



GEORG BREUER

Wine profile

2018 „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

2018 was a fantastic year for the vegetation in our vineyards. A bitter cold winter benefited the important hibernation of the vines. Mild temperatures in spring caused an early bud break. Our vineyards got luckily spared by winter frost. One of the hottest summers in the history of the winery was following. The dryness didn't affect the growth much and prevented the vines from fungal diseases. The vines were carrying a lot of grapes and the yield amount was high. The quality of the grape material was magnificent.

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 Rüdesheim and Rauenthal. Here deep phyllite, clay and quartzite slate soils prevail. The Latin name "Montosa" hints at the mountainous earth of the steep vineyard sites.

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 his daughter Theresa Breuer runs the estate supported by vineyard manager Hermann Schmoranz and 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.

Serving suggestions

Ideal drinking temperature: 9° Celsius. It pairs well with smoked salmon, brook trout on lamb's lettuce, spicy cream cheese. Drink now until 2028.

Alcohol 12% · Residual sugar 5,2g/l · Total acidity 6,6g/l

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