



GEORG BREUER

Wine profile

2019 GRAUER BURGUNDER – PINOT GRIS

Winegrowing 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. Great Pinot wines are also produced here.

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 bring back a few problems. In some vineyards the grapes get 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

Pinot Gris (Grauer Burgunder) is a member of the burgundy grape family and directly related to Pinot Noir. It provides for spicy wines with lots of extracts and delicate acidity structure.

Soils

The southerly exposed steep vineyards sites in Rudesheim consist predominantly of shallow, gravely clay soils with layers 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 production manager Hermann Schmoranz and cellar master Markus Lundén.

Wine description

Bright yellow with green reflexes, fine spicy aromas of apricots, delicate fruit aromas framed by subtle hints of oak, harmonious, savoury finish; pure expression of the grape variety. This wine was fermented and aged in a small wooden cask. Low yields of 35 hl/hectare.

Food pairing

Ideal drinking temperature: 10° Celsius. We recommend decanting this wine; it pairs well with goose liver, grilled salmon and filled partridge.

Alcohol 12% vol. · Residual sugar 0,4g/l · Total acidity 5,7 g/l

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