



GEORG BREUER

Wine profile

2020 SPÄTBURGUNDER – PINOT NOIR

Winegrowing 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. Great Pinot wines are also produced here.

Vintage

During the year, the winemakers mainly had to deal with drought stress in the vineyard. Although the vine with its long roots can compensate for drought, the now third dry season is clearly noticeable in three consecutive years. Fortunately, this did not affect the ripening of the grapes in the Rheingau area. The loose grapes of this vintage were healthy until harvest and had a fruity note.

Grape variety

The right location and the vintner's skill are essential for Pinot noir (Spätburgunder) to fully express its elegant aroma profile.

Vinification

The way of producing Spätburgunder – Pinot Noir is orientated on the Burgundy, where they use a chilled maceration on the skins for a few days and then start the alcoholic fermentation. We use 100% Barrique barrels for storage after fermentation.

Soils

Deep, gravely clay soils with layers of quartzite and slate prevail in these southerly exposed steep vineyard sites.

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 Theresa Breuer runs the estate, supported by production manager Hermann Schmoranz and cellar master Markus Lundén.

Wine description

Bright ruby red, delicate aromas of wild berries, hints of smoke, clove and vanilla, framed by spicy structure, lush savoury fruit, ripe tannins, well-balanced and elegant. Low yields of 25 hl/hectare.

Food pairing

Ideal drinking temperature: 16° Celsius. We recommend decanting this wine; it pairs well with delicate roasts, smoked ham and ripe hard cheese. Drink now through 2029.

Alcohol 13,0% vol · Residual sugar 0,7g/l · Total acidity 4,9g/l

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