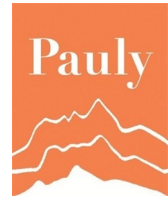


Axel Pauly,

`Generations` Mosel Riesling Feinherb 2024

Lieser, Mosel, Germany



Grape Varieties	100% Riesling
Winemaker	Axel Pauly
Closure	Stelvin Lux
ABV	10.5%
Residual Sugar	19.2g/L
Acidity	8.2g/L
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

Grapes for the `Generations` Riesling are harvested from the Pauly family's steeply sloping vineyard in Lieser. Here, the soil is predominantly grey and blue slate with parts of iron and red slate. Techniques such as green harvesting and leaf-plucking ensure excellent flavour concentration in the fruit. The vines are aged between 20 to 40 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-picked grapes underwent a maceration on skins for 15 hours to extract maximum varietal flavour. Fermented in stainless steel tanks with indigenous yeast, prior to ageing on fine lees for five months. `Generations` is classified 'Feinherb', an off-dry style of wine achieved by stopping fermentation, leaving some residual sugar in the final wine.

TASTING NOTES

This wine is a pale yellow in colour with youthful reflections. The nose displays aromas of ripe pear, citrus, and yellow stone fruit. There are ripe fruit flavours on the palate, with a subtle flinty minerality and balanced sweetness and acidity.