



**Name:** Purist 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:** Hand-picked grapes, spontaneous fermentation in stainless steel with natural yeast.

**Alcohol level:** 11.5 % vol.

**Residual sugar:** 1.6 g/l

**Acid level:** 7.2 g/l

**Formats available:** 750 ml

**Lifetime expectation:** 5 - 7 years

**EAN bottle:** 4260092129768

**Colour:** bright yellow with green reflexes

**Nose:** fresh hey, yellow and exotic fruits

**Taste:** fresh, medium-bodied, mineral, striking, clear tropical fruit

**Serving temperature:** 6 - 8 °C

**Serving suggestions:** this extremely dry Riesling is perfect either solo or with spicy Thai dishes or Asian cuisine in general.