



# GEORG BREUER

Wine description

## **2013 Rauenthal „Estate“ Riesling Trocken Weingut Georg Breuer**

### *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*

The grapes for this village-Riesling are sourced from southerly exposed vineyard on the outskirts of the sites Nonnenberg and partly from Rothenberg where deep phyllite soils prevail.

### *Wine estate*

Implementing a strict quality philosophy Bernhard Breuer turned the family-owned wine estate 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.

### *Tasting notes*

Bright yellow with green reflexes, delicate aromas of peach and apricot framed by a lush but subtle acidity structure, savoury; spicy lingering finish; an elegant wine. (Low yields of 35 hl/hectare).

### *Food-pairing*

Ideal drinking temperature: 9°C. This wine pairs well with gravad salmon, smoked duck breast, grilled bass and fresh, spicy cheeses. We recommend to drink this wine now through 2015.

Residual sugar: 9.4 g/l

Total acidity: 9.3 g/l

Alcohol: 11 % vol