



GEORG BREUER

Wine description

2011 Rüdesheim Berg Schlossberg Riesling Auslese Goldkapsel Weingut Georg Breuer

Region

With its some 3000 Hectars, Rheingau is one of the smallest winegrowing regions in Germany. Southfacing steep slopes are protected from the cold northerly winds by the Taunus Mountains, giving ideal ripening conditions.

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

The noblest grapevariety in Germany, also acknowledged as one of the greatest varieties in the world ripens late and gives wines which are clean, have a crisp acidity, floral bouquet yet are powerful.

Terroir

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 winery 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

Beautifully focused. Aromas offering honey, pear, quince and apricot notes, matched to a well balanced, fine mineral acidity. Drink not colder than 12°C.

Serving suggestion

Good with classical combinations, foie gras, blue cheeses, tarte Normandy style dessert with apple or pear, only lightly caramelised.

Residual sugar: 153,4 g/l total acidity: 6,3 g/l alcohol: 9,0 % vol