

# Wine profile 2017 RÜDESHEIM BERG ROSENECK RIESLING

#### Wine growing 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

2017 was a vintage full of challenges. It started with a short cold winter. Early bud break was caused by spring-like temperatures from mid-February to mid-April. Our vineyards luckily spared the frost at the end of April. In the middle of May warm weather encouraged the growth of vegetation. The flower period in June went without a hitch; not even the dry summer months could disrupt the ripening process. The vineyards of Rüdesheim escaped the harsh winds and hail in August while the Rauenthal vineyards suffered damage. We overcame some obstacles in September such as increased rainfall which led to mould development due to bursting grapes, and high wasp activity. Overall, these conditions lead to an early harvest starting in the beginning of September and ending on the 7th of October after a strict selection.

#### 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

Weathered slate with loess and loam give ideal ripening conditions for Riesling which thrives on the high mineral content of the soil. It is also heat absorbing which is important in its ripening process. The grapes for this wine are sourced from the deep Phyllite, clay and quartz slate soils.

## 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, his daughter Theresa Breuer runs the estate supported by vineyard manager Hermann Schmoranz and cellar master Markus Lundén.

### Wine description

Spicy aromas together with local fruits. On the palate extract sweetness combined with salty minerality. Very elegant body with a fine balance between a tight acidity structure and pleasant residual sweetness.

Alcohol 12,0% · Residual sugar 5,2g/l · Total acidity 8,4g/l

Weingut Georg Breuer Grabenstrasse 8 D-65385 Rüdesheim am Rhein

Fon + 49 (0) 6722 1027

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



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

Breuer OHG HRA Wiesbaden 9724 ZSVR-Nr. DE4462459347170 Rheingauer Volksbank IBAN DE 24 5109 1500 0010 1293 20 BIC GENO DE51 RGG

Commerzbank IBAN DE 21 5104 0038 0544 1241 00 BIC COBA DEFF XXX