



# GEORG BREUER

## Wine Profile

### 2024 GB SAUVAGE

– Riesling –



Vintage	2024
Residual sugar	4,3 g/l
Acidity	8,6 g/l
Alcohol	12,0 vol%
Drinking temperature	7°C

## THE WINE

The wine is matured in stainless steel tanks. It has a in light, accessible body and a pleasant scent of citrus and apple. The crispy acid structure is balanced with great juiciness. The name “Sauvage” describes the lively, fresh character. An excellent dry white wine for many occasions.

## THE ORIGIN

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

## THE VINTAGE

The 2024 wine year was marked by unusually wet and warm weather. Spring started off mild, but a drop in temperature in April slowed down the development of the vines, which was further hampered by high rainfall in May. The summer was changeable with frequent rainfall, while temperatures fluctuated. Despite some dry spells, rainfall remained above average. In mid-September, a rapid yet intensive grape harvest began, requiring a great deal of selection. The result in the cellar was a vintage of cool, elegant and lively wines.

## PAIRING

With marinated salmon, smoked fish pies, grilled chicken and fresh cheese.

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