

Wine profile 2021 SPÄTBURGUNDER – PINOT NOIR

Winegrowing area

The Rheingau covers approximately 3.000 hectares of vineyards and is one of the smallest wine growing regions in Germany. The southerly exposed vineyard sites protected by the Taunus mountain range are a reliable source of one of the finest Riesling wines of the country. Great Pinot wines are also produced here.

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

The right location and the vintner's skill are essential for Pinot noir (Spätburgunder) to fully express its elegant aroma profile.

Vinification

The way of producing Spätburgunder – Pinot Noir is orientated on the Burgundy, where they use a chilled maceration on the skins for a few days and then start the alcoholic fermentation. We use 100% Barrique barrels for storage after fermentation.

Soils

Deep, gravely clay soils with layers of quartzite and slate prevail in these southerly exposed steep vineyard sites.

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 Theresa Breuer runs the estate, supported by production manager Hermann Schmoranz and cellar master Markus Lundén.

Wine description

Deep ruby red, delicate aromas of wild berries and blackcurrent, hints of smoke, clove and vanilla, framed by spicy structure, lush savoury fruit, ripe tannins, well-balanced and elegant. Ideal drinking temperature: 16° Celsius. Drink now through 2029.

Alcohol 12,0% vol · Residual sugar 0,5 g/l · Total acidity 5,1 g/l

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