



# GEORG BREUER

Wine profile

## 2019 LORCH PFAFFENWIES

### 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

After a very hot year and a dry winter, the vines started with a water deficit into the new vegetation year, which supposed to be another dry one. A very cool May was slowing down the vegetation, but the high temperatures in July bring back a few problems. In some vineyards the grapes get sunburn but luckily they did not affect the quality of the grape material. It was a very quick harvest because the ripeness of aroma and phenolic was on its point very early and there was no risk because of the weather. This vintage brings very aromatic wines with a nice acidity structure.

### 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.

### Terroir

The area receives a considerable amount of sunlight due to its predominantly south and south-west facing slopes towards the Rhine. The Pfaffenwies vineyards are characterized by the humid warmth of the Rhine, shallow, stony Hunsrück slate and Taunus quartzite soils and the deep loess in the lower slopes.

### 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, his daughter Theresa Breuer runs the estate supported by vineyard manager Hermann Schmoranz and cellar master Markus Lundén.

### Wine description

Warm tones of almond and chamomile on the nose. Yellow-fruity and slightly floral on the palate. Wonderfully integrated acidity and dense in the extract. Despite its lightness, it has a great tension, with a gentle tartness and a robust finish.

Alcohol 12% · Residual sugar 2,2 g/l · Total acidity 8,3 g/l

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

Fon + 49 (0) 6722 1027

[www.georg-breuer.com](http://www.georg-breuer.com)  
[info@georg-breuer.com](mailto:info@georg-breuer.com)

USt-IdNr. DE 278 348 880  
VSt-Nr. DE 00000096342

Breuer OHG  
HRA Wiesbaden 9724  
ZSVR-Nr. DE4462459347170

Rheingauer Volksbank  
IBAN DE 24 5109 1500 0010 1293 20  
BIC GENO DE51 RGG

Commerzbank  
IBAN DE 21 5104 0038 0544 1241 00  
BIC COBA DEFF XXX

