

**Name:** Pauly Spätburgunder trocken  
**Producer:** Wine estate Axel Pauly  
**Variety:** Spätburgunder  
**Taste profile:** trocken  
**Vintage:** 2019  
**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:** Nature did not make it as easy for the winegrowers on the Moselle as it was in 2018. 2019 was a demanding vintage with many capricious weather conditions: Frost in spring, drought, heat and sunburn in summer and rain in autumn. There was a 25% drop in yield compared to the particularly lush previous year. Some wineries had up to two thirds less yield than in 2018, but the winegrowers on the Mosel, Saar and Ruwer are generally very satisfied with the quality of the grapes.

**Vinification:** Mash fermentation in tubs for 51 days, gentle pressing, maturation in 2-3 years old Barriques for 13 months, malolactic fermentation, racked 3 times using only gravity, bottled unfiltered by hand – totally produced without technical support.

**Alcohol level:** 13.0 % vol.  
**Residual sugar:** 0.5 g/l  
**Acid level:** 5.2 g/l  
**Formats available:** 750 ml - cork closure  
**Lifetime expectation:** 15 years

**EAN bottle:** 4260092129638  
**EAN box of 6:** 4260092129379  
**EAN box of 12:** 4260092129485

**Colour:** purple red

**Nose:** red fruits, slightly oak aromas – vanilla, spices

**Taste:** elegant Pinot Noir with balanced tannins, well integrated oak, ripe red fruits, silky finish

**Serving temperature:** 12 - 14°C

**Serving suggestions:** Ideal food wine, goes well with venison, but also with grilled or smoked fish