



GEORG BREUER

Wine description **2011 Spätburgunder – Pinot Noir** **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 and Pinot Noir wines of the country.

Vintage

The 2011 vintage was defined by very unstable weather, which however towards the end allowed the grapes to develop perfect ripeness. After a short and cold winter, the April brought early summer-like temperatures with very little rain. Only in July and August could the rainfall deficiency be recovered. In the last weeks of the ripening process we enjoyed a golden October. Warm summer temperatures provided for a long harvest, which allowed all vineyards to be picked at the most ideal time.

Grape variety

The right location and the vintner's skill are essential for Pinot noir (Spätburgunder) to fully express its elegant aroma profile.

Vinification

The way of producing Spätburgunder – Pinot Noir is orientated at the Burgundy, where they use a chilled maceration on the skins for a few days and than start the alcoholic formation. We use 100% Barrique barrels for storage after fermentation.

Soils

Deep, gravely clay soils with layers of quartzite and slate prevail in these southerly exposed steep vineyard sites.

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 ruby red, delicate aromas of wild berries, hints of smoke, clove and vanilla, framed by spicy structure, lush savoury fruit, ripe tannins, well-balanced and elegant. (Low Yields of 40hl/hectare).

Food Pairing

Ideal drinking temperature: 16° Celsius. We recommend decanting this wine; it pairs well with delicate roasts, smoked ham and ripe pecorino cheeses. Drink now to 2016.

Residual sugar: 0,3 g/l total acidity: 5,2 g/l alcohol: 12,5 % vol