



# GEORG BREUER

## Wine profile

### 2015 SPÄTBURGUNDER – PINOT NOIR

#### 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

2015 can also be characterized by its meteorological extremes. The winter of 2015 was quite mild. Due to occasional late frost here and there and no real summerlike temperatures, the budburst occurred only a bit earlier than the long term average. Therefore the flowering started 8 days earlier than usual. The months July and August were also noticeably drier. But the water deficiency was neutralized as bigger amounts of rainfalls came down in the month of September. Sunny days and cooler nights were trademarks for the month of October and ensured very healthy grape material with a fascinating acidic structure.

#### Grape variety

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

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 then 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 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

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 40 hl/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 through 2020.

Alcohol 12,5% vol · Residual sugar 0,1g/l · Total acidity 5,3g/l

Büro: Geisenheimer Strasse 9  
Vinothek/Kellerwelt: Grabenstrasse 8  
D-65385 Rüdesheim am Rhein

Fon + 49 (0) 6722 1027  
Fax + 49 (0) 6722 4531

www.georg-breuer.com  
info@georg-breuer.com

USt-IdNr. DE 278 348 880  
VSt-Nr. DE 00000096342

Breuer OHG  
HRA Wiesbaden 9724  
Deutschland

Rheingauer Volksbank  
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