TERRA MONTOSA - GEORG BREUER

Rheingau

APPELLATION: Rheinghau

BLEND: Riesling (100%)

WINEMAKER: Theresa Breuer and Markus Lunden



VINEYARD:

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. The grapes for this cuvee are the result of a stringent selection of the second best sites from the top single vineyards in the Rüdesheim and Rauenthal. Soils are dominated by weathered slate with layers of quartzite and gravel. Climate is Continental and altitude is 150 to 250 metres above sea level.

VITICULTURE:

Viticulture is uncertified Organic.

WINEMAKING:

Handpicked fruit is vinified in large format old oak barrels. Wine is aged for 11 months before bottling.

TASTING NOTES:

Peach and lime on the nose. Supple, nicely balanced pear fruit fills the palate, with lovely texture and bright acidity on the finish.

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

This wine is suitable for vegans and vegetarians.