



Weingut Joh. Jos. Prüm

Technical Sheets / Data of wines

In general, we do not publish technical sheets or data of the wines – except of course the alcohol levels. The reason is that it misleads people in most cases, instead of helping them to understand the wines. We do not deem wine a technical matter or something you can express with – or understand by looking at - technical data. It has been proven often enough that providing people with technical data confuses them more than it helps.

Example: A Mosel wine with a residual sugar of 30g can taste dry, while a wine from a hotter climate with 10g of residual sugar can taste unpleasantly sweet. Also, classical Mosel Rieslings taste drier with age although by analysis, the sugar levels taste the same. This can be even more confusing.

What would it help if you knew that the dish you are having in front of you contains this amount of salt and that quantity of butter? We gladly provide information about a vintage, the vineyards etc., and we appreciate opportunities to discuss wines when tasting them together, but we are very reluctant to handing out analytical numbers - or elaborate tasting notes. We do not want to limit the unprejudiced experience you can have when you are not influenced by any data.

Tasting, understanding and expressing a wine in words is a very personal thing, different wine connoisseurs describe the same wine in different ways and they will recognize different aromas and flavors etc. We want everybody to discover the personality of each of our wines on his own and not value it by analytical data (some, like the pH level, we do not even know!)."