

# Wine profile 2019 RAUENTHAL "ESTATE" RIESLING

### Region

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

# Vintage

After a very hot year and a dry winter, the vines started with a water deficit into the new vegetation year, which supposed to be another dry one. A very cool May was slowing down the vegetation, but the high temperatures in July brought back a few problems. In some vineyards the grapes got sunburn but luckily they did not affect the quality of the grape material. It was a very quick harvest because the ripeness of aroma and phenolic was on its point very early and there was no risk because of the weather. This vintage brings very aromatic wines with a nice acidity structure.

### Grape variety

In terms of elegance and finesse Riesling is the country's premier grape. The vineyards along the Rhine provide ideal growing conditions. With its distinctive aromatic profile, delicate structure and tangy acidity Riesling produces not only the finest German wines but also it earns world-wide recognition.

#### Soils

The village of Rauenthal benefits from a soil composition 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 wine estate with its 40 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

Intense yellow with a green tinge, seductive aromas of pears and dried herbs. A fine creaminess in spite of an intense acidity structure and a lot of minerality. Slightly spicy aftertaste.

Alcohol 12,0% · Residual sugar 9,2 g/l · Total acidity 7,8 g/l



