



GEORG BREUER

Wine Profile

2023 „ESTATE“ LORCH

– Village Riesling –



Vintage	2023
Residual sugar	8,3 g/l
Acidity	7,4 g/l
Alcohol	12,5 vol%
Drinking temperature	9°C
Aging potential	10 years

THE WINE

About a quarter of the wine is matured in large wooden barrels, the rest comes from stainless steel tanks. The aroma is yellow fruity, reminiscent of citrus fruits. On the palate it is powerful, straightforward and cool with a distinctive minerality. The balance between a strong acid structure and intense extract sweetness gives the wine an incredible length.

THE ORIGIN

The grapes for this village Riesling come from the steep, south-west-facing slopes of the Lorch vineyards, which are mainly characterized by Rhine slate and quartzite.

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 cuisine, seafood, grilled vegetables and goat cheese.

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