



# GEORG BREUER

## Wine profile

### 2019 RHEINGAU RIESLING AUSLESE

#### 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

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 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 are sourced from vineyards with shallow to deep gravely clay soils with patches of quartzite and slate.

#### 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

Our Rheingau Auslese is made of noble rot affected grapes (around 60% of the mix) and selected overripe grapes. Greenish golden reflexes; thick tears indicate high viscosity; fruity aromas of apricot, mirabelle and pink grapefruit; fresh sweetness beautifully balanced with lively acidity structure.

#### Food pairing

Serve well chilled at 9° Celsius. It pairs well with hard cheese, Foie Gras, light tartes with fruits or simply by itself as sweet Aperitif. Drink now until 2038.

Alcohol 9% · Residual sugar 99,9 g/l · Total acidity 7,3 g/l

Büro: Geisenheimer Strasse 9  
Vinothek/Kellerwelt: Grabenstrasse 8  
D-65385 Rüdesheim am Rhein

Fon + 49 (0) 6722 1027

[www.georg-breuer.com](http://www.georg-breuer.com)  
[info@georg-breuer.com](mailto:info@georg-breuer.com)

USt-IdNr. DE 278 348 880  
VSt-Nr. DE 00000096342

Breuer OHG  
HRA Wiesbaden 9724  
ZSVR-Nr. DE4462459347170

Rheingauer Volksbank  
IBAN DE 24 5109 1500 0010 1293 20  
BIC GENO DE51 RGG

Commerzbank  
IBAN DE 21 5104 0038 0544 1241 00  
BIC COBA DEFF XXX

