

GETTING TO KNOW GERMANY'S GREAT GRAPES



Wines of
Germany

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1



Riesling reigns as Germany's queen, renowned for its age-worthiness, a benefit of striking acidity. The grape has the unique ability to produce a range of styles from dry to sweet and offers flavors of citrus, green apple, and stone fruit underscored by minerality.

Müller-Thurgau was long considered a workhorse white grape, but this varietal actually produces lovely, fresh wines with flavors of herbs, apples, and pear. Also known as Rivaner, Müller-Thurgau is a crossing of Riesling and Madeleine Royale grapes.

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3



Spätburgunder, or Pinot Noir, once Germany's closely-guarded secret, is now poised to become Europe's next great red. Germany grows more Pinot Noir than New Zealand and Australia combined, producing wines of elegance and finesse, often with blackberry and cherry flavors.

Dornfelder, bred in 1955 and introduced to Germany in the mid-1970s, is little-known beyond German borders, yet makes a popular red wine within. Thick skins give a deep red hue and notes of elderflower, blackberry, and plum on the palate.

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Grauburgunder, or Pinot Gris, is Germany's third most planted white, growing best on loess terraces, as well as in chalky, stony, or heavy soils. The grape produces wines ranging from lusciously sweet with noble rot, to dry and versatile, expressing flavors of mango, peach, quince, and almonds.

Weissburgunder, or Pinot Blanc, is Germany's great sleeper white, showing alluring white peach and melon notes in youth, while capable of complex, nutty flavors with age. Germany is the largest producer of Weissburgunder in the world, with 30% of total global production.

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