

STUDERT-PRÜM Wehlen (Mosel)

Region: MOSEL
Vineyards: Wehlen (Sonnenuhr), Graach (Domprobst, Himmelreich), Bernkastel (Graben)
Varietals: Riesling
Owner: the Studert families
Winemaker: Stephan and Gerhard Studert
Remarks: member of the VDP and Grosser Ring, producing high quality Mosel wines with pronounced elegance & finesse

HISTORY: Our wine estate on the Mosel, rich in tradition, is situated in the famous village of Wehlen, neighbouring to Bernkastel. The Studert family has been cultivating vines here since 1581, today in the 12th generation. In 1805, vineyards which officially date back to 1256 and the estate house belonging to the St. Maximin Abbey in Wehlen, the "Maximinhof", were purchased in addition. Since the joining of the estates Stephan Studert and Peter Prüm, the estate is named "Studert-Prüm, Maximinhof". The estate is today managed by the wine-makers Stephan and Gerhard Studert, both having studied viticulture, and is a member of the prestigious VDP (association of predicate wine estates).

THE WINE PRODUCTION: Having studied viticulture, the wine production is of special importance to us. In line with our philosophy, we avoid high yields in favour of the best possible quality and combine both traditional and modern wine-making methods. The meticulous selection of the grapes, gentle pressing and slow, temperature-controlled fermentation serve to preserve freshness, primary fruit aromas and bouquet. Using gentle filtration and a continuous monitoring of the development in cask, wines of varying sweetness are produced which are rich in extract, elegant and which show fine fruit.

THE VINEYARDS: Our Riesling vineyards are planted on very steeply inclined slopes, facing South and well secluded in the deep-cut Mosel valley. The soil is formed from eroded slate, intermingled with blue and black slate stone which warms quickly. An optimal micro-climate has evolved for Riesling with the slate retaining the day's heat for cool nights and the Mosel river acting as a reservoir for warmth and moisture. It is only under these special conditions that the noblest varietal can unfold its full potential. Nowhere else can offer these conditions to produce wines of healthy low alcohol content coupled with layers of mineral extracts, freshness, fine fruit, elegant balance and crisp acidity.

For centuries our sites have been classified as best vineyards on the Mosel. Even today, 80% of our vineyards are planted with original ungrafted Riesling root-stock.

THE DEVELOPMENT: All of our wines are 100% Riesling. The fine fruit acidity of the Riesling grape and the gentle wine-making are warrants for fresh and fruity, finely structured wines with great maturing potential over many, many years.

