

# Wine profile 2020 LORCH "ESTATE" RIESLING

#### Region

The Rheingau covers approximately 3.000 hectares of vineyards and is one of the smallest wine growing regions in Germany. The southerly exposed vineyard sites protected by the Taunus mountain range are a reliable source of one of the finest Riesling wines of the country.

## Vintage

During the year, the winemakers mainly had to deal with drought stress in the vineyard. Although the vine with its long roots can compensate for drought, the now third dry season is clearly noticeable in three consecutive years. Fortunately, this did not affect the ripening of the grapes in the Rheingau area. The loose grapes of this vintage were healthy until harvest and had a fruity note.

# Grape variety

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

#### Soils

The grapes for this village-Riesling are sourced from south west orientated steep vineyard sites in Lorch dominated by quartzite, slate soils.

#### Wine estate

Implementing a strict quality philosophy Bernhard Breuer turned the family-owned wine estate with its 40 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 yellow, green reflexes, yellow fruits up to citrus notes in the aroma. On the palate with pressure, straight and cool framed by mineral hints. The balance between the strong acidity structure and intense extract sweetness is bringing a long finish in this wine.

Alcohol 12,0% · Residual sugar 6,9 g/l · Total acidity 8,2 g/l

Büro: Geisenheimer Strasse 9 Vinothek/Kellerwelt: Grabenstrasse 8 D-65385 Rüdesheim am Rhein

Fon +49 (0) 6722 1027

www.georg-breuer.com info@georg-breuer.com

