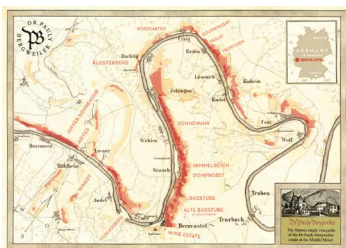


Dr. Pauly Bergweiler

TROCKEN Riesling Dry 2018



Dr. Pauly-Bergweiler is owned by Dr. Peter Pauly and his wife Helga, both of whom are traditional advocates of noble wines. The vineyards are mainly planted on difficult-to-cultivate river valley hillsides and are planted predominantly with late maturity Riesling grapes, which place high demands on their location.

THE DOCTOR PAULY ESTATE has 34 acres of Riesling vineyards in the steeply-sloped Middle-Mosel area. More than 75% of our vineyards are marked as "Steillage." The vineyard soils are mostly Devon slate residual soils with varying parts of topsoil and mineral stone. The slate gives our wines a delicate and cool minerality which is typical for a Mosel Riesling. The combination of cool climate, slate and Riesling makes our wines unique.



LOCATION

Middle Mosel



ESTATE

Dr. Pauly Bergweiler



VARIETALS

100% Riesling Dry



SWEETNESS

ALCOHOL: 12.0%

RES. SUGARS: 9.0 G/L



ACIDITY

ACIDITY: 8.3 G/L



VINES &
VITICULTURE

The vineyard soils are mostly Devon slate residual soils with varying parts of topsoil and mineral stone. The slate gives our wines a delicate and cool minerality.



TASTING
NOTES

The Dry Riesling from Dr. Pauly-Bergweiler has a refreshing and irrepressible aroma that exudes significant power, emerging with the bouquet of violets when exposed to air. The taste is marked by a distinctive acidity.



Food Pairing: This is an ideal partner for any kind of fish. Try it with Dover sole or pike.



Fish



UPC: 8 83122 87120 4
12pk / 750mL

