

GEORG BREUER

Wine description 2011 Rauenthal Nonnenberg Riesling Weingut Georg Breuer

Region

With its some 3000 Hectars, Rheingau is one of the smallest winegrowing regions in Germany. Southfacing steep slopes are protected from the cold northerly winds by the Taunus Mountains, giving ideal ripening conditions.

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

The noblest grapevariety in Germany, also aknowledged as one of the greatest varieties in the world ripens late and gives wines which are clean, hace a crisp acidity, floral bouquet yet are powerful.

Terroir

Named after the nuns of the Abbey Tiefenthal, the Nonnenberg soil benefites from a combination of stoney Phyllite, loess and loam; giving wines with full body and racy acidity which are capable of long ageing.

Wine estate

Implementing a strict quality philosophy Bernhard Breuer turned the family-owned winery 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

Youthful bright colour with fine aromas of tropical fruit and a spicy touch of minerality. On the palate dry, round body balanced by fresh aicidty and characters of passionfruit and oranges restrained by its pure youth. Needs time to develop.

Serving suggestion

Serve cool acompanied by bouillabaisse with aioli or white asparragus creamsoup with crostinis and fresh herbs. Drink through to 2020.

Residual sugar: 10,4g/l total acidity: 8,0g/l alcohol: 11,5% vol