



Axel Pauly, `Tres Naris` Riesling Trocken 2012

PRODUCER

Axel Pauly is one of the rising stars of German wine. He took over the Pauly estate from his father after doing vintages in California, New Zealand and other parts of Germany. Most of the seven hectares of vineyards are in the heart of the Mosel Valley in the village of Lieser, with the exception of a small parcel in the highly regarded, neighbouring village of Bernkastel. The majority of Axel's wines are dry or off-dry in style and are closed with screwcap to preserve the purity and freshness from Riesling grown on the famous slate soils of the Mosel.

VINEYARDS

Tres Naris Riesling ('Tres Naris' means 'Three Noses'; turn the label on its side and the hills of the Mosel become the noses of Axel, his father and his grandfather) was harvested from the family's steeply sloping vineyard in Lieser. Here, the soil is predominantly grey and blue slate, which is cooler than the red slate of neighbouring Bernkastel, and seems to give more minerally wines than the latter. Stringent crop-thinning and leaf-plucking ensured excellent ripeness of flavour in the grapes, which were sorted and picked manually, to ensure only the best berries were selected at harvest time.

VINTAGE

2012 saw ideal conditions in both the months preceding and during harvest. Picking commenced on the 15th of October, with the perfect balance of rain and sunny periods during the growing season ensuring a smooth and unproblematic harvest. Conditions posed no threat of Botrytis in the vineyard, offering optimal conditions for the dry style of the wine.

VINIFICATION

The grapes underwent skin contact for 30 hours prior to fermentation in stainless steel tanks, in order to extract precious Riesling flavours. The fermentation lasted three weeks at approximately 18°C, with natural yeasts used for this wine. The wine was kept in stainless steel tanks for four months, which resulted in a mellow, smooth wine.

TASTING NOTES

Bright yellow with green reflections. Fresh hay and yellow fruits on the nose followed by a palate full of fresh, invigorating acidity and harmonious fruit-sweetness.



VINTAGE INFORMATION

Vintage	2012
Region	Lieser, Mosel
Grape Varieties	100% Riesling
Winemaker	Axel Pauly
Classification	QBA
Features	Sustainable, Vegan, Vegetarian
Closure	Stelvin
ABV	11.5%
Residual Sugar	6.7g/L
Acidity	7.4g/L