



GEORG BREUER

Wine Profile

2022 PFAFFENWIES

– Lorch Riesling –



THE WINE

After eleven months of maturation in old 1200l and 600l barrels, the wine reveals 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 tension with a gentle tartness and a robust finish.

THE ORIGIN

The south-west facing vineyard offers the vines slightly longer and therefore cooler nights. In the afternoon the sunlight shines powerful on the steep slopes. Pfaffenwies is characterized by shallow, stony slate and quartzite soils and the deep loess on the lower slopes.

THE VINTAGE

The year 2022 was characterized by high temperatures and little rainfall during the vegetation period. The right timing was most important during the harvest in order to be able to adjust the optimum ripeness without sacrificing quality. Thanks to the conscientious manual work and precise selection, healthy and ripe grapes could be harvested and processed. As a result, we can look forward to the wines with complexity, fruit and a distinctive aroma.

Vintage	2022
Residual sugar	5,2 g/l
Acidity	8,0 g/l
Alcohol	11,5 vol%
Drinking temperature	9°C
Aging potential	20 years

PAIRING

With salmon trout, seafood and poultry.

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