



GEORG BREUER

Wine Profile

2024 NONNENBERG

– Rauenthal Riesling –



Vintage	2024
Residual sugar	2,6 g/l
Acidity	8,2 g/l
Alcohol	11,5 vol%
Drinking temperature	9°C
Aging potential	25 years

THE WINE

After eleven months of maturation in old 1200l barrels and 600l barrels, the wine is incredibly powerful, minerally and has a tart structure. Complex on the palate with aromas of red apple, juicy citrus and lively grip. Finished with a subtle spiciness. A wine that can develop over many years.

THE ORIGIN

The south-facing steep slope “Nonnenberg” is characterized by deep, greasy phyllite soils that end in loess loam in the lower slope. The name was derived from the nuns of the Tiefenthal monastery, who owned this slope and the buildings. The five-hectare vineyard area is solely owned and planted with vines, some of which are over 70 years old.

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 strongly seasoned fish, seafood and white poultry.

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