



GEORG BREUER

Wine Profile

2023 RHEINGAU AUSLESE

– Riesling –



Vintage	2023
Residual sugar	101,6 g/l
Acidity	10,6 g/l
Alcohol	9,0 vol%
Drinking temperature	9°C
Storage Potential	20 Jahre

THE WINE

The Rheingau Auslese is made from selected grapes with noble rot and overripe grapes. The proportion of berries affected by botrytis is around 60%. In the glass, the wine has a green-gold color. The thick tears indicate a high viscosity. On the nose, you can perceive a fruity mixture of apricot, mirabelle plum and pink grapefruit. On the palate, the Auslese presents itself with a fresh sweetness that is beautifully balanced by the lively acid structure.

THE ORIGIN

The grapes come from Rheingau vineyards with shallow to deep, stony clay soils. The water-retaining capacity of the soil provides good conditions for healthy botrytis.

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 foie gras, light fruit tarts, aromatic cheese or simply as a sweet aperitif.

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