



# GEORG BREUER

## Wine description **2011 Rauenthal „Estate“ Riesling Trocken 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 acknowledged as one of the greatest varieties in the world ripens late and gives wines which are clean, have a crisp acidity, floral bouquet yet are powerful.

### *Terroir*

The village of Rauenthal benefits from a soilcomposition of phyllite, loess and loam which give wines with racy acidity and well textured body.

### *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*

Brilliant light yellow with a green tinge, seductive aromas of fresh lime zest and tropical fruit. Dry, crisp acidity with an elegant fruit character on the palate and tangy mineral finish.

### *Serving suggestion*

Serve chilled with cream soup or small sea food tapas. Drink now through to 2014.

Residual sugar: 8,1 g/l      total acidity: 9,2g/l      alcohol: 11,0% vol