

GB SANS SPÄTBURGUNDER - GEORG BREUER

Rheingau



APPELLATION: Rheingau

BLEND: Pinot Noir (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. Residual sugar is 3.2g/l.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

The nose displays delicate floral aromas of notes of fresh red berries and rhubarb. The palate is seductive, with great acidity and balance. Pairs well with summer salads and roast chicken.