

# Wine profile 2021 LORCH PFAFFENWIES

### Region

With its some 3000 Hectars, Rheingau is one of the smallest wine growing regions in Germany. South facing steep slopes are protected from the cold northerly winds by the Taunus Mountains, giving ideal ripening conditions.

### Vintage

After three years characterized by warm summers and low rainfall, 2021 presented us with a cool and wet summer that challenged us viticulturally. After a warm winter, we again feared that there would be an early bud break again and that the trend of the last few years would continue. But a cold spring luckily slowed down the development of nature. Due to cool temperatures in July and August, we only started harvesting in mid-September. The grapes were extremely varied in quality and quantity ... as there was a back and forth in terms of weather throughout the year.

# 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.

#### Terroir

The area receives a considerable amount of sunlight due to its predominantly south and south-west facing slopes towards the Rhine. The Pfaffenwies vineyards are characterized by the humid warmth of the Rhine, shallow, stony Hunsrück slate and Taunus quartzite soils and the deep loess in the lower slopes.

# 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 vineyard manager Hermann Schmoranz and cellar master Markus Lundén.

## Wine description

Warm tones of almond and chamomile on the nose. Yellow-fruity and slightly floral on the palate. Wonderfully integrated acidity and dense in the extract. Despite its lightness, it has a great tension, with a gentle tartness and a robust finish.

Alcohol 11,5 % vol. · Residual sugar 9,6 g/l · Total acidity 4,7 g/l

