



Dr. Pauly-Bergweiler

PURE MOSEL.



ALL ABOUT THE VINEYARDS

Throughout the Mosel River Valley, we have 42 acres of vineyards, many of which are in the "best of the best" locations such as Bernkasteler alte Badstube am Doctorberg, Wehlener Sonnenuhr, Graacher and Zeltinger Himmelreich, Urziger Würzgarten and Goldwingert, Erdener Treppchen and Prälat, Brauneberger Juffer and Juffer-Sonnenuhr. Almost 75% are steep slope vineyards and maintained by hand. Extensive care of these vineyards, combined with intentionally low yields and selective handpicking, serve as guarantors for our extraordinary wines and their individual and unique character.

MOSEL SOIL

The soil is mainly Devonian slate combined with clay, loam or sand. The different types of slate provide mineral notes and make the wines from each vineyard unique. Ürzig has a high content of red slate stones, while Wehlen and Bernkastel have a blue kind of slate. Here is an overview over the vineyard sites:

WINEMAKING

We use small stainless steel tanks where the grapes of each different vineyard are fermented separately. We have 15 different vineyard sites between the villages of Brauneberg and Erden on a stretch of 20 km (12,5 miles), and every single vineyard has its own character. The fermentation is temperature-controlled and kept very slow and at low temperatures to retain the diversity of aromas and the vitality of the wines. Our collection of Riesling wines is very diverse. In most vintage years we have all the varieties found on a good wine menu, ranging from a juicy, hearty table wine to fine quality wine and further to a creamy, sweet dry berry selection.

Dr. Pauly-Bergweiler is owned by Dr. Peter Pauly and his wife Helga, both of whom are traditional advocates of noble wines.

OUR WINES:

- Noble House Riesling
- Dr. Pauly-Bergweiler Riesling Trocken
- Wehlener Sonnenuhr Riesling Kabinett
- Wehlener Sonnenuhr Riesling Spätlese
- Noble House Eiswein

