

GRAUER BURGUNDER - GEORG BREUER

Rheingau



APPELLATION: Rudesheim

BLEND: Pinot Gris (100%)

WINEMAKER: Theresa Breuer and Markus Lunden

VINEYARD:

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. The grapes for this Pinot Gris are sourced from a Rudesheim vineyard dominated by quartzite, slate soils and loamy gravel. Climate is Continental and altitude is 150 metres above sea level.

VITICULTURE:

Viticulture is uncertified Organic.

WINEMAKING:

Handpicked fruit is vinified half large oak casks, and half small French barrels, and aged for 12 months before bottling in these barrels.

WEBSITE: <http://www.georg-breuer.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Bright yellow with green reflexes, and fine, spicy aromas of apricots framed by subtle hints of oak. Finishes on a harmonious, savoury note. A pure expression of the grape variety