



GEORG BREUER

Wine Profile

2022 BERG SCHLOSSBERG

– Rüdesheim Riesling –



Künstleretikett von Manijn van Berkum

Vintage	2022
Residual sugar	1,5 g/l
Acidity	7,0 g/l
Alcohol	11,5 vol%
Drinking temperature	9°C
Aging potential	25 years

THE WINE

After eleven months of maturation in old 1200l and 600l barrels, the wine shows an intense scent of stone fruit and citrus aromas reminiscent of orange peel. In addition, old woody notes with lots of mineral spice. Extremely lasting on the palate thanks to a salty minerality, present acidity and some tannin. Very long finish with lots of pull and excellent depth. A wine that can develop over many years.

THE ORIGIN

The Schlossberg mountain lies in the bend of the Rhine, where the river has dug its way back to the north. The steepest vineyards in the Rheingau, with a gradient of up to 65 percent, are partly held in place by high vineyard walls. The soils here consist of barren Rhine slate and quartzite and also serve as heat storage. The name comes from Ehrenfels Castle, the ruins of which can still be seen from afar today.

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 marinated salmon, seafood and white poultry.

Grabenstrasse 8
D-65385 Rüdesheim am Rhein
Fon + 49 (0) 6722 1027
www.georg-breuer.com
info@georg-breuer.com



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

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