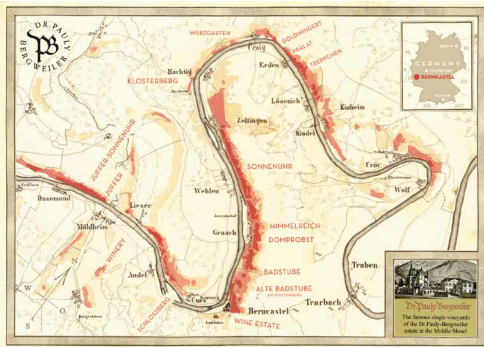


# Dr. Pauly Bergweiler

## FEINHERB Riesling 2024



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.

This Riesling QbA Fienherb is from the Dr. Pauly-Bergweiler estate, which is comprised of 16 ha (~40 acres) of Riesling vineyards in the steeply-sloped Middle-Mosel area. More than 75% of our vineyards are marked as „Steillage“ (‘very steep’, > 45°). The vineyard soils are mostly Devon slate with varying parts of topsoil and mineral stone. The slate gives our wines a delicate and cool minerality which is typical for a Moselle Riesling. The combination of cool climate, slate and Riesling makes our wines unique



LOCATION

**Middle Mosel**



TASTING  
NOTES

The QbA feinherb has fine fruit aromas in the nose of gooseberry and white peach. It is almost on the dry side, with very moderate residual sugar.



ESTATE

**Dr. Pauly Bergweiler**



VARIETALS

**100% Riesling**



**Food Pairing:** This Riesling goes great with mixed green salad with grilled chicken and parmesan cheese. It works well as companion for shrimp salad and other richer seafood, too.



SWEETNESS

**ALCOHOL:** 10.5%  
**RES. SUGARS:** 21.1 G/L  
**ACIDITY:** 7.4 G/L

**We Say:** “This wine is perfect for sitting on the deck on a Saturday afternoon. Moderate alcohol and a hint of sweetness make it easy to enjoy...”



VINES &  
VITICULTURE

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



UPC: 8 83122 89120 4  
12pk / 750mL

