



# GEORG BREUER

## Wine description **2011 „GB“ Rouge - Pinot Noir** **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 and Pinot Noir 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*

The right location and the vintner's skill is essential for Pinot noir (Spätburgunder) to fully express its elegant aroma profile.

### *Soils*

Deep, gravely clay soils with layers of quartzite and slate prevail in these southerly exposed steep vineyard sites.

### *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 ruby red, delicate aromas of wild berries, hints of smoke, clove and vanilla, framed by spicy structure, lush savoury fruit, ripe tannins, well-balanced and elegant. (Low Yields of 40hl/hectare).

### *Food Pairing*

Ideal drinking temperature: 16° Celsius. We recommend to decant this wine; it pairs well with delicate roasts, smoked ham and ripe pecorino cheeses. Drink now through to 2015.

Residual sugar: 0,1 g/l      total acidity: 4,9g/l      alcohol: 12,5% vol