



# GEORG BREUER

## Wine profile

### 2021 RÜDESHEIM "ESTATE" RIESLING

#### Region

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 for this village-Riesling are sourced from various vineyard sites in Rüdesheim dominated by quartzite, slate soils and loamy gravel.

#### Wine estate

Implementing a strict quality philosophy Bernhard Breuer turned the family-owned wine estate with its 34 hectares into a leading estate in the Rheingau. Today, his daughter Theresa Breuer runs the estate supported by vineyard manager Hermann Schmoranz and cellar master Markus Lundén.

#### Wine description

Bright yellow, green reflexes, delicate aromas of red apples and fresh herbs. On the palate it is gripping, straight and cool framed by mineral hints. A strong acidity structure with a fine spicy aftertaste.

#### Serving suggestions

Ideal drinking temperature: 9° Celsius. It pairs well with marinated salmon, smoked duck pâté, grilled sea bass and spicy cream cheese. Drink now until 2025.

Alcohol 11,5% · Residual sugar 7,5 g/l · Total acidity 9,2 g/l

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