



Name: Helden Riesling trocken
Producer: **Wine estate Axel Pauly**
Variety: Riesling
Taste profile: trocken
Vintage: 2022
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: July temperatures of up to 40 degrees Celsius and a water deficit of up to 210 litres per square metre: The summer of 2022 was relentless on the Moselle. This was felt above all by Riesling, the most important grape variety in the growing region with a harvest share of 61 percent, where the harvest began extremely early on 20 August. In view of the weather conditions, the winegrowers on the Moselle, Saar and Ruwer are talking overall about a good vintage with satisfying qualities and quantities. Light, aromatic and harmonious white wines as well as colour-intensive red and rosé wines are expected. The acidity levels are consistently low, and the alcohol content is described as moderate and in line with the market.

Vinification: Comparable to Premier Cru.
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 the yeast for 6 months with batonage once a week.

Alcohol level: 12.5 % vol.

Residual sugar: 5.2 g/l

Acid level: 6.0 g/l

Formats available: 750 ml

Lifetime expectation: 10+ years

EAN bottle: 4260092129751

EAN box of 6: 4260092129720

EAN box of 12: 4260092129409

Colour: pale yellow with green reflexes

Nose: slightly wild, aromas of ripe fruits

Taste: vibrant fruit acidity, distinctive typicity of the variety, ripe, native fruit aromas, subtle minerality, great inner tension that lasts very long

Serving temperature: 8 - 10 °C

Serving suggestion: Great companion to poultry or grilled fish with vegetables.