



# GEORG BREUER

## Wine Profile

## 2024 PFAFFENWIES

– Lorch Riesling –



Vintage	2024
Residual sugar	3,3 g/l
Acidity	9,0 g/l
Alcohol	11,5 vol%
Drinking temperature	9°C
Aging potential	20 years

## THE WINE

After eleven months of maturation in old 1200l and 600l barrels, the wine reveals warm tones of almond and chamomile on the nose. Yellow fruity and slightly floral on the palate. Wonderfully integrated acidity and dense in the extract. Despite its lightness, it has tension with a gentle tartness and a robust finish.

## THE ORIGIN

The south-west facing vineyard offers the vines slightly longer and therefore cooler nights. In the afternoon the sunlight shines powerful on the steep slopes. Pfaffenwies is characterized by shallow, stony slate and quartzite soils and the deep loess on the lower slopes.

## 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 salmon trout, seafood and poultry.

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