



GEORG BREUER

Wine profile

2012 „TERRA MONTOSA“ RIESLING

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

After the mild and moist December and January months, February brought record minus degrees with plenty of frost. March was overly warm and very dry, fortunately the weather in April balanced out resulting in a normal bud break at the end of April. Flowering was influenced in June through cool temperatures at night; however ripening began as on average middle of August. The grapes were in fantastic health till the end of October, so the harvest could be completed without complication.

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 34 hectares into a leading estate in the Rheingau. Today it is managed by his daughter Theresa Breuer and production manager of many years, Hermann Schmoranz, with the assistance of cellar master Markus Lundén.

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 2019.

Alcohol 11,5% · Residual sugar 9,5g/l · Total acidity 8,1g/l

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