



GEORG BREUER

Wine description **2011 Rheingau Riesling Auslese Weingut Georg Breuer**

Region

With its some 3000 Hectars, Rheingau is one of the smallest winegrowing regions in Germany. Southfacing steep slopes are protected from the cold northerly winds by the Taunus Mountains, giving ideal ripening conditions.

Vintage

The 2011 vintage was defined by very unstable weather, which however towards the end allowed the grapes to develop perfect ripeness. After a short and cold winter, the April brought early summer-like temperatures with very little rain. Only in July and August could the rainfall deficiency be recovered. In the last weeks of the ripening process we enjoyed a golden October. Warm summer temperatures provided for a long harvest, which allowed all vineyards to be picked at the most ideal time.

Grape variety

The noblest grapevariety in Germany, also acknowledged as one of the greatest varieties in the world ripens late and gives wines which are clean, have a crisp acidity, floral bouquet yet are powerful.

Terroir

Weathered slate with loess and loam give ideal ripening conditions for Riesling which thrives on the high mineral content of the soil. It is also heat absorbing which is important in its ripening process.

Wine estate

Implementing a strict quality philosophy Bernhard Breuer turned the family-owned winery with its 33 hectares into a leading estate in the Rheingau. Today, his daughter Theresa runs the estate, supported by cellar master Hermann Schmoranz.

Wine

Bright pale yellow, seductive aromas of apricot and honey. Sweet, balanced by refreshing acidity and a fruit character of orange zest and apricot. A lighter Auslese, with a lingering, seducing finish. (Low Yields of 55 hl/hectare)

Serving suggestion

Serve chilled with sabayon and fresh fruits or lighter cheese.
Drink now through to 2018.

Residual sugar: 101,6 g/l

total acidity: 7,3g/l

alcohol: 8,5% vol