



GEORG BREUER

Wine Profile

2019 BERG ROSENECK

– Rüdesheim Riesling –



Vintage	2019
Residual sugar	3,1 g/l
Acidity	7,8 g/l
Alcohol	11,5 vol%
Drinking temperature	9°C
Aging potential	20 years

THE WINE

After eleven months of maturation in old 1200l barrels and 600l barrels, we allow the wine to rest for a further 36 months in our bottle cellar. It has an intense aroma of stone fruit and citrus aromas reminiscent of orange peel. There are also notes of old wood with plenty of mineral spice. Extremely long on the palate thanks to salty minerality, present acidity and some tannin. Very long finish with plenty of pull and excellent depth. A wine that can develop over many years.

THE ORIGIN

The “Berg Roseneck” site is located a little higher up, between Schlossberg and Rottland. Because of its southern exposure and the fact that it is protected from the wind by the ridge of the Taunus mountains, grapes here have optimal conditions for ripening. The soil here is characterized by slate quartzite with inclusions of loess clay. Rocky outcrops in the site have always been covered with wild roses.

THE VINTAGE

After a very hot year and a dry winter, the vines started with a water deficit into the new vegetation year, which supposed to be another dry one. This vintage brings very aromatic wines with a nice acidity structure.

PAIRING

With marinated salmon, blue trout, seafood and light poultry.

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