



# GEORG BREUER

## Wine profile

### 2021 GB CHARM RIESLING

#### Wine growing 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 three years characterized by warm summers and low rainfall, 2021 presented us with a cool and wet summer that challenged us viticulturally. After a warm winter, we again feared that there would be an early bud break again and that the trend of the last few years would continue. But a cold spring luckily slowed down the development of nature. Due to cool temperatures in July and August, we only started harvesting in mid-September. The grapes were extremely varied in quality and quantity... as there was a back and forth in terms of weather throughout the year.

#### 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 grained salmon, Asian cuisine, grilled chicken and fresh cheeses.

Alcohol 11,5% · Residual sugar 13,2 g/l · Total acidity 9,1 g/l

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