

Name: Purist Riesling trocken
Producer: Axel Pauly
Variety: Riesling
Taste profile: trocken
Vintage: 2021
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: In 2021, the south-facing top vineyards on the Mosel were able to continue their old successes. While it was often too hot and too dry for them in previous years, they were "again particularly favoured" in the significantly cooler and wetter wine year 2021, according to Moselwein e.V.. This was reflected in the must weights. Riesling, the dominant grape variety, reached 95 degrees Oechsle in good sites, while most of the harvest was between 70 and 90 degrees. In the region, which is characterized by steep slopes and has a white wine share of 90 percent, most winemakers assess the aromatics of the grapes very positively and expect predominantly fruity and tangy wines.

Vinification: Hand-picked grapes, spontaneous fermentation in 100% stainless steel with natural yeast.

Alcohol level: 11,0% vol.

Residual sugar: 1.9 g/l

Acid level: 7.6 g/l

Formats available: 750 ml

Lifetime expectation: 5 - 7 years

EAN bottle: 4260092129768

EAN box of 6: 4260092129737

EAN box of 12: 4260092129676

Colour: light yellow with green reflexes

Nose: fresh hey, yellow and exotic fruits

Taste: crispy fresh with a beautiful minerality and a well-balanced acidity

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.