

# GB SANS RIESLING - GEORG BREUER

Rheingau



**APPELLATION:** Rheingau

**BLEND:** Riesling (100%)

**WINEMAKER:** Theresa Breuer

**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 village-Riesling are sourced from various vineyard sites in Rheingau dominated by quartzite, slate soils and loamy gravel. Climate is continental.

**VITICULTURE:** \_\_\_\_\_

Viticulture is uncertified Organic.

**WINEMAKING:** \_\_\_\_\_

Handpicked fruit is vinified in stainless steel. Dealcoholisation is achieved through the spinning cone process using centrifugal distillation under vacuum, which gently removes volatile aromas and subsequently the alcohol from the wine, before reintroducing the aromas.

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

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

The nose displays delicate aromas of lemon and white peach. The palate is seductive, with great acidity and balance. Pairs well with white fish and fresh cheeses.