



# GEORG BREUER

## Wine Profile

### 2023 „ESTATE“ RAUENTHAL

– Village Riesling –



Vintage	2023
Residual sugar	6,9 g/l
Acidity	8,6 g/l
Alcohol	11,0 vol %
Drinking temperature	9°C
Aging potential	10 years

## THE WINE

About a quarter of the wine is matured in large wooden barrels, the rest comes from stainless steel tanks. Its aroma has citrus notes paired with green pears and dried herbs. Gripping on the palate, straightforward and cool with a fine mineral play. Strong acid structure paired with a fine spicy aftertaste.

## THE ORIGIN

The grapes for this local Riesling come from the south-facing peripheral sites of the Nonnenberg and parts of the Rothenberg, which are characterized by deep phyllite soils and loess loam.

## 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, shrimp dishes, grilled sea bass and mild hard cheese.

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