

2014 Paulessen



Vintage:	2014
Wine Region:	Mosel
Grape Varieties:	Riesling
Designation of Origin:	German quality wine produced in specified regions
Degree of sweetness:	Trocken
Degree of alcohol:	11 % vol
Serving temperature:	8-10° C

The Paulessen in a sip:

Paulessen is Andreas own brand and is used to classify his dry style Riesling from the Mosel. The name "Paulessen" originates from a farm name of his 17th century ancestors. Paulessen grows on steep Mosel slopes. The vines are partly very old, which explains the concentration and the extract in the wine. The minerality comes from the slaty soil and is a highly desirable characteristic and gives a quality Riesling its distinction.

Appearance: Light honey color

Aroma: Ripe apricots and sweet apple paired with a delicate minerality

Taste: The 2014 vintage is wonderfully lean and fresh with invigorating and racy acidity. Its fruit mix is thrilling and animating.

Food pairing: Paulessen is a perfect wine for light dishes with mushrooms, like a mushroom risotto flavoured with Riesling or light fish dishes.

Colleagues refer to Andreas Bender as a "Maverick from the Mosel." It is a fitting name for the unconventional and passionate winemaker. On one hand Andreas is very modern, especially in his label design, but also in the style of his wines. As much as Andreas wants to make complex, story worthy wines he also believes they should be fun to drink. Each glass is quit simply a celebration for your tastebuds! Both wine novices and ambitious wine drinkers alike are dedicated "Maverick of the Mosel" supporters. On the other hand, in contrast to his modern side, Andreas is also an absolute traditionalist who confidently believes in the "controlled doing nothing." He does not believe in manipulating the wine making process just to get a desirable, otherwise known as "trendy," flavour into the wine. Andreas has an impressive understanding of varietal and origin, enabling him to work with the grapes in a very natural way. His minimalistic, let nature run its course, approach governs the entire wine making season from vine to grape to bottle. Andreas founded his own winery in his home town, Leiwen, located directly on the Mosel. Here Riesling is king and is undoubtably his passion. Like any entrepreneur he has many projects and produces wines in different locations, including the Pfalz. He also grows a few none traditional varietals to fulfil his curiosity. Are you up for a challenge? Try a German Cabernet Sauvignon or even Merlot! When Andreas Bender makes a wine it's impossible NOT to finish the bottle and reach for a second.