



GEORG BREUER

Wine description **2013 „GB“ Sauvage Riesling** **Weingut Georg Breuer**

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

The year from a meteorological perspective, began with a false start. After a mild beginning we had permanent frost followed by two above average cold months February and March, also May was very cold and wet which meant a slow growth. June and July followed with summer like temperatures and August and September brought quite normal temperatures and rainfall. We experienced a slightly later harvest begin and very unstable weather conditions through till end of October.

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

The grapes for this wine are sourced from Rheingau vineyards with shallow to deep gravel clay soils with patches of quartzite and slate.

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 pale yellow with green reflexes, seductive aromas of apricot, Brioche, lush and refreshing; vivid acidity structure, spicy lingering finish, fermented dry, an easy-to-drink wine. (Low Yields of 55 hl/hectare)

Food-pairing:

Ideal drinking temperature: 9°Celsius; ideal with graved salmon, smoked fish pastry, grilled chicken and fresh cheeses. Drink now.

Residual sugar: 6.5 g/l

Total acidity: 8.6 g/l

Alcohol: 11.5 % vol