



GEORG BREUER

Wine description **2012 „GB“ Charm Riesling** **Weingut Georg Breuer**

Winegrowing area

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

After the mild and moist December and January months, February brought record minus degrees with plenty of frost. March was overly warm and very dry, fortunately the weather in April balanced out resulting in a normal bud break at the end of April. Flowering was influenced in June through cool temperatures at night, however ripening began as on average middle of August. The grapes were in fantastic health till the end of October, so the harvest could be completed without complication.

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 33 hectares into a leading estate in the Rheingau. Today, his daughter Theresa Breuer runs the estate, supported by cellar master Hermann Schmoranz.

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).

Food Pairing

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

Residual sugar: 14,2 g/l

Total acidity: 8,2 g/l

Alcohol: 11,5% vol.