



Producer: **Weingut Axel Pauly**

Vineyard/Brand: **Bernkasteler Kardinalsberg**  
Grape Variety: **Riesling 100 %**  
Quality level: **KABInett**  
Taste profile: **fruity / sweet**  
Vintage: **2013**  
Locality: **Lieser**  
Region: **Mosel**

The wine growing region **Mosel** is named after the river Mosel which is the largest tributary stream to the river Rhein. Only 206km of overall 545km are within Germany. These 206 km are the basis for one of the most fascinating wine growing regions worldwide. Incredibly steep slopes covered with black slate offer almost unreal scenery for wine growing. The core of the region extends between Trier and Koblenz where the Mosel pours in the river Rhein. Included in this region are the tributary streams to Mosel - Saar and Ruwer.

Harvested from healthy ripe, but not overripe berries this Riesling comes with low residual sugar and low alcohol – simply purist.

Harvest method: **by hand**  
Fermentation in: **Stainless steel**  
Yeast: **Natural yeasts / spontaneous**  
at temperature: **19°C**  
Duration: **3 weeks**  
Maturation in: **stainless steel**

EAN bottle:  
EAN case:

Alcohol level: **8.5 %**  
Residual Sugar: **41.6 g/l**  
Acid level: **8.8 g/l**

Formats available: **750 ml – Stelvin**  
Lifetime expectation: **5-7 years**

Colour: bright yellow with green reflexes

Nose: sweet honey melon, ripe apple, peach and pine apple

Taste: fresh and lively with great balance, a mouth watering wine, with every sip you want more

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