

BERG ROTTLAND - GEORG BREUER

Rheingau



APPELLATION: Rudesheim

BLEND: Riesling (100%)

WINEMAKER: Theresa Breuer and Markus Lunden

VINEYARD: _____

Parcels of the Berg Rottland vineyard site stretching into the village of Rudesheim predominantly consist of deep loess soils. Elsewhere shallow, gravelly soils emerging from slate and sandstone prevail. Yields are very low. Climate is Continental and altitude is 120 metres above sea level.

VITICULTURE: _____

Viticulture is uncertified Organic.

WINEMAKING: _____

Handpicked fruit is vinified in large format old oak barrels. Wine is aged for 8 months before bottling. Only the best barrels are selected for these Grand Cru bottlings.



TASTING NOTES: _____

Lovely aromas of yellow plum and lemon blossom. The finely balanced apricot pit and spice flavors are juicy and invigorating. A finely spiced finish highlights the depth and minerality of this superbly crafted Riesling.

WEBSITE: <http://www.georg-breuer.com/>

This wine is suitable for vegans and vegetarians.