

GEORG BREUER

Wine description 2009 Riesling Brut Weingut Georg Breuer

Winegrowing 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 2009 vintage began with the coldest winter of the last decade followed by an extremely warm spring in early April. Very warm temperatures from July through to September were released by cool nights and isolated rain showers in October. This allowed us to harvest the grapes under ideal conditions, completely ripe and healthy

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 loamy sedimentation over a bed rock of Taunus slate

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.

Wine description

This sparkling wine is produced by the Method Traditional, which is the equivalent to the Methode Champenoise. The second fermentation of the Riesling base wines take place in the bottle. It rests a minimum of 18 months on the lees.

Character

Very fine mousse. Bright yellow colour with notes of citrus and stone fruit flavours. Fine creaminess, coupled with some length in the after taste.

Recommendation

Drink at 8° C, well chilled. As an aperitif but also with marinated salmon or fish in light sauces.