

Expertise

2023 TERRA MONTOSA

- Steep Vineyard Riesling -



Vintage 2023 Residual Sugar $3.2 \, g/1$ **Acidity** 7,2 g/1Alcohol 12,0 vol%

Drinking

9°C temperature Lagerpotential 15 years

THE WINE

After eleven months of maturation in old 1200l barrels and 600l barrels, the bouquet contains yellow fruits, hay, wet stone and sweet spices. The impressive fullness on the palate is contrasted by accentuated tannins and a striking acidity. A combination of concentration and lightness.

THE ORIGIN

The grapes come from the second best parts of our cru steep slopes in Rüdesheim (Berg Roseneck, Berg Schlossberg and Berg Rottland), Rauenthal (Nonnenberg) and Lorch (Pfaffenwies), which are characterized by deep phyllite soils, clay soils and quartz slate. The name Terra Montosa describes the origin of the wine from the "steep earth".

THE VINTAGE

The year 2023 was characterised by mixed conditions in the Rheingau. A hot and dry summer led to early ripening of the grapes and potentially high quality wines. However, August and September brought unexpected rainfall, posing many challenges for the winegrowers. Thanks to strict selection of the harvest, however, the excellent quality was maintained, resulting in wines with a lot of character and finesse.

PAIRING

With brook trout, lamb's lettuce and spicy cream cheese.

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