



# GEORG BREUER

## Wine profile

### 2018 RÜDESHEIM BERG ROSENECK 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

2018 was a fantastic year for the vegetation in our vineyards. A bitter cold winter benefited the important hibernation of the vines. Mild temperatures in spring caused an early bud break. Our vineyards got luckily spared by winter frost. One of the hottest summers in the history of the winery was following. The dryness didn't affect the growth much and prevented the vines from fungal diseases. The vines were carrying a lot of grapes and the yield amount was high. The quality of the grape material was magnificent.

#### 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 12,0% · Residual sugar 2,4 g/l · Total acidity 6,3 g/l

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