

JOH. JOS. PRÜM

Joh Jos Prüm

The Joh. Jos. Prüm Graacher Himmelreich Riesling Spätlese 2015 is a classic Mosel Riesling, known for its balance of sweetness and acidity, with a refined mineral depth and a vibrant freshness.



Weingut Joh. Jos. Prüm



Graacher Himmelreich Riesling Spätlese 2015

Mosel, Germany

Region and Vineyards

This Riesling hails from the **Graacher Himmelreich** vineyard in the **Mosel** appellation, renowned for producing wines with exceptional purity and longevity. The vineyard, whose name translates to "Kingdom of Heaven in the Village of Graach," faces westward and features gently sloping, grey slate soils. These soils are deeper and slightly less steep than nearby sites like Wehlener Sonnenuhr, which allows them to retain moisture more effectively. This unique terroir, coupled with the cool climate of Mosel, contributes to a vibrant acidity, pronounced minerality, and balanced ripeness in the grapes.

The 2015 vintage experienced a mild winter followed by fluctuating temperatures in spring and early summer, including significant rainfall and a hot spell. Cooler weather arrived in September, which prevented rot and preserved the quality of the grapes. October's dry and cool conditions provided ideal ripening and harvest conditions, resulting in Rieslings with both ripeness and structure, well-suited for aging.

Winemaking

The **Joh. Jos. Prüm Graacher Himmelreich Riesling Spätlese 2015** is made from **100% Riesling**, harvested at optimal ripeness. This wine is primarily fermented in stainless steel tanks using wild yeasts, which preserves the natural acidity and enhances the aromatic complexity of the Riesling. The stainless steel fermentation ensures that the wine retains its freshness, while the choice to avoid oak allows the terroir to shine through without interference. The result is a Riesling with a pure expression of fruit, delicate minerality, and a soft, balanced sweetness.

Tasting Notes

- **Color:** Pale yellow with a greenish tint, showing youthful vibrancy.
- **Aroma:** Intense notes of ripe stone fruits such as peach and apricot, with underlying hints of citrus zest and floral undertones.
- **Palate:** Medium-bodied with a fine balance of sweetness and acidity, complemented by a smooth, mineral-laden texture. The wine displays flavors of fresh orchard fruits, delicate minerality, and a long, refreshing finish.

Alcohol :8,00 %

Composition: 100% Riesling



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Did You Know?

The **Graacher Himmelreich** vineyard is one of the Mosel Valley's most cherished sites, with a history of producing high-quality Rieslings that can age gracefully for decades. The unique soil composition and cool climate provide an ideal environment for developing Rieslings with both elegance and structure.

Wine Pairing Ideas

- **Spicy Thai or Indian curry:** The wine's sweetness and acidity balance the heat and complexity of spicy dishes.
- **Roquefort or aged Gouda:** Complements the wine's sweetness and enhances its fruity notes.
- **Pork with apple sauce:** Highlights the stone fruit flavors and adds a touch of freshness to the pairing.
- **Apple tart or fruit-based dessert:** Complements the wine's natural sweetness and fruitiness.



James Suckling (JS) : 95 Points (2015)

A great spätlese that is really ripe, but still vibrant, elegant and subtle. Sensational interplay of all the components that make this a very classic example of this category. This has a personality all of its own (something floral that's unusual for this site). (6/2017)



Vinous (Antonio Galloni) (VN) : 94 Points (2015)

This was the first – among very few – wines in the 2015 Prüm lineup to lead with a bit of yeasty fermentative “Mosel stink,” but that veil soon parted more than sufficiently to showcase an alliance of ripe honeydew melon with cassis, grapefruit, and hints of cress and lemon peel that subsequently lend incisive, piquant invigoration on a delicate, polished, infectious juicy palate. Penetrating and sharply focused, but without its efficacious and enlivening acids turning at all aggressive, the tinglingly, refreshingly citric yet soothing and cooling finish serves up a shimmering array of stony, smoky, alkaline and crystalline nuances. (DS) (9/2016)



Robert Parker (RP) : 93 Points (2015)

Prüm's 2015 Graacher Himmelreich Spätlese is clear, intense and flinty on the nose, very precise but well concentrated; however, it is the most reductive of the Spätlese quartet. Round and piquant, with a stimulating fruit and salinity, this is a very well-defined, crystalline and straight Spätlese of great finesse and elegance. It needs five years or so to unfold all its talents, but it can surely age for 20 or 30 years.



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