



GEORG BREUER

Wine profile

2013 RAUENTHAL NONNENBERG 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

The year from a meteorological perspective, began with a false start. After a mild beginning we had permanent frost followed by two above average cold months February and March, also May was very cold and wet which meant a slow growth. June and July followed with summer like temperatures and August and September brought quite normal temperatures and rainfall. We experienced a slightly later harvest begin and very unstable weather conditions through till end of October.

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

Named after the nuns of the Abbey Tiefenthal, the Nonnenberg soil benefits from a combination of stony Phyllite and 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 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

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

Food pairing

Serve cool accompanied by bouillabaisse with aioli or white asparagus cream soup with crostinis and fresh herbs. Drink through to 2022.

Alcohol 11% · Residual sugar 7,7 g/l · Total acidity 9,2 g/l

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