



Axel Pauly, `Purist` Riesling Kabinett Trocken 2015

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

The 2015, the sixth year of harvest for the 'Purist', started late, with budbreak delayed by about two weeks in comparison to 2014, and flowering began in mid-June. From then on, the summer was hot and dry, which helped to promote almost perfect flowering and excellent conditions for ripening. September brought some heavy rain and continued warm weather, which caused some fear of rot, but thankfully the rains stopped at the start of October and cooler weather set in, providing good conditions for harvest.

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

Bright golden yellow with green reflexes. The nose has fresh hay aromas along with yellow and exotic fruits. The palate is fresh and medium-bodied, with a striking mineral character and clear tropical fruit notes before the long finish.



VINTAGE INFORMATION

Vintage	2015
Region	Lieser, Mosel
Grape Varieties	100% Riesling
Winemaker	Axel Pauly
Features	Sustainable, Vegan, Vegetarian
Closure	Stelvin
ABV	11%
Acidity	8.3g/L
Bottle Sizes	75cl