



Name: Helden Riesling trocken
Producer: Wine estate Axel Pauly
Variety: Riesling
Taste profile: trocken
Vintage: 2019
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 moderate climate.

Vintage: Nature did not make it as easy for the winegrowers on the Moselle as it was in 2018. 2019 was a demanding vintage with many capricious weather conditions: Frost in spring, drought, heat and sunburn in summer and rain in autumn. There was a 25% drop in yield compared to the particularly lush previous year. Some wineries had up to two thirds less yield than in 2018, but the winegrowers on the Mosel, Saar and Ruwer are generally very satisfied with the quality of the grapes.

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: 6.8 g/l

Acid level: 6.8 g/l

Formats available: 750 ml

Lifetime expectation: 10+ years

EAN bottle: 4260092129751

EAN box of 6: 4260092129720

EAN box of 12: 4260092129409

Colour: light straw yellow

Nose: slightly wild, aromas of ripe fruits

Taste: structured and concentrated, the internal structure gives this wine a certain sweetness although it is dry

Serving temperature: 6 - 8 °C

Serving suggestion: Great companion to poultry or grilled fish.