



GEORG BREUER

Wine Profile

2025 RHEINGAU AUSLESE

– Riesling –



Vintage	2025
Residual sugar	98,0 g/l
Acidity	7,8 g/l
Alcohol	9,5 vol%
Drinking temperature	9°C
Storage Potential	15 years

THE WINE

In the glass, the wine displays a greenish-gold colour. The dense tears suggest a high viscosity. On the nose, there is a fruity blend of apricot, mirabelle plum and even pink grapefruit. On the palate, the Auslese offers a fresh sweetness that is beautifully balanced by a lively acidity.

THE ORIGIN

The grapes used for this selection, some of which have noble rot, come from various vineyards in Rüdesheim, characterised mainly by quartzite and slate soils, as well as loamy gravel.

THE VINTAGE

The 2025 wine-growing year was characterised by persistently warm weather and a very early growing season. A dry, sunny spring significantly accelerated the vines' development. The summer was predominantly warm and dry, punctuated by occasional wet spells with increased risk of disease. An unusually wet September necessitated a very rapid and selective harvest from mid-September onwards. In the cellar, a vintage with structured freshness, clear aromas and good balance is emerging.

PAIRING

With foie gras, light fruit tarts or simply as a sweet aperitif.

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