



# GEORG BREUER

## Wine profile

### 2021 RHEINGAU RIESLING AUSLESE

#### Wine growing 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.

#### Vintage

After three years characterized by warm summers and low rainfall, 2021 presented us with a cool and wet summer that challenged us viticulturally. After a warm winter, we again feared that there would be an early bud break again and that the trend of the last few years would continue. But a cold spring luckily slowed down the development of nature. Due to cool temperatures in July and August, we only started harvesting in mid-September. The grapes were extremely varied in quality and quantity... as there was a back and forth in terms of weather throughout the year.

#### Grape variety

In terms of elegance and finesse Riesling is the country's premier grape. The vineyards along the Rhine provide for ideal growing conditions. With its distinctive aromatic profile, delicate structure and tangy acidity Riesling produces not only the finest German wines, it earns world-wide recognition as well.

#### Soils

The grapes are sourced from vineyards with shallow to deep gravelly clay soils with patches 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 it is managed by his daughter Theresa Breuer and production manager of many years, Hermann Schmoranz, with the assistance of cellar master Markus Lundén.

#### Wine description

Our Rheingau Auslese is made of noble rot affected grapes (around 60% of the mix) and selected overripe grapes. Greenish golden reflexes; thick tears indicate high viscosity; fruity aromas of apricot, mirabelle and pink grapefruit; fresh sweetness beautifully balanced with lively acidity structure.

#### Food pairing

Serve well chilled at 9° Celsius. It pairs well with hard cheese, Foie Gras, light tartes with fruits or simply by itself as sweet Aperitif.

Alcohol 9% vol. · Residual sugar 96,5 g/l · Total acidity 8,3 g/l

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