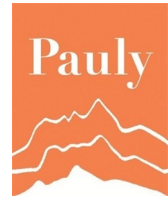


Axel Pauly,

## `Purist` Mosel Riesling Kabinett Trocken 2024

Lieser, Mosel, Germany



Grape Varieties	<b>100% Riesling</b>
Winemaker	<b>Axel Pauly</b>
Closure	<b>Screwcap</b>
ABV	<b>11%</b>
Residual Sugar	<b>1.8g/L</b>
Acidity	<b>7g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

### 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

Grapes for the `Purist` Riesling were harvested from the Pauly family's steeply sloping vineyard in the Lieserer Schlossberg region. The soils are predominantly blue slate and stone, which lend elegance and minerality to the wine. The vines are over 50 years old and are stringently managed to ensure that the grapes attain excellent flavour concentration. This wine is made in a Kabinett style, with the fruit harvested slightly later in the season to create a more complex Riesling than the earlier-picked styles.

### 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

Upon arrival at the winery, the hand-picked grapes were macerated on the skins for 14 hours prior to fermentation to extract the precious Riesling flavours. Fermentation took place in stainless-steel tanks, with indigenous yeasts, at a controlled temperature of 19°C for four months, allowing subtle texture and aromatic complexity to develop, while preserving purity and freshness.

### TASTING NOTES

Pale yellow with green reflections, the wine is bone-dry and opens with fresh hay, green apple and subtle exotic fruit notes. The palate is crisp and lively, driven by bright acidity and a fine, stony minerality that brings precision and balance to the finish.