



Name: WHITE LABEL Riesling trocken
Producer: Wine estate Axel Pauly
Variety: Riesling
Taste profile: trocken
Vintage: 2016
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 winegrower focuses on naturalness, straightforwardness and the typical taste patterns of Moselle soils when developing his wines. The Riesling project "Axel Pauly's Research" enters the third round and in 2016 he has continued to work on the wine style and finally dared to fill the wine unfiltered.

Soil & Climate: Grey and blue slate, cool climate.

Vintage: From frost to sunburn, from heavy rain to drought, the weather in 2016 offered everything. Despite the extremes, the vintage was generally far better than expected, both qualitatively and quantitatively. The blossoming started in mid-June and lasted until July. Only the good autumn weather allowed the grapes to ripen properly. Thanks to the stable weather, the winegrowers were able to harvest good quality grapes slowly and selectively.

Vinification: Marceration for 42 days. Spontaneous fermentation. After pressing, the wine was aged for 13 months in oak barrels without sulfur. The yeast was stirred again and again to keep the wine fresh. Before bottling, the wine was racked twice by gravity and separated from the yeast without pumping the wine. Subsequently, the unfiltered wine was filled by gravity with a round filler by hand.

Alcohol level: 12.5 % vol.

Residual sugar: 0.3 g/l

Acid level: 5.6 g/l

Formats available: 750 ml - cork closure

Colour: light orange, brownish reflections

Nose: Smoky but typical Riesling nose, vineyard peach

Taste: nice tannin bite, mineral spiciness, dense, clayey texture and invigorating acidity

Serving temperature: 6 - 8 °C

Serving suggestions: Generally spicy and hearty dishes that manage to stand up to this special Riesling.