



GEORG BREUER

Wine Profile

2023 „ESTATE“ RÜDESHEIM

– Village Riesling –



Vintage	2023
Residual sugar	8,0 g/l
Acidity	7,4 g/l
Alcohol	12,5 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. It has a delicate aroma of stone fruit, red apples and fresh herbs. Gripping on the palate, straightforward and cool with a fine mineral play. Animating acid structure paired with a finely spicy aftertaste.

THE ORIGIN

The grapes for this village Riesling come from various Rüdesheim vineyards, which are mainly characterized by quartzite and slate soils, as well as loamy gravel.

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 duck pates, grilled sea bass and spicy fresh cheese.

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