



# GEORG BREUER

## Wine Profile

### 2022 BERG ROTTLAND

– Rüdesheim Riesling –



Vintage	2022
Residual sugar	2,5 g/l
Acidity	7,1 g/l
Alcohol	11,5 vol%
Drinking temperature	9°C
Aging potential	20 years

## THE WINE

After eleven months of maturation in old 1200l and 600l barrels, the wine has slightly sweet notes that turn into nutty. The fruit is reminiscent of peaches and apricots. There are slight ethereal approaches that are reminiscent of tangerine peel or orange zest. Also a grippy acidity structure with a long mineral aftertaste. A wine that can develop over many years.

## THE ORIGIN

The steep, south-facing Berg Rottland is located on the western outskirts of Rüdesheim. The soils here consist of gray-blue clay slate with a humus-rich top layer, loess and weathered slate grit. The warmer microclimate shaped by the Rhine allows the grapes to ripen early.

## THE VINTAGE

The year 2022 was characterized by high temperatures and little rainfall during the vegetation period. The right timing was most important during the harvest in order to be able to adjust the optimum ripeness without sacrificing quality. Thanks to the conscientious manual work and precise selection, healthy and ripe grapes could be harvested and processed. As a result, we can look forward to the wines with complexity, fruit and a distinctive aroma.

## PAIRING

With salmon trout, seafood and poultry.

Grabenstrasse 8  
D-65385 Rüdesheim am Rhein  
Fon + 49 (0) 6722 1027  
[www.georg-breuer.com](http://www.georg-breuer.com)  
[info@georg-breuer.com](mailto:info@georg-breuer.com)



USt-IdNr. DE 278 348 880  
VSt-Nr. DE 00000096342  
Breuer OHG  
HRA Wiesbaden 9724  
ZSVR-Nr. DE4462459347170

Rheingauer Volksbank  
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