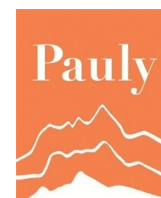


`Tres Naris` Mosel Riesling Trocken 2018

Lieser, Mosel, Germany



Grape Varieties	100% Riesling
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Winemaker	Axel Pauly
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Closure	Screwcap
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ABV	12%
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Residual Sugar	5.8g/L
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Acidity	6g/L
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Bottle Sizes	75cl
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PRODUCER

Axel Pauly is one of the rising stars of German wine. He took over the Pauly estate from his father after doing vintages in California, New Zealand and other parts of Germany. Most of the nine hectares of vineyards are in the heart of the Mosel Valley in the village of Lieser, with the exception of a small parcel in the highly regarded, neighbouring village of Bernkastel. The majority of Axel's wines are dry or off-dry in style and are closed with screwcap to preserve the purity and freshness of the Riesling grown on the famous slate soils of the Mosel.

VINEYARDS

Tres Naris Riesling ('Tres Naris' means 'Three Noses'; turn the label on its side and the hills of the Mosel become the noses of Axel, his father and his grandfather) was harvested from the family's steeply sloping vineyard in Lieser. Here, the soil is predominantly blue slate, which is cooler than the red slate of neighbouring Bernkastel and seems to give more minerally wines than the latter. Stringent crop-thinning and leaf-plucking ensured excellent flavour concentration in the ripe grapes. The vines are aged between 20-40 years old.

VINTAGE

The 2018 vintage began with perfect flowering, without frost or hail damage. The growing period was defined by the hottest summer Germany had ever recorded, causing an early harvest. Rain in September combined with cooler nights ensured the grapes were picked at optimum ripeness with good acidity levels.

VINIFICATION

The grapes underwent skin contact for 30 hours prior to fermentation in stainless steel tanks in order to extract precious Riesling flavours. After a slow, cool, temperature controlled fermentation, the wine was kept on fine lees for five months, which resulted in a more mellow, smooth wine.

TASTING NOTES

This Riesling is bright yellow with youthful reflections in the glass. It has aromas of fresh fruits and mineral notes. This wine has a fresh, invigorating acidity and a long, lingering finish.