



GEORG BREUER

Wine description **2011 „Terra Montosa“ 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

The grapes for this wine are sourced from the second-best parcels of the Cru-classified vineyard sites in Rudesheim and Rauenthal. Here deep phyllite, clay and quartzite slate soils 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 pale yellow, enticing aromas of yellow fruits, lush savoury fruit aromas, loads of fruit; elegant play of fruit and acidity framed by mineral hints; lots of finesse and well-balanced; good ageing potential. The Latin name "Montosa" hints at the mountainous earth of the steep vineyard sites. (Low yields of 35 hl/hectare)

Food pairing

Ideal drinking temperature: 9 °C; This wine pairs well with gravad salmon, samlet on field salad or spicy fresh cheeses. Drink now through to 2018.

Residual sugar: 10,6g/l

total acidity: 7,2g/l

alcohol: 12,0% vol