

# Wine profile 2015 "TERRA MONTOSA" RIESLING

## Wine growing area

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.

#### Vintage

Looking at the weather, the Vintage 2015 was extreme. A too warm winter was followed by an average spring and when summer arrived it was marked by extreme high temperatures and little rainfall. A rainy September made vignerons uneasy so close to harvest but when it arrived, the weather had settled and the grapes could be brought home with a good to excellent quality.

## Grape variety

In terms of elegance and finesse Riesling is the country's premier grape. The vineyards along the Rhine provide for ideal growing conditions. With its distinctive aromatic profile, delicate structure and tangy acidity Riesling produces not only the finest German wines, it earns world-wide recognition as well.

#### Soils

The grapes for this wine are sourced from the second-best parcels of the Cru-classified vineyard sites in Rüdesheim and Rauenthal. Here deep phyllite, clay and quartzite slate soils prevail.

### Wine estate

Implementing a strict quality philosophy Bernhard Breuer turned the family-owned wine estate with its 34 hectares into a leading estate in the Rheingau. Today it is managed by his daughter Theresa Breuer and production manager of many years, Hermann Schmoranz, with the assistance of cellar master Markus Lundén.

## Wine description

Bright pale yellow, enticing aromas of yellow fruits, lush savoury fruit aromas, loads of fruit; elegant play of fruit and acidity framed by mineral hints; lots of finesse and well-balanced; good ageing potential. The Latin name "Montosa" hints at the mountainous earth of the steep vineyard sites. Low yields of 35 hl/hectare.

## Food pairing

Ideal drinking temperature: 9°C; this wine pairs well with graved salmon, samlet on field salad or spicy fresh cheeses. Drink now through to 2022.

Alcohol 11,5% · Residual sugar 8,3 g/l · Total acidity 8,7 g/l

Büro: Geisenheimer Strasse 9 Vinothek/Kellerwelt: Grabenstrasse 8 D-65385 Rüdesheim am Rhein

Fon + 49 (0) 6722 1027 Fax + 49 (0) 6722 4531

www.georg-breuer.com info@georg-breuer.com

USt-IdNr. DE 278 348 880 VSt-Nr. DE 00000096342 Breuer OHG

Breuer OHG HRA Wiesbaden 9724 Deutschland Rheingauer Volksbank IBAN DE 24 5109 1500 0010 1293 20 BIC GENO DE51 RGG

Commerzbank IBAN DE 21 5104 0038 0544 1241 00 BIC COBA DEFF XXX