



# GEORG BREUER

Wine profile

## 2019 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

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 bring back a few problems. In some vineyards the grapes get 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 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 40 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

After the second fermentation the Riesling based sparkling wine stays at least 9 month on the yeast. Very fine perlage. 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.

Alcohol 12,5 % vol.

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