

Name: Lieserer Niederberg-Helden Riesling Kabinett
Producer: **Wine estate Axel Pauly**
Variety: Riesling
Quality: Kabinett
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: Hand-picked grapes, maceration for 10 hours, spontaneous fermentation in stainless steel with natural yeast, maturation in 100% stainless steel.

Alcohol level: 8.5 % vol.

Residual sugar: 38.0 g/l

Acid level: 8.2 g/l

Formats available: 750 ml

Lifetime expectation: 10+ years

EAN bottle: 4260092129621

EAN box of 6: 4260092129416

EAN box of 12: 4260092129454

Colour: pale yellow with green reflexes

Nose: sweet honey melon, ripe apple, peach and pineapple

Taste: fresh and lively with great balance and fruitiness, a slightly salty minerality and a long lasting finish.

A mouth watering wine and with every sip you want more!

Serving temperature: 6 - 8 °C

Serving suggestions: serve well chilled, ideal on its own, with fruits or to accompany light desserts.