

**Name:** Lieserer Niederberg-Helden Riesling Auslese  
**Producer:** **Wine estate Axel Pauly**  
**Variety:** Riesling  
**Quality:** Auslese  
**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 moderate 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:** For this Auslese, in addition to highly ripe, healthy grapes, 20 % botrytized grapes were also fermented, i.e. grapes that had been rosinized by the noble mold. Maturation in 100% stainless steel.

**Alcohol level:** 7.5 % vol.

**Residual sugar:** 97.6 g/l

**Acid level:** 7.7 g/l

**Formats available:** 375 ml

**Lifetime expectation:** 25+ years

**EAN bottle:** 4260092129430

**EAN box of 6:** 4260092129317

**EAN box of 12:** 4260092129324

**Colour:** light yellow with golden reflexes

**Nose:** intense citrus and honey

**Taste:** very elegant, light, ripe fruits, hints of honey, very straight with an animating acidity and a long finish on the palate.

**Serving temperature:** 6 - 8 °C

**Serving suggestions:** classical dessert wine, best to serve with crème brûlée or a variation of dark chocolate with berries.