

2013 Paulessen Zenit



Vintage:	2013
Wine Region:	Mosel
Grape Varieties:	Riesling
Designation of Origin:	German quality wine produced in specified regions
Degree of sweetness:	Dry
Degree of alcohol:	12,5 %
Serving temperature:	8-10° C

The Paulessen Zenit in a sip:

Paulessen is Andreas's 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. Zenit is the designation used for his absolute flagship wines. The grapes for the Zenit line are particularly selected and grow on steep vineyards, with red slate terroir and the optimal sun exposure. These characteristics allow this wine to age and mature for many years.

Appearance: Clear pale yellow.

Aroma: The result is purely impressive, seductive aromas of sweet apple and honey accented with delicate rose notes.

Taste: Dry, racy, more piercing than the 2012 vintage. Vibrant minerality with a long and intense finish of citrus and apricots.

Food pairing: Perfect with fish such as salmon, sea bass, Risotto, and Sushi!

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 quite 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 undoubtedly his passion. Like any entrepreneur he has many projects and produces wines in different locations, including the Pfalz. He also grows a few non-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.