



GEORG BREUER

Wine profile

2017 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

2017 was a vintage full of challenges. It started with a short cold winter. Early bud break was caused by spring-like temperatures from mid-February to mid-April. Our vineyards luckily spared the frost at the end of April. In the middle of May warm weather encouraged the growth of vegetation. The vineyards of Rüdesheim escaped the harsh winds and hail in August while the Rauenthal vineyards suffered damage. We overcame some obstacles in September such as increased rainfall which lead to mould development due to bursting grapes, and high wasp activity. Overall these conditions lead to an early harvest starting in the beginning of September and ending on the 7th of October after a strict selection.

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 gravelly 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, his daughter Theresa Breuer runs the estate, supported by head of operations Hermann Schmoranz and 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 gravad salmon, Asian cuisine, grilled chicken and fresh cheeses. Delicious when young. Drink now.

Alcohol 11,5% · Residual sugar 14,4g/l · Total acidity 9,1g/l

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