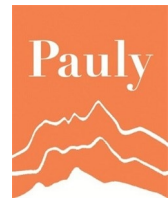


Axel Pauly,
`Tres Naris` Mosel Riesling Trocken 2024
Lieser, Mosel, Germany



Grape Varieties	100% Riesling
Winemaker	Axel Pauly
Closure	Screwcap
ABV	11.5%
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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 mineral driven wines than the latter. Stringent crop-thinning and leaf-plucking ensured excellent flavour concentration in the ripe grapes. The vines are aged between 22-42 years old.

VINTAGE

The 2024 vintage faced significant challenges, resulting in the smallest harvest in five decades due to devastating April frosts that swept along the Mosel and its side valleys, causing yield losses of up to 50% in many vineyards. Persistent rainfall throughout the growing season brought severe fungal disease pressure and vigorous vine growth, while late-season hail further reduced yields. Riesling thrived in September and October's mild days and cool nights, and despite the reduced volumes, the vintage delivered exceptional quality.

VINIFICATION

The hand-harvested grapes underwent maceration on skins for 12 hours to extract maximum varietal flavour. Fermentation took place in stainless steel tanks with indigenous yeast, prior to ageing on fine lees for three months prior to bottling.

TASTING NOTES

Pale yellow in colour with green reflections, this an expressive Riesling that opens with aromas of blossoms, lemon, and peach. The palate is full of fresh, invigorating acidity and a mineral character that lingers on the long finish.