

Learning Objectives





Discuss wine making methods using wine industry terminology.

Explain the factors that affect the taste of German wine:

- ``Identify the grape varieties of Germany
- ``Differentiate between the various styles of German wine
- "Review the unique characteristics of Germany's climate
- "Review the wine laws of Germany

Identify geographical regions where German wines are produced:

`` Examine German Wine Growing Regions

Terms To Know

- Eiswein
- Kabinett
- Spatlese
- Auslese
- Beerenauslese
- Trockenbeerenauslese
- Qualitwein
- Pratiskatwein
- Halbtrocken

- Trocken
- Anbaugebiete
- Bereich
- Grosslage
- Einzellage
- Oechsle
- Sussreserve
- Chaptalization
- Botrytis cinerea

How does the climate affect the way grapes are grown in Germany?

How does this affect the taste of the wine?

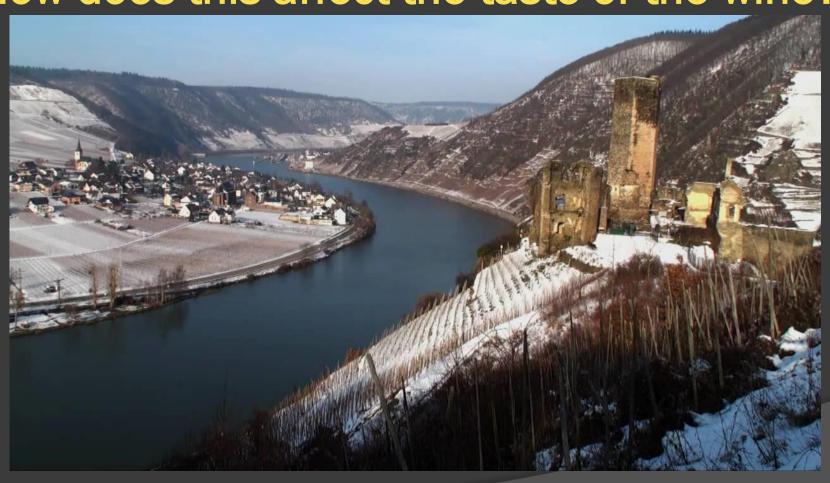


Photo of Mosel

Selective Vineyard Sites Near Rivers and Steep Banks



Württemberg Anbaugebeit (wine region)

White Grape Varieties



Riesling

Of all the grapes of Germany, the most noble is the Riesling - a variety that can do well even in stony soil and can subsist on a minimum of moisture. read more



Kerner

Bred in 1969 in Württemberg and named after a local poet, Justinius Kerner, it is a crossing of Trollinger and Riesling, read



Müller-Thurgau (Rivaner)

The Müller-Thurgau, also commonly known as Rivaner, is the second most planted grape in Germany and accounts for 12% of the total vineyard area. read more



Weißburgunder

This ancient variety, which is known as Pinot Blanc in France, grows in fertile or chalky soil and ripens quite late. read more



Silvaner

Silvaner is an old variety that once was the most important grape in Germany. read more



Grauburgunder

Altough the skin of the Grauburgunder grape is coloured reddish-grey, it is classified as a white wine variety. It is also com-

Weißer Riesling

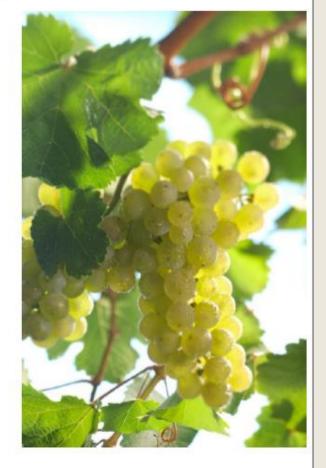
Origin unexplained, possibly Weißer Heunisch x Vitis sylvestris

Vineyard areas (statistics 31.07.2016):

total	23.700 ha	100,0 %
Pfalz	5.850 ha	24,7 %
Mosel	5.395 ha	22,8 %
Rheinhessen	4.536 ha	19,1 %

Wine type

greenish to yellow up to light golden yellow discreet aroma of fresh apples, peach or apricot pronounced acidity, light to medium-bodied







Grüner Silvaner

Origin probably Traminer x Österreichisch Weiß

Vineyard areas (statistics 31.07.2016)

total	4.926 ha	100,0 %
Rheinhessen	2.283 ha	46,3 %
Franken	1.469 ha	29,8 %
Pfalz	646 ha	13,1 %

Wine type

very light to intense yellow discreet vegetable to earthy bouquet (depending on soil) mild to fine acidity, quite neutral flavour light to medium-bodied







Sauvignon Blanc

Origin Traminer x Chenin Blanc

Vineyard areas (statistics 31.07.2016)

total	956 ha	100,0 %
Pfalz	400 ha	41,8 %
Rheinhessen	260 ha	27,2 %

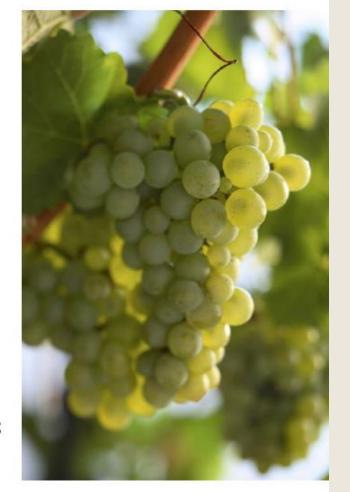
Baden 123 ha 12,9 %

Wine type

very light to light yellow

citrus, herbs

gooseberries, fine acidity, medium bodied







Red Grape Varieties



Spätburgunder



Dornfelder



Portugieser

Spätburgunder

In Germany, the Spätburgunder is to red wine what the Riesling is to white wine: the cream of the crop. <u>read more</u>

Dornfelder

Among new varieties, the Dornfelder shows great promise. read more

Portugieser

Portugieser is a very old variety that probably originates in the Danube Valley (not in Portugal). read more



Blauer Spätburgunder/Pinot Noir

Origin Nil Valley, since 4th century known in Burgundy Traminer x Schwarzriesling

Vineyard area (statistics 31.07.2016)

total	11.787 ha	100,0 %
Baden	5.461 ha	46,3 %
Pfalz	1.679 ha	14,2 %
Rheinhessen	1.470 ha	12,5 %



colourful, medium to dark ruby or garnet red bouquet of blackberry, strawberry, raspberry, cherry, fresh dark fig, elderberry or pepper, mild acidity, moderate tannin, medium- to full-bodied







Germany is Riesling Country

Of all White Grapes
Riesling (22%)
Müller-Thurgau (13.3%)

Of all Red Grapes
Spätburgunder (11%)



Wine Laws

- Laws are governed solely by sugar (oechsle) contend at harvest
 - NOT vineyard site
 - NOT historical preferences
 - NOT classifications
 - NOT sugar levels after fermentation
- Labels identify origin, style and taste characteristics

EU Wine Laws: Categories

Pradikatswein, gU (Protected Designation of Origin)

Qualitatswein
Geschutzte Ursprungs-bezeichnung,
gU
(PDO)

Landwein, gga
Protected Geographical Indication

Wein (PGI Category)

Wine Laws: Qualitätswein

- Approved Grape Varieties
- Reflect natural flavor characteristics of grape and region
- Can be Chaptilized
- Can use Süssreserve
- Grown in one of 13 Anbaugebiete

Wine Laws: Prädiskatswein or QmP Categories

- Kabinett: fine light wines, high acidity
- Spatlese: "late picked", fuller flavors than kabinett, higher sugar levels
- Auslese: "selected" harvested in clusters with signs of botrytis
- <u>Beerenauslese</u>: "berries out picked" wines are rich and luscious, \$\$\$
- Trockenbeerenauslese: selected raisins, very rare \$\$\$\$\$
- Eiswein: "icewine" rare, pressed frozen to concentrate grape characteristics \$\$\$\$



German Wine Laws: Another view

Which is PDO? Which is PGI

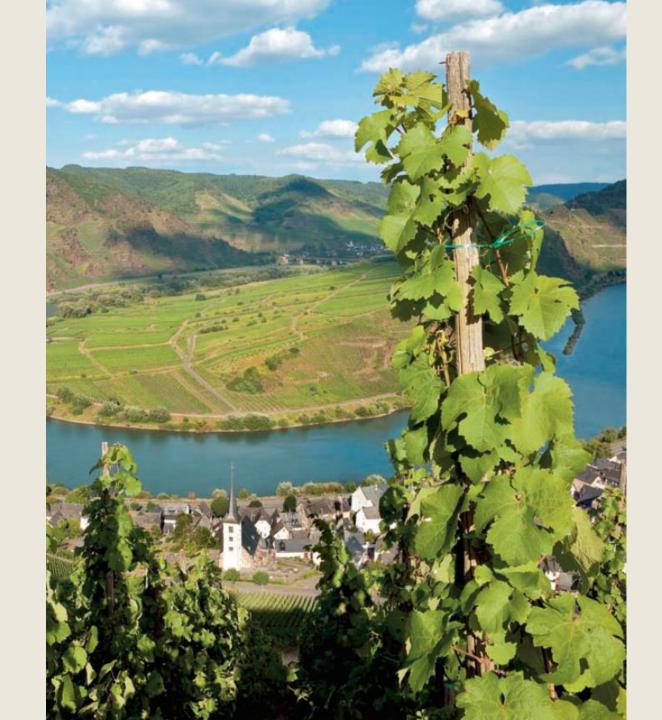
Source: http://www.germanwineusa.com/press-trade/ripeness.html





Climate: Ideal warming and optimal proportion of rainfall in the scarps as well as in the valleys.

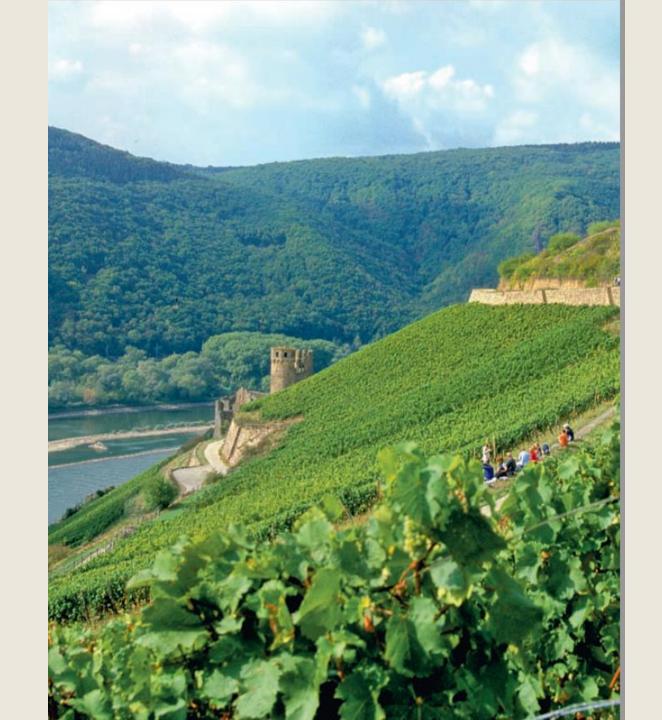
Soil: Slate, greywacke, shell limestone, marl and limestone, in valley sites: debris, gravel and sand deposits

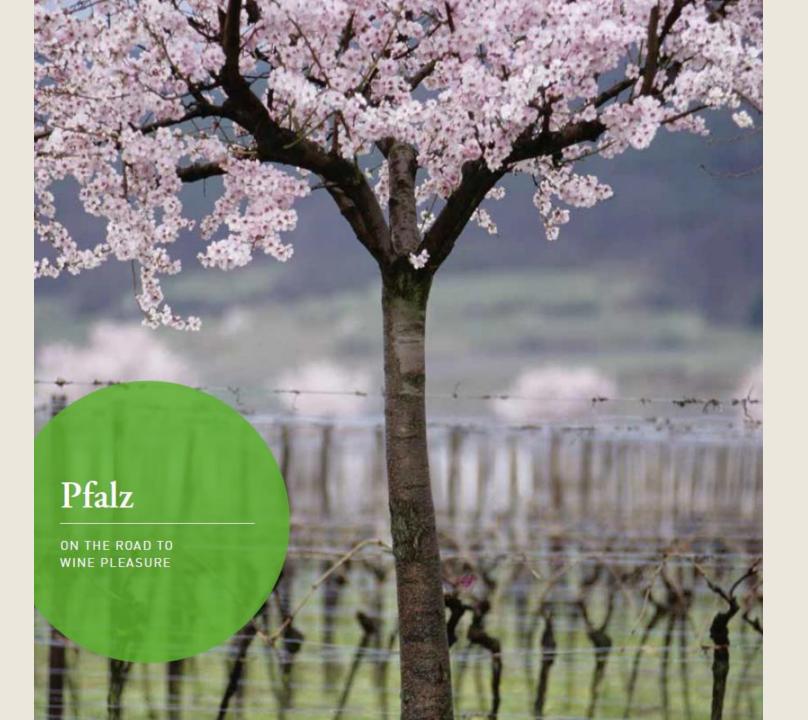




Climate: Many days of sunshine and many wind-protected vineyards. The river Rhine acts as a heat reservoir.

Soil: Slate, quarzite, pebbles, sandstone, sandy loess, marl, loam.





Climate: Many sunny days, mild and diversified climate.

Soil: Red sandstone, chalky loam and clay soils, marl and keuper soils, isolated patches of granite, porphyry and clayish slate





Climate: Mild average temperatures with high sunshine duration an sufficient rainfall.

Soil: Loess, sand, marl, limestone, clay, brown soils, quarzite, porphyry, reddish mixture of clay, slate and sandstone

