



GEORG BREUER

Wine Profile

2024 GB CHARM

– Riesling –



Vintage	2024
Residual sugar	13,3 g/l
Acidity	7,9 g/l
Alcohol	11,5 vol%
Drinking temperature	7°C

THE WINE

The wine is matured in stainless steel tanks. Fresh aromas of grapefruit, passion fruit and peach on the nose. Juicy fruit with well-integrated acidity. An ideal terrace wine. We call the not fully fermented Riesling „Charm“ because of its delicately rounded taste.

THE ORIGIN

The grapes come from Rheingau vineyards with shallow to deep, stony clay soils with layers of quartzite and slate.

THE VINTAGE

The year 2023 was characterised by mixed conditions in the Rheingau. A hot and dry summer led to early ripening of the grapes and potentially high quality wines. However, August and September brought unexpected rainfall, posing many challenges for the winegrowers. Thanks to strict selection of the harvest, however, the excellent quality was maintained, resulting in wines with a lot of character and finesse.

PAIRING

With Asian starters, asparagus dishes or simply by the glass.

Grabenstrasse 8
D-65385 Rüdesheim am Rhein
Fon + 49 (0) 6722 1027
www.georg-breuer.com
info@georg-breuer.com



USt-IdNr. DE 278 348 880
VSt-Nr. DE 00000096342
Breuer OHG
HRA Wiesbaden 9724
ZSVR-Nr. DE4462459347170

Rheingauer Volksbank
IBAN DE 24 5109 1500 0010 1293 20
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