



# GEORG BREUER

Wine profile

## 2014 RIESLING BRUT

### 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. Great Pinot wines are also produced here.

### Vintage

Vintage 2014 was again marked by extremes. After a mild winter and spring followed one of the earliest buddings ever recorded. Thankfully May was cooler which delayed flowering. Summer was very dry with water deficits which were filled up more than enough in late summer. Warm temperatures in September raised sugar levels and balanced out the acidity of the grapes which allowed for harvest begin in mid-September and ended with meticulous selection on October 10th.

### 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 34 hectares into a leading estate in the Rheingau. Today Theresa Breuer runs the estate, supported by production manager Hermann Schmoranz and cellar master Markus Lundén.

### 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 yeast.

### 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.

### Food pairing

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

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