

Wine profile

2015 RÜDESHEIM BERG ROSENECK RIESLING

Wine growing area

With its some 3000 Hectares, Rheingau is one of the smallest wine growing regions in Germany. South facing steep slopes are protected from the cold northerly winds by the Taunus Mountains, giving ideal ripening conditions.

Vintage

2015 can also be characterized by its meteorological extremes. The winter of 2015 was quite mild. Due to occasional late frost here and there and no real summerlike temperatures, the budburst occurred only a bit earlier than the long term average. Therefore the flowering started 8 days earlier than usual. The months July and August were also noticeably drier. But the water deficiency was neutralized as bigger amounts of rainfalls came down in the month of September. Sunny days and cooler nights were trademarks for the month of October and ensured very healthy grape material with a fascinating acidic structure.

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. The grapes for this wine are sourced from the deep Phyllite, clay and quartz slate soils.

Wine estate

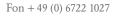
Implementing a strict quality philosophy Bernhard Breuer turned the family-owned wine estate with its 40 hectares into a leading estate in the Rheingau. Today it is managed by his daughter Theresa Breuer and production manager of many years, Hermann Schmoranz, with the assistance of cellar master Markus Lundén.

Wine description

Spicy aromas together with local fruits. On the palate extract sweetness combined with salty minerality. Very elegant body with a fine balance between a tight acidity structure and pleasant residual sweetness.

Alcohol 11,5% · Residual sugar 5,4g/l · Total acidity 9,1g/l

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