



Name: Lieserer Niederberg-Helden Riesling Kabinett

Producer: Wine estate Axel Pauly

Variety: Riesling
Quality: Kabinett
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. Mosel

Winegrowers were challenged by the hot and dry summer as well as by the fear of hailstorms and heavy rains. Indeed, there was some rain but what challenged most was the drought and that led to some vineyards that partly needed to be irrigated. The rain in september combined with cool nights increased the juice yield and contributed to extraordinary harvest volumes including high must weights. 2018 Mosel wines are characterized by rich

aromas, moderate acidity and juicy fruitiness.

Vinification: Hand-picked grapes, maceration for 10 hours,

spontaneous fermentation in stainless steel with

natural yeast.

Alcohol level: 9.0 % vol.
Residual sugar: 38.9 g/l
Acid level: 7.9 g/l

Formats available: 750 ml Lifetime expectation: 10 years

EAN bottle: 4260092129621

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 temperature: 6 - 8 °C

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