



PRODUCER

Weingut Paulinshof

Kesten, Mosel. Steep slate, hand-picked Riesling, and a vineyard the family owns alone.

The Jüngling family has owned Weingut Paulinshof since the mid-1960s; today it is run by Oliver and Carina Jüngling. The vineyards sit in the Middle Mosel, with parcels in Kestener Paulinshofberg, Brauneberger Juffer, Brauneberger Juffer-Sonnenuhr and Brauneberger Kammer.

Brauneberger Kammer is owned by the family in its entirety, a Lage im Alleinbesitz. The soil is slate, the slopes are steep, and the grapes are picked by hand. We import four wines: two from the Kammer, a Riesling from red slate, and a traditional-method sekt.

THE WINES WE IMPORT

Brauneberger Kammer GG

2022 · White wine · Riesling

Brauneberger Kammer Feinherb

2024 · White wine · Riesling

Vom Roten Schiefer

2025 · White wine · Riesling

Riesling Sekt Brut

2018 · Sparkling · Riesling

THE PRODUCER IN SHORT

PRODUCER	Weingut Paulinshof
LOCATION	Kesten, Mosel
RUN BY	The Jüngling family, since the mid-1960s
MONOPOLE VINEYARD	Brauneberger Kammer (Lage im Alleinbesitz)
SOIL	Slate, steep slopes
HARVEST	By hand
IMPORTER IN NORWAY	Uva Import AS, Stavanger

PAULINSHOF · MOSEL

Brauneberger Kammer GG



FACTS

VINTAGE ON SALE	2022 (Vinmonopolet)
CATEGORY	White wine
GRAPE	Riesling
ALCOHOL	12.5%
VOLUME	75 cl
SOIL	Slate on steep slopes
VINIFICATION	Hand-picked from old vines. Dry (Grosses Gewächs)
PRICE	481,90 kr
PRODUCT NUMBER	9677001
AVAILABILITY	Vinmonopolet's ordering range
SERVING SUGGESTION	Fish · Poultry · Asian · Cheese

Brauneberger Kammer GG 2022

ABOUT THE WINE

Brauneberger Kammer is the Jüngling family's Lage im Alleinbesitz: they alone own the entire vineyard. The GG (Grosses Gewächs) classification marks Germany's top-tier dry wines. The grapes are hand-picked from old vines on steep slate slopes. Golden with green highlights. Ripe yellow apples, apricot, white peach and smoky slate on the nose. Dry on the palate, with acidity that keeps the fruit in place, and a finish that carries the slate through.

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Brauneberger Kammer Feinherb



Brauneberger Kammer Feinherb 2024

FACTS

VINTAGE ON SALE	2024 (stock)
CATEGORY	White wine
GRAPE	Riesling
ALCOHOL	11.5%
VOLUME	75 cl
SOIL	Slate on steep slopes
VINIFICATION	Hand-picked. Off-dry Spätlese (feinherb)
PRICE	423,60 kr
PRODUCT NUMBER	9123501
AVAILABILITY	Vinmonopolet's ordering range
SERVING SUGGESTION	Asian · Shellfish · Cheese · Dessert

ABOUT THE WINE

An off-dry Mosel Riesling from the Jüngling family's monopole. Feinherb marks a touch of residual sweetness that balances the fresh acidity. Pale yellow with green tints. Green apples, citrus, white flowers and a hint of honey on the nose. Juicy on the palate, with just enough sweetness to calm the heat of spiced dishes.

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Vom Roten Schiefer



Vom Roten Schiefer 2025

FACTS

VINTAGE ON SALE	2025 (stock)
CATEGORY	White wine
GRAPE	Riesling
ALCOHOL	11.5%
VOLUME	75 cl
SOIL	Red slate, less common in the Mosel than the blue
VINIFICATION	Hand-picked
PRICE	298,50 kr
PRODUCT NUMBER	18587101
AVAILABILITY	Vinmonopolet's ordering range
SERVING SUGGESTION	Sushi · Fish · Vegetarian · Shellfish

ABOUT THE WINE

Vom Roten Schiefer, “from the red slate”. Red slate is less common in the Mosel than the blue kind, and gives a different character: a touch more warmth and depth. Pale yellow with green highlights. White grapefruit, lime and green apples on the nose, with a clear mineral undertone that recalls wet stone. Crisp acidity, clean fruit, and a mineral finish that holds.

PAULINSHOF · MOSEL

Riesling Sekt Brut

*Riesling Sekt Brut 2018*

FACTS

VINTAGE ON SALE	2018 (stock)
CATEGORY	Sparkling
GRAPE	Riesling
ALCOHOL	12.5%
VOLUME	75 cl
SOIL	Slate
VINIFICATION	Hand-picked, traditional method, 36 months on the lees
PRICE	391 kr
PRODUCT NUMBER	18991301
AVAILABILITY	Vinmonopolet's ordering range
SERVING SUGGESTION	Aperitif · Shellfish · Celebration

ABOUT THE WINE

A Riesling sekt made by the traditional method, the same process as in Champagne. 36 months on the lees gives a creamy texture and yeast notes from autolysis. Golden colour, persistent bubbles. Brioche, toasted bread, green apples, pomegranate and orange marmalade on the nose. A fine mousse and balanced acidity, with a finish that holds.