



GEORG BREUER

Wine Profile

2023 GB SAUVAGE

– Riesling –



Vintage	2023
Residual sugar	2,8 g/l
Acidity	6,9 g/l
Alcohol	12,0 vol%
Drinking temperature	7°C

THE WINE

The wine is matured in stainless steel tanks. It has a in light, accessible body and a pleasant scent of citrus and apple. The crispy acid structure is balanced with great juiciness. The name “Sauvage” describes the lively, fresh character. An excellent dry white wine for many occasions.

THE ORIGIN

The grapes come from Rheingau vineyards with shallow to deep, stony clay soils with layers of quartzite and slate.

THE VINTAGE

The year 2023 was characterised by mixed conditions in the Rheingau. A hot and dry summer led to early ripening of the grapes and potentially high quality wines. However, August and September brought unexpected rainfall, posing many challenges for the winegrowers. Thanks to strict selection of the harvest, however, the excellent quality was maintained, resulting in wines with a lot of character and finesse.

PAIRING

With marinated salmon, smoked fish pies, grilled chicken and fresh cheese.

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