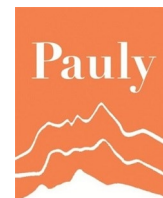


Axel Pauly,

`Helden` Mosel Riesling Trocken 2023

Mittelmosel, Mosel, Germany



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

The 'Helden' (meaning 'heroes' in German) Riesling, was harvested from 80-year-old vines from the top site of Lieserer Niederberg-Helden. The vineyard faces south west and has a gradient of up to 80 degrees in some parts. The soils are grey and blue slate and the vines are trained on a single wire. The climate is much cooler than in the red slate vineyards of the neighbouring Bernkastel, and imparts a greater mineral character to the wines. The wind dries the grapes in the Lieserer Niederberg-Helden and therefore protects them against fungal diseases. Stringent crop-thinning, leaf removal and a long ripening period ensured excellent ripeness and flavour in the grapes.

VINTAGE

The 2023 harvest was extremely fast. May and June were characterised by predominantly dry and warm weather, which promoted the growth of the vines and flowering began around 8th June. The dry and hot June then brought drought stress, especially for younger vines, followed by sunburn problems in July before the weather changed. From the end of July, heavy rain also fell on the Mosel, which suddenly filled the grapes. This was followed by very warm nights in September, which barely allowed for any cooling. As a result, the grapes ripened very quickly.

VINIFICATION

The grapes were hand picked and sorted before undergoing a cold soak for a period of 24-48 hours. Gentle pressing followed before fermentation with wild yeasts in stainless-steel tanks, with no malolactic fermentation. The wine was aged in large barrels on full lees for a period of six months with weekly bâtonnage.

TASTING NOTES

Pale, straw yellow with youthful green highlights, the nose displays attractive aromas of ripe apple and wild pear. The palate is marked by wonderful concentration, refreshing acidity and a long, precise finish.

Grape Varieties	100% Riesling
Winemaker	Axel Pauly
Closure	Stelvin Lux
ABV	12.5%
Residual Sugar	5.4g/L
Acidity	6.3g/L
Bottle Sizes	75cl
Notes	Vegetarian, Vegan