



# GEORG BREUER

## Wine profile

### 2014 GB CHARM RIESLING

#### Region

With its some 3000 Hectars, Rheingau is one of the smallest wine growing regions in Germany. South facing steep slopes are protected from the cold northerly winds by the Taunus Mountains, giving ideal ripening conditions.

#### Vintage

Vintage 2014 was again marked by extremes. After a mild winter and spring followed one of the earliest buddings ever recorded. Thankfully May was cooler which delayed flowering. Summer was very dry with water deficits which were filled up more than enough in late summer. Warm temperatures in September raised sugar levels and balanced out the acidity of the grapes which allowed for harvest begin in mid-September and ended with meticulous selection on October 10th.

#### Grape variety

In terms of elegance and finesse Riesling is the country's premier grape. The vineyards along the Rhine provide for ideal growing conditions. With its distinctive aromatic profile, delicate structure and tangy acidity Riesling produces not only the finest German wines, it earns world-wide recognition as well.

#### Soils

The grapes are sourced from vineyards with shallow to deep gravely clay soils with patches of quartzite and slate.

#### Wine estate

Implementing a strict quality philosophy Bernhard Breuer turned the family-owned wine estate with its 34 hectares into a leading estate in the Rheingau. Today it is managed by his daughter Theresa Breuer and production manager of many years, Hermann Schmoranz, with the assistance of cellar master Markus Lundén.

#### Wine description

Bright pale yellow with green reflexes, fresh aromas of lemon, passion fruit and peach; lush, savoury fruit aromas, lively play of acidity and ample fruit, an excellent half-dry wine. Low yields of 55 hl/hectare.

#### Serving suggestion

Ideal drinking temperature: 9° Celsius; this wine is an ideal aperitif. It also pairs well with grained salmon, Asian cuisine, grilled chicken and fresh cheeses. Delicious when young. Drink now.

Alcohol 11,5% · Residual sugar 14,6 g/l · Total acidity 7,8 g/l

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