

Chapter 22  
Germany

<p>CLIMATE AND GRAPE GROWING</p>	<ul style="list-style-type: none"> <li>● Climate: <b>Cool continental</b> (Baden = warmer)</li> <li>● Wet summers, drier autumns - elongates growing season <ul style="list-style-type: none"> <li>○ Good for Noble Rot (every German WM region)</li> <li>○ Varying annual weather = vintage variation</li> </ul> </li> <li>● Best sites = <i>sleep slopes (stoney), S-facing aspect, maximise heat and sunlight</i> <ul style="list-style-type: none"> <li>○ Hand-harvested (any equipment manoeuvred by winches)</li> <li>○ <i>Vines head-pruned, individually staked and canes tied at the top to maximise exposure to light/circulation of air</i> (protect against frost/rot).</li> <li>○ Near river - sunlight reflected on grapes</li> </ul> </li> <li>● Wines classified by must weight (level of sugar in grape juice) - harvest is spread out. Pickers pass through several times during harvest (varying ripeness).</li> </ul>
<p>GRAPE VARIETIES AND WINE STYLES</p>	<ul style="list-style-type: none"> <li>❖ <b>Riesling</b> <ul style="list-style-type: none"> <li>➢ Varies - different vineyards/soil types</li> <li>➢ Delicate/floral → richer, peachy fruit/dry → lusciously sweet</li> <li>➢ <i>Best dry Qualitatsweine labelled 'Grosses Gewachs' - GG</i></li> <li>➢ Most Pradikatsweine = residual sugar <ul style="list-style-type: none"> <li>■ <b>Kabinett</b> <ul style="list-style-type: none"> <li>● Most delicate</li> <li>● Light body/high acid/green apple/citrus</li> <li>● Sweet styles - 8-9%/Dry - up to 12%</li> <li>● Low quality = sweetened with Sussreserve. Better quality = stopping fermentation - better sugar/acid balance.</li> </ul> </li> <li>■ <b>Spatlese</b> <ul style="list-style-type: none"> <li>● More concentrated/riper</li> <li>● Citrus/stone fruit/peach/apricot</li> </ul> </li> <li>■ <b>Auslese</b> <ul style="list-style-type: none"> <li>● Wines made from individually selected extra-ripe bunches of grapes</li> <li>● Richer/riper than Spatlese</li> <li>● Noble Rot can play part in style</li> </ul> </li> <li>■ <b>Beerenauslese/Trockenbeerenauslese</b> <ul style="list-style-type: none"> <li>● Noble Rot essential in achieving must weight</li> <li>● Not always high vol every year</li> <li>● Sweet/low alcohol/honey/dried stone fruit/candy</li> </ul> </li> </ul> </li> </ul> </li> </ul>

	<p style="text-align: center;">peel</p> <ul style="list-style-type: none"> <li>■ <b>Eiswein</b> <ul style="list-style-type: none"> <li>● Genuinely rare - varietal purity key</li> <li>● WM; use carefully selected yeast, handled carefully, no MLF or oak</li> </ul> </li> </ul> <p>Other white grape varieties</p> <ul style="list-style-type: none"> <li>❖ <b>Muller-Thurgau</b> (Rivaner) <ul style="list-style-type: none"> <li>➢ Crossing (1880s) between Riesling x Madeleine Royale</li> <li>➢ <b>Ripens earlier than Riesling - less acid/flavour</b></li> <li>➢ Floral/fruity - not high quality</li> <li>➢ In decline as medium-dry/sweet wine grapes out of fashion</li> <li>➢ 2nd most planted</li> </ul> </li> <li>❖ <b>Silvaner</b> <ul style="list-style-type: none"> <li>➢ <i>Rheinhessen/Franken</i></li> <li>➢ Less acidic/fruity than Riesling - earthy flavour</li> </ul> </li> <li>❖ Graubugunder/Rulander (Pinot Gris)</li> <li>❖ WeiBurgunder (Pinot Blanc)</li> </ul> <p>Black grape varieties</p> <ul style="list-style-type: none"> <li>❖ <b>Spätburgunder</b> (Pinot Noir) <ul style="list-style-type: none"> <li>➢ Warmer areas - <i>Pfalz/Baden</i></li> <li>➢ Dry and (a) light/fruity, (b) concentrated/oaky</li> </ul> </li> <li>❖ <b>Dornfelder</b> <ul style="list-style-type: none"> <li>➢ Deeply coloured wines</li> </ul> </li> <li>❖ Portugeser/Trollinger/Swarzriesling (Meunier) <ul style="list-style-type: none"> <li>➢ Light-bodied/fruity/intensely coloured/some oak</li> <li>➢ Qualitätswein/domestic market</li> </ul> </li> </ul>
<p>WINE REGIONS</p>	<p><b>Mosel</b></p> <ul style="list-style-type: none"> <li>→ Rhine → Rhine Mosel → German border (Saar + Ruwer tributaries)</li> <li>→ White grapes/<i>Riesling</i> (only grape allowed in GG)</li> <li>→ Middle Mosel (top quality) = <b>Piesport/Bernkastel/Wehlen</b> <ul style="list-style-type: none"> <li>◆ Best sites - steep slopes/slate soil/by river</li> <li>◆ <i>Rieslings</i> - Lighter body/lower alcohol/high acidity/floral/green fruit</li> </ul> </li> <li>→ Saar/Ruwer = few plantings - Middle Mosel best style</li> <li>→ Cool vintages - grapes can't ripen - go to sparkling wine production</li> </ul> <p><b>Nahe</b></p> <ul style="list-style-type: none"> <li>→ Between Mosel and Rheinhessen</li> <li>→ Best sites on banks of River Nahe - between villages of <b>Schlossböckelheim</b> and Bad Kreuznach. Steep/S-facing.</li> <li>→ <i>Riesling</i> - between Mosel + fuller-bodied styles = pronounced acidity/riper fruit (warmer climate)</li> </ul>

### Rheingau

- Banks of River Rhine and River Main (North) with S-facing aspect. Protected by **Taunus Hills**. Optimal ripening conditions.
- Best sites = West - by **Johannisburg** and **Rüdesheim**
  - ◆ *Riesling* = Dry/med-full body/peach flavours
  - ◆ Humid = BA + TBA made here
- East- vineyards near Hochleim
  - ◆ *Riesling* - riper/fuller-bodied (better climate)
  - ◆ Assmannshausen (W. of Rüdesheim) - *Spätburgunder* produced
  - ◆ GG = *Riesling* or *Spätburgunder*

### Rheinhessen

- Largest vine-growing region
- *Müller-Thurgau/Riesling* = most planted.  
*Dornfelder/Portugeiser/Spätburgunder* - 30% of plating.
- Rheinterrasse = steep slopes by River Rhine by **Nierstein** (high rep)
  - ◆ Fullest-bodied *Rieslings*
- Typical non-high rep areas (ie, Worms SE) producing high quality now
- GG = *Riesling/Spätburgunder*

### Pfalz

- 2nd largest region
- Extention of Alsace - 80km strip N of French border. E of Haardt Mountains (Vosges). Dry/warm region. Risk: water stress.
- Whites - *Riesling/Müller-Thurgau/Grauburgunder/WeiBurgunder*
- Black - *Dornelder, Portugeiser/Spätburgunder*
- GG = *Riesling/Spätburgunder*
- Best sites = **Mittelhardt (Forst/Deidesheim)**
  - ◆ W of villages/steep slope = ripe/full-bodied *Riesling*
- Majority wines = dry style

### Baden

- Warmest/Southernly - full-bodied/highest alcohol wines
- Vineyards narrow strip, Rhine down to Swiss border
- 1/3rd of plantings opposite Colmar (Alsace) = Kaiserstuhl
- Best sites = on S-facing slope of Kaiserstuhl (extinct volcano)
  - ◆ High rep - good quality *Spätburgunder* (most planted variety in Baden). The *Müller-Thurgau, Grauburgunder, WeiBurgunder, Riesling*.
- GG = white and black varieties

### Franken

- *Silvaner* dominates = early flowering + ripening - susceptible to frost so planted on warmest sites

	<p>◆ Good concentration</p> <p>→ Best wines = S-facing slopes of <b>Würzburg</b> - dry/rich/earthy</p> <p>→ GG = <i>Silvaner, Riesling, Weißburgunder, Grauburgunder, Spätburgunder</i></p>
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## German Wine Laws and Labels

- 'Deutscher Wein' = wine with no PGI
- PDO - 13 regions - classified by minimum must weight at harvest
- Qualitätswein + Prädikatswein (6 Prädikat categories)

## Wine Labels

All PDO wines from one region. Prädikat level appears if applicable. Varietal labelling common.

Will include:

### 1. Sweetness

- a. 'Trocken' = dry
- b. 'Halbtrocken' = off-dry (producers label as 'Feinherb' to avoid negative connotation - not legally defined)
- c. Wine sweetness determined by (a) category or (b) alcohol level

### 2. Vineyard location

- a. Name of village + name of vineyard (ie, Piesporter Goldtropfchen)
- b. Lower quality wines can be labelled same way
- c. Retail price quality indicator

### 3. Indications of quality

- a. No premier/Grand Cru. Instead Verband Deutscher Prädikatsweingüter (VDP) group classified best vineyard sites --? Grosses Gewächs = GG/grapes on label - best dry Qualitätswein