



Name: Steinerd Riesling feinherb
Producer: Wine estate Axel Pauly
Variety: Riesling
Taste profile: feinherb
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 significantly red slate, cool moderate 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, maceration for 10 hours, maturation separately in barrels and fermented with the wild yeasts of the vineyard.

Alcohol level: 11.0 % vol.
Residual sugar: 28.4 g/l
Acid level: 7.8 g/l

Formats available: 750 ml
Lifetime expectation: 10 years

EAN bottle: 4260092129812

Colours: light yellow, yellow reflexes

Nose: rich in content and character, opulent exotic fruit aromas

Taste: subtle sweetness, earthy and smooth finish

Serving temperature: 6 - 8 °C

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