



Name: Bernkasteler Kardinalsberg Riesling Kabinett
Producer: Weingut Axel Pauly
Variety: Riesling
Quality: Kabinett
Vintage: 2016
Region: Mosel

Producer: If you turn the bottles to read the information at the label, you discover the face-profile of the three generations involved at the winery. Peter, Rudolf und Axel Pauly.
The aim was to bring a bottle of wine with this Riesling, which contains the typical characteristics of a Mosel cabinet. It should mediate an irresistible drinking fun and be very digestible with a moderate alcohol content.

Soil & Climate: grey and blue slate, cool climate

Vintage: Challenging vintage: rainy and moist warmth in the early summer months, that led to some infections. But sunny late summer weather and excellent ripeness of the remaining grapes.

Vinification: hand-picked, maceration for 10 hours, spontaneous fermentation in stainless steel with natural yeast

Alcohol level: 8.5 % vol.

Residual sugar: 44 g/l

Acid level: 8.2 g/l

Formats available: 750 ml

Lifetime expectation: Lifetime expectation: 10 years

EAN bottle: 4260092129621

Colour: bright yellow with green reflexes

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

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

Serving temperature: 8 - 10 °C

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