



# GEORG BREUER

## Wine profile

### 2019 GB CHARM RIESLING

#### Wine growing area

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 brought back a few problems. In some vineyards the grapes got 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.

#### 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 40 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.

#### 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.

Alcohol 11,5% · Residual sugar 14,2 g/l · Total acidity 8,8 g/l

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