



Axel Pauly, `Purist` Riesling Kabinett Trocken 2014

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 seven 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 from Riesling grown on the famous slate soils of the Mosel.

VINEYARDS

'Purist' Riesling was harvested from the family's steeply sloping vineyard in Lieser. Here, the soil is predominantly grey and blue slate, which is cooler than the red slate of neighbouring Bernkastel and seems to give more minerally wines than the latter. Stringent crop-thinning and leaf-plucking ensured excellent flavour concentration in the ripe grapes, which were sorted and picked manually, to ensure only the best berries were selected at harvest time. The wine is a Kabinett, meaning that it was harvested slightly later in the season, resulting in riper fruit and a fuller palate than the earlier-picked styles.

VINTAGE

Due to warm, damp weather, vintage 2014 was a challenging one. Bud break started in early April during a warm, dry start to spring. The flowering period was slightly earlier than average, with great weather providing a good fruit set. An overabundance of rain in July and August (three times the normal amount in some areas) resulted in prolific growth in the vineyards, requiring a lot of canopy management. Despite all the wet weather, the grapes stayed healthy with good must weights. A perfect start to September took an unexpected turn right before harvest, and rain forced the picking to be done very quickly, with most fruit at the winery by the end of the first week of October. Quantity was on par with the ten-year average, and quality was very good thanks to attention to detail and hard work in the vineyards.

VINIFICATION

The grapes underwent skin contact for 20 hours prior to fermentation in stainless steel tanks, in order to extract precious Riesling flavours. The fermentation lasted three weeks at 19°C, with natural yeasts used for this wine. The wine was kept in inert, large oak barrels for five months, which resulted in a more mellow, smooth wine but without any hint of oak.

TASTING NOTES

Axel describes the 2014 Purist as his best vintage so far. The nose has fresh hay aromas along with yellow and exotic fruits. The palate is bone dry, with a striking mineral character and subtle but pure tropical fruit notes before the long finish.



VINTAGE INFORMATION

Vintage	2014
Region	Lieser, Mosel
Grape Varieties	100% Riesling
Winemaker	Axel Pauly
Classification	QMP
Features	Sustainable, Vegan, Vegetarian
Closure	Stelvin
ABV	11%
Acidity	8.1g/L
Bottle Sizes	75cl