



# GEORG BREUER

## Wine Profile

## 2024 „ESTATE“ LORCH

– Village Riesling –



Vintage	2024
Residual sugar	5,3 g/l
Acidity	9,2 g/l
Alcohol	11,5 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. The aroma is yellow fruity, reminiscent of citrus fruits. On the palate it is powerful, straightforward and cool with a distinctive minerality. The balance between a strong acid structure and intense extract sweetness gives the wine an incredible length.

## THE ORIGIN

The grapes for this village Riesling come from the steep, south-west-facing slopes of the Lorch vineyards, which are mainly characterized by Rhine slate and quartzite.

## THE VINTAGE

The 2024 wine year was marked by unusually wet and warm weather. Spring started off mild, but a drop in temperature in April slowed down the development of the vines, which was further hampered by high rainfall in May. The summer was changeable with frequent rainfall, while temperatures fluctuated. Despite some dry spells, rainfall remained above average. In mid-September, a rapid yet intensive grape harvest began, requiring a great deal of selection. The result in the cellar was a vintage of cool, elegant and lively wines.

## PAIRING

With Asian cuisine, seafood, grilled vegetables and goat cheese.

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