

Name: Pauly Weißburgunder trocken
Producer: **Wine estate Axel Pauly**
Variety: Weißburgunder
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, maceration for 10 hours, spontaneous fermentation with natural yeast, maturation in stainless steel as well as small part in new barrique barrels.

Alcohol level: 12.5 % vol.
Residual sugar: 2.8 g/l
Acid level: 6.4 g/l
Formats available: 750 ml
Lifetime expectation: 10 years

EAN bottle: 4260092129560
EAN box of 6: 4260092129553
EAN box of 12: 4260092129164

Colour: light yellow with green reflexes
Nose: notes of ripe pears, hints of wood
Taste: elegant Pinot Blanc with creamy notes and mineral character
Serving temperature: 9 - 12 °C
Serving suggestions: Ideal with seafood e.g. Oysters or also Vitello Tonnato and pasta dishes.