



# GEORG BREUER

Wine description

## **2010 Rüdesheim „Estate“ Riesling Trocken 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 2010 vintage began with a very long, cold winter followed by all weather extremes which Mother Nature can offer. From the very irregular flowering period, we recognised early that a smaller vintage yield would be harvested this year.

Throughout the year a very good level of ripeness developed, so that in the harvest we were able to pick very ripe grapes with a strong level of acidity.

### *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.

### *Soil*

The grapes for this village-Riesling are sourced from various vineyard sites in Rüdesheim dominated by quartzite, slate soils and loamy gravel.

### *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*

Bright yellow with green reflexes, delicate aromas of apricot and white peach, vivid lush fruit aromas framed by mineral hints; seductive. (Low yields of 45 hl/hectare).

### *Food pairing*

Ideal drinking temperature: 9°C; this wine pairs well with grained salmon, grilled samlet, grilled sole and fresh cheeses. Drink now through to 2014.

Residual sugar: 7,1 g/l      total acidity: 10,3g/l      alcohol: 12,0% vol