

# Wine profile 2021 RAUENTHAL NONNENBERG RIESLING

# Region

With its some 3000 Hectares, Rheingau is one of the smallest wine growing regions in Germany. South facing steep slopes are protected from the cold northerly winds by the Taunus Mountains, giving ideal ripening conditions.

# Vintage

After three years characterized by warm summers and low rainfall, 2021 presented us with a cool and wet summer that challenged us viticulturally. After a warm winter, we again feared that there would be an early bud break again and that the trend of the last few years would continue. But a cold spring luckily slowed down the development of nature. Due to cool temperatures in July and August, we only started harvesting in mid-September. The grapes were extremely varied in quality and quantity ... as there was a back and forth in terms of weather throughout the year.

# 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

The south-facing steep slope "Nonnenberg" is characterized by deep, gritty phyllite soils, which end in loess loam in the lower slope. The name was derived from the nuns of the Tiefenthal monastery, who owned this slope and the buildings. The five hectares of vineyards are owned by us as a monopol and are planted with vines that are over 70 years old in some plots.

# 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

Extremely powerful Riesling. Mineral with a tart structure. Complex on the palate, spicy red apple, juicy citrus fruit and a lively grip. Fine flavor and subtle heat.

Alcohol 11,5% · Residual sugar 5,3 g/l · Total acidity 8,3 g/l

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