



GEORG BREUER

Wine Profile

2024 „ESTATE“ RÜDESHEIM

– Village Riesling –



Vintage	2024
Residual sugar	4,4 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. 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 Rudesheim vineyards, which are mainly characterized by quartzite and slate soils, as well as loamy gravel.

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 marinated salmon, smoked duck pates, grilled sea bass and spicy fresh cheese.

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