

BERG SCHLOSSBERG - GEORG BREUER

Rheingau



APPELLATION: Rheingau

BLEND: Riesling (100%)

WINEMAKER: Theresa Breuer and Markus Lunden

VINEYARD: _____

The Berg Schlossberg is the top vineyard site of Rudesheim as well as the steepest. The site is rich in slate and quartzite soils, which are ideal for ripening quality Riesling, typically producing refined, dry wines. The plantings are some of the oldest in Rudesheim. Situated 180 metres above sea level, the climate is cool, continental. Yields are very low.

VITICULTURE: _____

Viticulture is uncertified Organic.

WINEMAKING: _____

The fruit is handpicked and fermented in large format old oak barrels. The wine is then aged for 8 months before bottling. Only the best barrels are selected for these Grand Cru bottlings.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Power and finesse come together in this exceptional Rheingau. The nose is characterized by juicy stone fruit, fragrant citrus peel and a mineral spiciness, that translates on the palate. Racy acidity balances concentrated fruit and a supple mouthfeel. A long finish with great persistence and depth.