



Name: Steinerd Riesling feinherb
Producer: Wine estate Axel Pauly
Variety: Riesling
Taste profile: feinherb
Vintage: 2017
Region: Mosel

Producer: Axel Pauly cultivates his wines on approx. 9 hectares of vineyards, some of which have a gradient of up to 70%! The cultivated areas all face south or southwest and consist exclusively of different layers of slate rock. The winegrower focuses on naturalness, straightforwardness and the typical taste patterns of Moselle soils when developing his wines. Axel's wines are characterized by clarity, a crystalline characteristic, length and a great minerality.

Soil & Climate: Grey and significantly red slate, cool moderate climate.

Vintage: Ambitious vintage, which was partly due to the April frosts, affecting almost a third of the Moselle vineyard area. Even steep slopes suffered. The summer brought warm, dry weather as well as heavy rain and a few hailstorms. The grape harvest already began in mid-September. Later harvested Riesling grapes could still profit from the favourable weather in the second half of September.

Vinification: Hand-picked grapes, maceration for 10 hours, maturation separately in barrels and fermented with the wild yeasts of the vineyard.

Alcohol level: 10.5 % vol.

Residual sugar: 23.6 g/l

Acid level: 7.9 g/l

Formats available: 750 ml

Lifetime expectation: 10 years

Colours: light yellow, yellow reflexes

Nose: rich in content and character, opulent exotic fruit aromas

Taste: subtle sweetness, earthy and smooth finish

Serving temperature: 6 - 8 °C

Serving suggestions: serve well chilled, ideal on its own, with fruits or to accompany light desserts