



GEORG BREUER

Wine Profile

2022 NONNENBERG

– Raumenthal Riesling –



Vintage	2022
Residual sugar	4,9 g/l
Acidity	7,2 g/l
Alcohol	11,5 vol%
Drinking temperature	9°C
Aging potential	25 years

THE WINE

After eleven months of maturation in old 1200l barrels and 600l barrels, the wine is incredibly powerful, minerally and has a tart structure. Complex on the palate with aromas of red apple, juicy citrus and lively grip. Finished with a subtle spiciness. A wine that can develop over many years.

THE ORIGIN

The south-facing steep slope “Nonnenberg” is characterized by deep, greasy phyllite soils that end in loess loam in the lower slope. The name was derived from the nuns of the Tiefenthal monastery, who owned this slope and the buildings. The five-hectare vineyard area is solely owned and planted with vines, some of which are over 70 years old.

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 strongly seasoned fish, seafood and white poultry.

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