

Wine profile 2022 GB CHARM RIESLING

Wine growing 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.

Vintage

The year 2022 was characterized by high temperatures and little rainfall. It was topped with a summer with many hours of sunshine, but also with some challenging weather conditions. 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. So we can look forward to the wines with complexity, fruit and a distinctive aroma.

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 are sourced from vineyards with shallow to deep gravely clay soils with patches of quartzite and slate.

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, his daughter Theresa Breuer runs the estate, supported by head of operations Hermann Schmoranz and cellar master Markus Lundén.

Wine description

Bright pale yellow with green reflexes, fresh aromas of lemon, passion fruit and peach; lush, savoury fruit aromas, lively play of acidity and ample fruit, an excellent half-dry wine.

Serving suggestion

Ideal drinking temperature: 9° Celsius; this wine is an ideal aperitif. It also pairs well with graved salmon, Asian cuisine, grilled chicken and fresh cheeses.

Alcohol 11% · Residual sugar 13,5 g/l · Total acidity 7,2 g/l



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