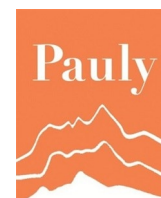


Axel Pauly,
`Helden` Mosel Riesling Trocken 2024
Mittelmosel, Mosel, Germany



Grape Varieties	100% Riesling
Winemaker	Axel Pauly
Closure	Stelvin Lux
ABV	12%
Residual Sugar	4.3g/L
Acidity	6.8g/L
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

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 2024 season in the Mosel produced the smallest harvest in fifty years, marked by late spring frost, high fungal pressure, vigorous vegetative growth and episodes of hail. Frost losses affected vineyards throughout the Mosel and its side valleys, with many sites losing up to 50% of their crop. Persistent rainfall added further challenges, particularly for early-ripening varieties such as Burgundy grapes, which suffered significant yield reductions. The harvest stretched over nearly two months, finishing at the end of October. Despite the difficulties, fruit quality proved remarkably high: golden, healthy grapes with vibrant flavours.

VINIFICATION

The grapes were hand picked and sorted before they underwent 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.