



GEORG BREUER

Wine profile

2013 RHEINGAU RIESLING AUSLESE

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

The year from a meteorological perspective, began with a false start. After a mild beginning we had permanent frost followed by two above average cold months February and March, also May was very cold and wet which meant a slow growth. June and July followed with summer like temperatures and August and September brought quite normal temperatures and rainfall. We experienced a slightly later harvest begin and very unstable weather conditions through till end of October.

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

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 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, 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.

Food pairing

Serve chilled with sabayon and fresh fruits or lighter cheese. Drink now through to 2020.

Alcohol 8,5% · Residual sugar 92,2 g/l · Total acidity 8,8 g/l

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