



**Name:** Helden Riesling trocken  
**Producer:** Wine estate Axel Pauly  
**Variety:** Riesling  
**Taste profile:** trocken  
**Vintage:** 2018  
**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 blue slate, cool climate.

**Vintage:** Excellent vintage with satisfying volumes. Challenging hot and dry summer as well as the fear of hailstorms and heavy rains. Indeed, there was some rain but what challenged most was the drought that led to some vineyards needed partly to be irrigated. The rain in September combined with cool nights increased the juice yield and contributed to extraordinary harvest volumes.

**Vinification:** Picking fully ripe grapes by hand in the best parcels of Lieserer Niederberg-Helden. Maceration on skins for 24-48 hours. Spontaneous fermentation in stainless steel. Maturation on yeast for 6 months with batonage once a week.

**Alcohol level:** 12.5 % vol.  
**Residual sugar:** 2.4 g/l  
**Acid level:** 6.8 g/l

**Formats available:** 750 ml  
**Lifetime expectation:** 5 years

**EAN bottle:** 4260092129751

Colour: pale yellow with green reflexes

Vibrating fruit acidity, pronounced typicality of the variety, ripe, native fruit aromas, subtle minerality, great internal tension that lasts very long on the palate.

Serving temperature: 6 - 8 °C

Serving suggestion: Great companion to poultry, grilled fish or seafood dishes.