



GEORG BREUER

Wine Profile

2024 TERRA MONTOSA

– Steep Vineyard Riesling –



Vintage	2024
Residual Sugar	3,2 g/l
Acidity	8,7 g/l
Alcohol	12,0 vol%
Drinking temperature	9°C
Lagerpotential	15 years

THE WINE

After eleven months of maturation in old 1200l barrels and 600l barrels, the bouquet contains yellow fruits, hay, wet stone and sweet spices. The impressive fullness on the palate is contrasted by accentuated tannins and a striking acidity. A combination of concentration and lightness.

THE ORIGIN

The grapes come from the second best parts of our cru steep slopes in Rüdesheim (Berg Roseneck, Berg Schlossberg and Berg Rottland), Rauenthal (Nonnenberg) and Lorch (Pfaffenwies), which are characterized by deep phyllite soils, clay soils and quartz slate. The name *Terra Montosa* describes the origin of the wine from the “steep earth”.

THE VINTAGE

The 2024 wine year was marked by unusually wet and warm weather. Spring started off mild, but a drop in temperature in April slowed down the development of the vines, which was further hampered by high rainfall in May. The summer was changeable with frequent rainfall, while temperatures fluctuated. Despite some dry spells, rainfall remained above average. In mid-September, a rapid yet intensive grape harvest began, requiring a great deal of selection. The result in the cellar was a vintage of cool, elegant and lively wines.

PAIRING

With brook trout, lamb's lettuce and spicy cream cheese.

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