



# GEORG BREUER

## Wine description **2011 Rüdesheim Berg Rottland Riesling** **Weingut Georg Breuer**

### *Winegrowing 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 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*

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*

Parcels of the vineyard site „Berg Rottland“ stretching into the village of Rüdesheim predominantly consist of deep loess soils, elsewhere shallow, gravelly soils emerging from slate and sandstone prevail.

### *Wine estate*

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

### *Wine description*

Bright yellow with green reflexes, delicate aromas of peach; strong aroma of minerals, well-balanced, elegant play of fruit and acidity; long finish (Low yields of 25 hl/hectare)

### *Food-pairing*

Ideal drinking temperature: 9°C; this wine pairs well with graved salmon, sea food and light poultry. Drink now through to 2019.

Residual sugar: 7,1g/l      total acidity: 7,1 g/l      alcohol: 11,5% vol