delicate style in the Prädikat system. After being hand-harvested, the grapes underwent **gentle pressing** and were then fermented in temperature-controlled stainless steel tanks to retain the pure fruit and floral aromatics typical of the varietal.

The fermentation process was closely monitored to achieve the desired balance of residual sugar and acidity, which is characteristic of the Kabinett style. The wine is lightly sweet, yet the acidity from the cool-climate vineyard ensures a crisp, refreshing finish. No oak is used in the aging process, allowing the wine's fresh, youthful qualities to shine through.

### Tasting Notes

- **Color:** Pale straw with a slight greenish hue, indicating the wine's youth and freshness.
- **Aroma:** The nose is bursting with **ripe stone fruits** like peach and apricot, intertwined with zesty **citrus** and subtle hints of **white flowers** and **wet slate**.
- **Palate:** Light-bodied and impeccably balanced, the palate opens with flavors of **green apple**, **lemon zest**, and **nectarine**, underpinned by a lively minerality and a touch of honeyed sweetness. The finish is long and refreshing, with the trademark **Mosel acidity** cleansing the palate and leaving a lingering impression of slate and citrus.

## Did you know?

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The **Joh. Jos. Prüm estate** is one of the most iconic Riesling producers in the Mosel, with a history dating back to 1911. Their wines are renowned for their ability to age gracefully over decades, developing complex tertiary aromas and flavors. The **Graacher Himmelreich** vineyard's name translates to "Kingdom of Heaven," reflecting the exceptional quality of Riesling produced from this site.



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## Wine Pairing Ideas

- **Sautéed Scallops with Lemon Butter:** The wine's bright acidity and citrus notes will cut through the richness of the butter, while its touch of sweetness complements the natural sweetness of the scallops.
- **Thai Green Curry:** The light sweetness and vibrant acidity of the Riesling will balance the heat of the curry, while the fruitiness complements the coconut and lemongrass flavors.
- **Fresh Goat Cheese Salad:** The minerality and crispness of the wine will enhance the creamy texture of the cheese, while the citrus and stone fruit flavors provide a refreshing contrast.
- **Spicy Asian Dumplings:** The sweetness and acidity of the Kabinett will temper the heat of the dish, while its light body and fruit-forward character make it a versatile match for a variety of fillings.



### James Suckling (JS) : 95 Points (2023)

*This Mosel riesling kabinett is a miniature masterpiece of delicacy. I love the aromas of wildflowers and herbs that are married to a wealth of mineral nuances on the light- to medium-bodied palate. Although a hint of sweetness is perceptible, this has quite a firm core, yet is very filigreed at the long, pristine finish. Drink or hold.*



### Robert Parker (RP) : 93 Points (2023)

*The 2023 Graacher Himmelreich Kabinett is pure, intense and elegant on the complex and substantial nose with stony and lemony notes. This Riesling is rich and mouth-filling and provided with ripe and sustainable mineral acidity and intense fruit. This is an expressive and terroir-driven Riesling with a seriously mineral expression. 9% stated alcohol. Natural cork. Tasted at the domaine in January 2025. At the renowned winery in Wehlen in January, I had to taste not only the last but also the penultimate vintage, i.e., 2023 alongside the 2022. I tasted both vintages one after the other, not side by side—the 2023 before lunch, the 2022 afterwards. I don't have a favorite, even though I had thought in advance that the 2023 vintage would have an easy time against its predecessor. But far from it. The hot and dry 2022s at Prüm turned out exceptionally well, and more than once I saw the 2022 ahead of the 2023, but I can't give a plausible reason for this. In any case, Katharina and her team have produced two great collections in two very different and challenging vintages.(WK)*



### Vinous (Antonio Galloni) (VN) : 93 Points (2023)

*The 2023 Riesling Graacher Himmelreich Kabinett initially presents a reductive funk that takes time to dissipate, allowing only brief glimpses of green apple to peep through. However, the palate is superbly sprightly, vividly light and lemony fresh, skipping along light-heartedly without a care in the world. It airily and charmingly spreads its lemony perfume and charm. A quintessential, elfin Kabinett.(AK)*



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