

# *Riesling*



Originated in the Rhine region of Germany

1st mention of it was in 1435 when a noble of Katzenelbogen in Rüsselsheim listed it at 22 schillings for Riesling cuttings

Riesling comes from the word “Reisen” means “fall” in German...grapes tend to fall off vines during difficult weather at bud time

Riesling does very well in well drained soils with an abundance of light, it likes the cool nights.

It ripens late so cool nights are essential for retaining balance

- An aromatic grape with high acidity
- Grows in cool regions
- Shows Terroir: sense of place



### *Momma and papa*

Parentage: DNA analysis says that Gouais Blanc was a parent.

Uncommon today, but was a popular wine among the peasants during the middle ages.

The other parent could have been a cross of wild vines and Traminer.



## Riesling flavors and aromas:

lychee, honey, apricot, green apples, grapefruit, peach, gooseberry, grass, candle wax, petrol and blooming flowers.

## Aging

Rieslings can age due to the high acidity.

Some German Rieslings with higher sugar levels are best for cellaring.

Typically they age for 5-15 years, 10-20 years for semi sweet and 10-30 plus years for sweet Rieslings. Some Rieslings have aged 100 plus years.

## Likes and Dislikes:

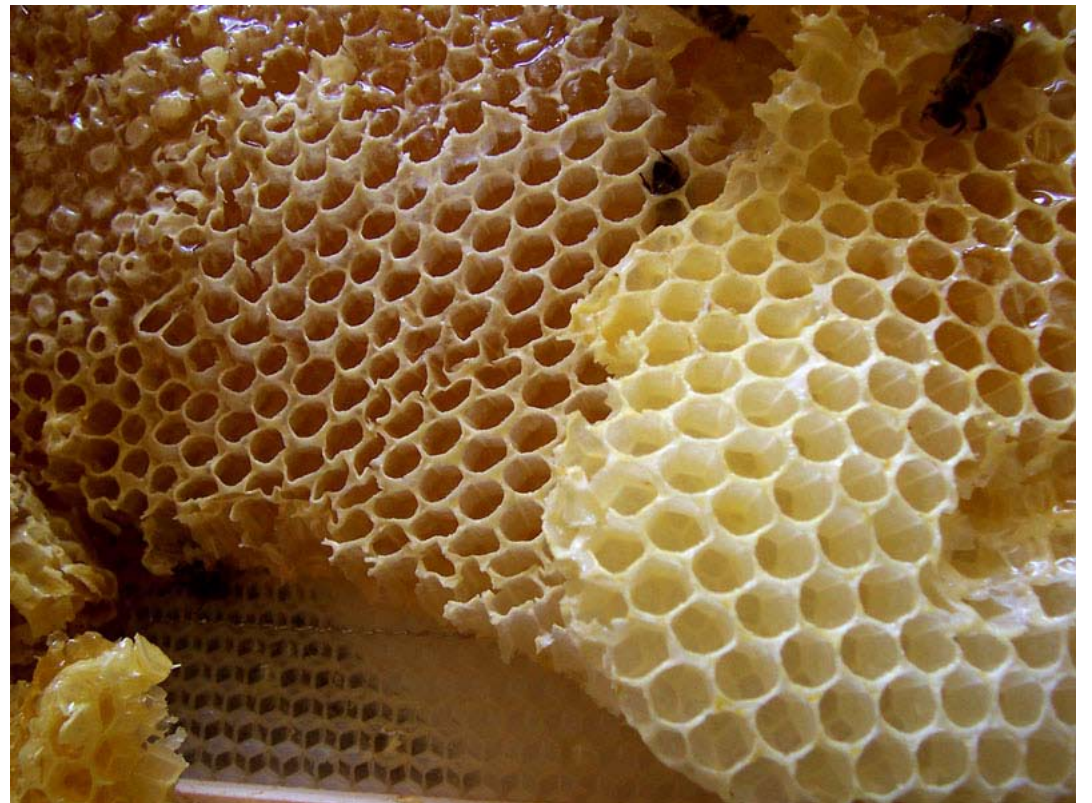
Many Germans prefer the young fruity Rieslings.

Other consumers prefer aged

They get a **petrol** note similar to tires, rubber or kerosene.

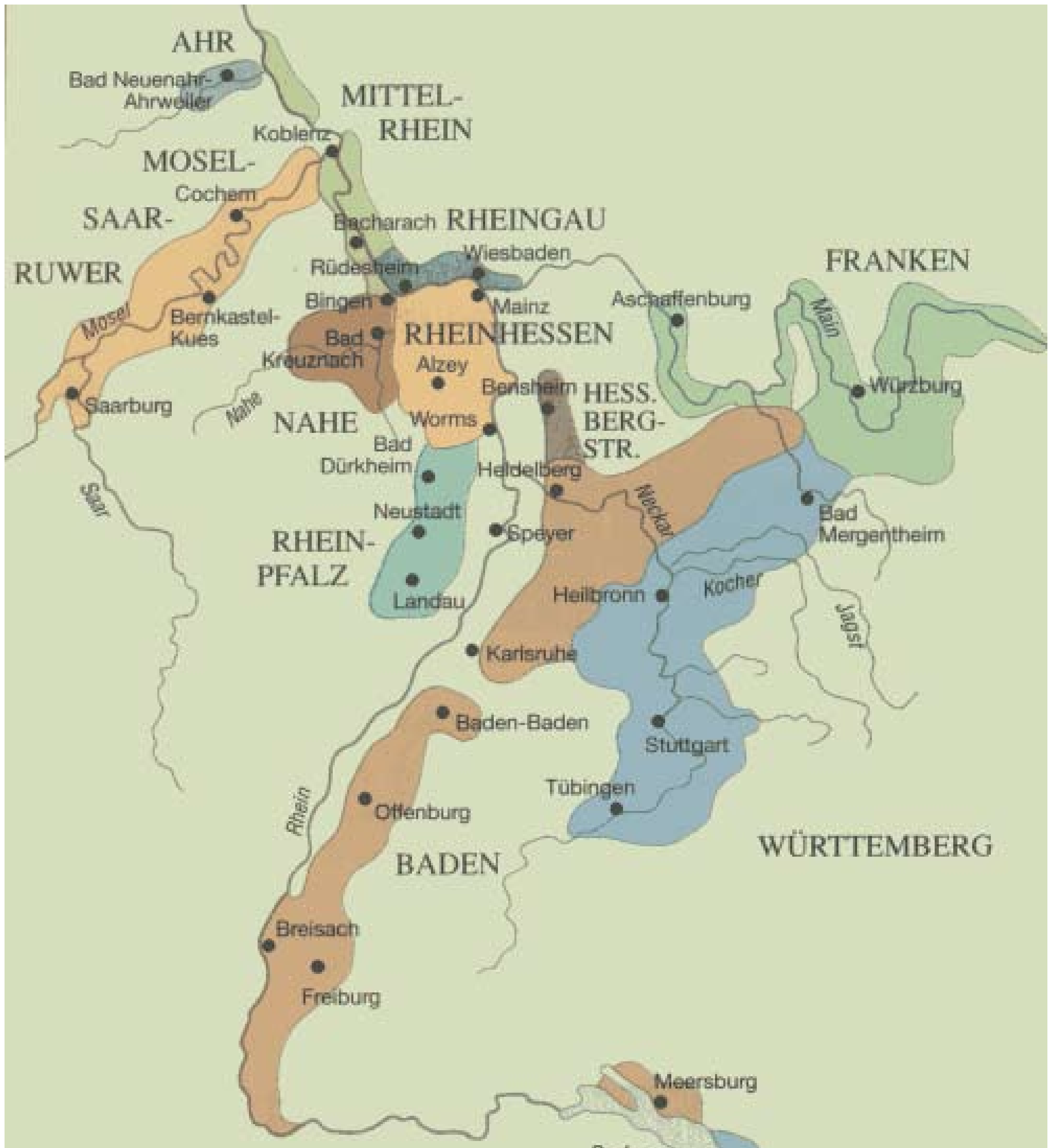
Some see it as fault while others quite enjoy it.

It can also be due to **high acidity**, grapes that are left to **hang late** into the harvest, **lack of water** or excessive **sun exposure**.





# Germany



Riesling originated in Germany in the Rheingau

It is harvested between September and November.

The late harvest wines can be harvested as late as January.

Rarely Blended

Rarely use oak

Riesling is the most common grape in Germany  
21.9% of the areas planted to grapes

### 13 German Wine Regions: **Anbaugebiete** “aun-bah-gu-beet”

Ahr (reds Spatburgunder)

Baden (warmest and sunniest, Spatburgunder)

Franconia/Franken (in Bavaria, chalky soil Sylvaner)

**Hessische Bergstraße** (In Hesse known for Riesling)

**Mittelrhein** (middle part of the Rhine river, Riesling)

**Mosel** (once known as Mosel-Saar-Ruwer, Riesling)

**Nahe** (Near Nahe river volcanic soils, Riesling)

**Palatinate/Pfalz-** (2nd largest region, North Riesling & South reds.)

**Rheingau** (Riesling and Spatburgunder)

**Rheinhessen** (largest region, Riesling dry and powerful)

Saale-Unstrut (Eastern Germany, most Northern)

Saxony ( Eastern Germany, southeastern)

Württemberg (Red grapes)

**39 Bereiche:** (ba-rye-sha) Sub-regions

**160 Großlagen:** (Goss-la-gen) Small collection of vineyards

**2,632 Einzellagen:** (Aye-zen-la-jen) Single Vineyards

# German Classification

German Wine Law of 1971

Quality levels or Ripeness levels: determined by a wine's sugar content at time of harvest (not the final wine)

Two Types of Wine: Table wine and Quality wine

**Tafelwein or Landwein:** not a lot is made and very little exported

**Quality wine:**

**QbA (Qualitätswein bestimmter Anbaugebiete)**

Quality wine from a specific region (best-tem-état)

**Prädikatswein QmP** (Qualitätswein mit Prädikat) Superior quality wine (qua-lee-tates-wine met pre-dee-kat)

QbA comes from one of the 13 Regions (Anbaugebiete) and must be on label. The ripeness level of grapes are fairly low.

Must weight 51°-72°Oe. **Oe= Oechsle** a measurement of degrees of mass and water. In other parts of the world they measure Brix. At least 7% alcohol and can use chaptalization  
68°Oe = 17 Brix

Can be dry or semi-sweet

QmP (quality wine with special attributes)

They cannot use Chaptalization

Dry to very sweet

Must be from one of the sub regions (Bereich) of the 13 wine-growing areas.

# QmP LABELS

**Kabinett:** “cabinet” wine to keep in cabinet for ageing

- 67-82° Oe, 7% alc
- Ripe wines from the main harvest, can be semi-sweet or dry

**Spätlese:** (Spate-lay-za) “late harvest”

- 76-90° Oe, 7% alc
- Can be semi-sweet, sometimes dry. Fruiter than Kabinett.
- Picked 7 days after normal harvest.
- More full bodied if fermented dry.

**Auslese:** (Ous-lay-za) “Select harvest”

- 83-100° Oe, 7% alc
- Very Ripe and hand harvested, can have noble rot.  
If fermented dry it is big and powerful.
- Can be designated as a dessert wine.

**Beerenauslese:** (Bay-ren-ous-lay-za) “Select Berry harvest” 1

- 10-128° Oe, 5.5% alc
- Overripe grapes, usually have Botrytis (noble rot).

**Eiswein:** “ice wine”

- 110-128° Oe, 5.5% alc
- Grapes naturally frozen on the vine with a ripeness level of Beerenauslese. These are hard to produce.  
Grapes are pressed while frozen which leaves pure nectar.

**Trockenbeernauslese:** (Tro-ken-bay-ren-ous-lay-za)

“Select dry berry harvest”

- 150-154° Oe, 5.5% alc
- Hand harvested berries infected with noble rot.
- Trocken = dry but means dried berry or shriveled berry.



Final wine sweetness level:

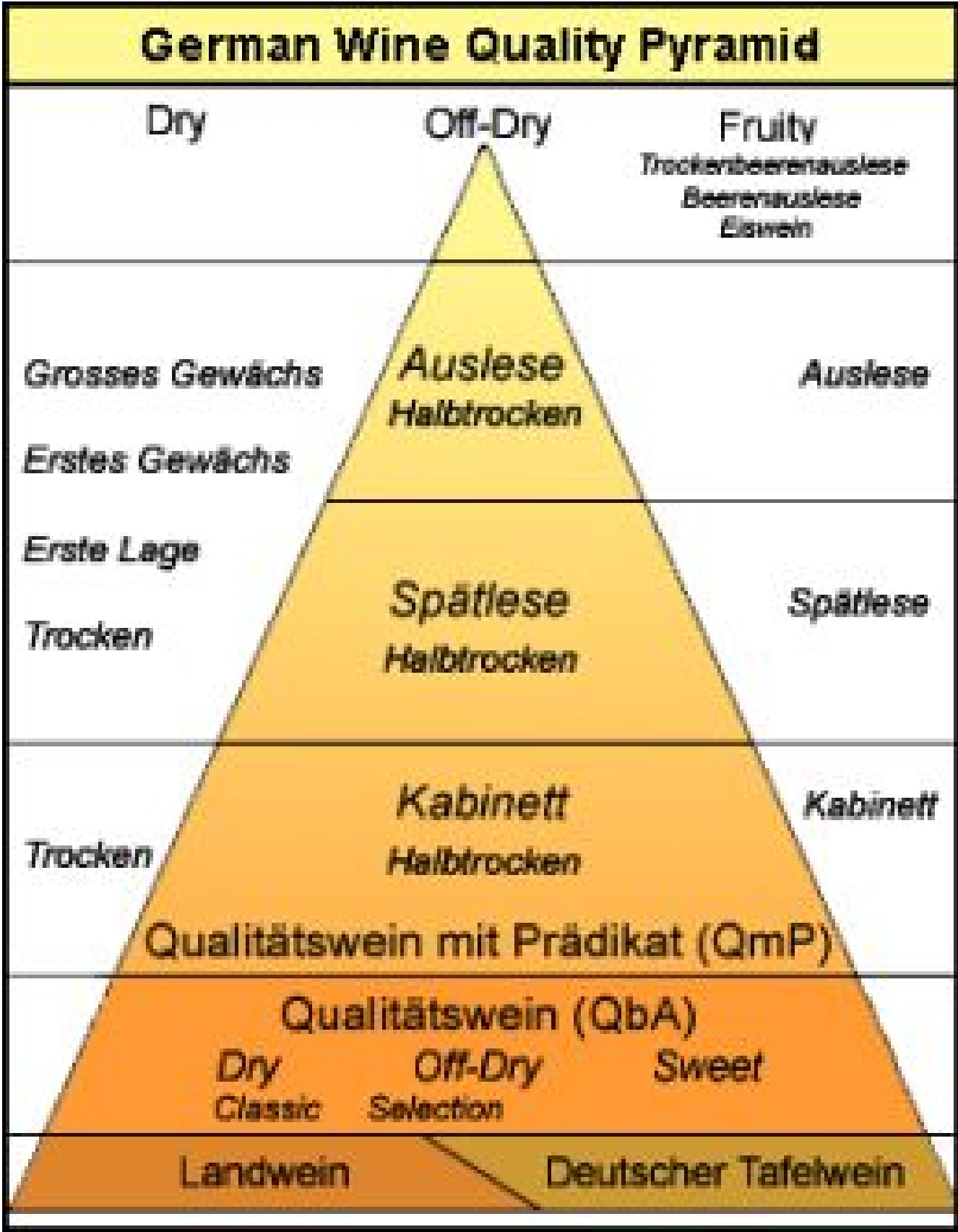
- Trocken: Dry
- Halftrocken: half-dry
- Feinherb: off-dry
- Lieblich: semi-sweet
- süß or edelsüß: Sweet

Vineyard Classification

- Erste Lage = top site
- Erstes Gewächs (Ese-res Ge-vecs)= great growth 1er cru Rheingau
- Grosses Gewächses = Grand Cru

Goldkapsel = Gold Capsule

Wines of higher quality, richer, sweeter, from great producers



Producer

Vintage

Village

Grape

Classification

Alcohol

DR. LOOSEN

2004

Erdener Treppchen

Riesling Spätlese

QUALITÄTSWEIN MIT PRÄDIKAT · PRODUCE OF GERMANY  
ERZEUGERABFÜLLUNG: WEINGUT DR. LOOSEN · D-54470 BERNKASTEL / MOSEL  
A. P. NR. 2 576 162 29 05

alc. 7.5% vol

Mosel·Saar·Ruwer

750 ml e

Vineyard

QmP Level

Bereich

Anbaugebeite/  
Region



# Mosel

Region near the Moselle River.

Once called Mosel-Saar-Ruwer

**Slate soils, steep slopes**

red slate in Erden, Blue Slate in

Mittelmosel

Bremm has steepest vineyard

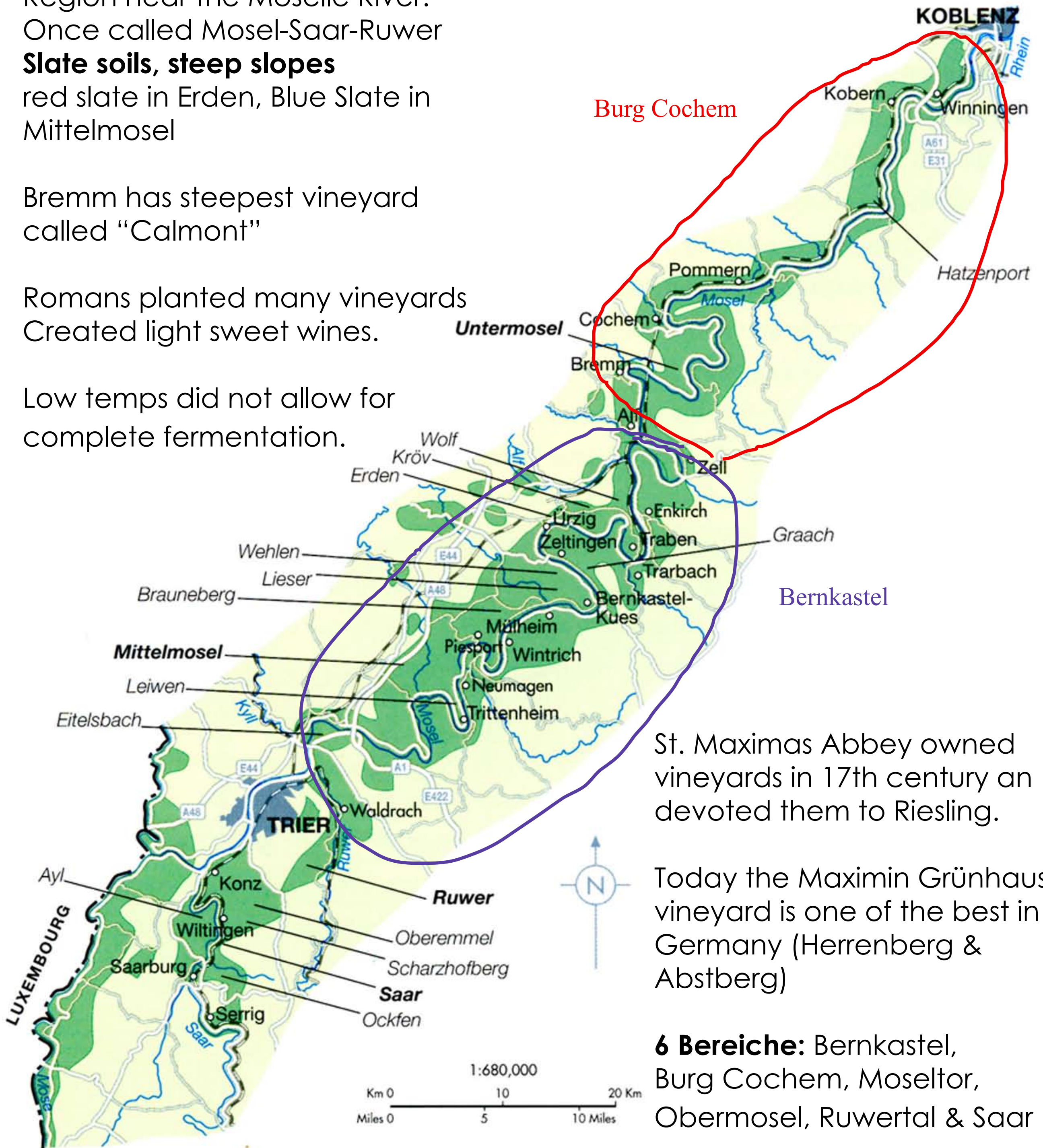
called "Calmont"

Romans planted many vineyards

Created light sweet wines.

Low temps did not allow for

complete fermentation.



St. Maximas Abbey owned vineyards in 17th century and devoted them to Riesling.

Today the Maximin Grünhaus vineyard is one of the best in Germany (Herrenberg & Abtberg)

**6 Bereiche:** Bernkastel, Burg Cochem, Moseltor, Obermosel, Ruwertal & Saar



## Continental climate.

Vineyards planted along the river for reflection of sun.

Best vineyards face south with direct sunlight.

**Slate** has good drainage and retains heat

Not a hot climate in summer temperatures range around 65°

**Upper Mosel**, where river begins in Voges Mtns France and Luxemburg

**Mittelmosel**, main area near Piesporter and Bernkastel known for slate mineral flavors

**Lower Mosel**, furthest North near Zell. Steepest slopes in Germany. Burg Cochem (Uhlen vineyard in Winningen is best)  
Sweeter style





# Rheingau

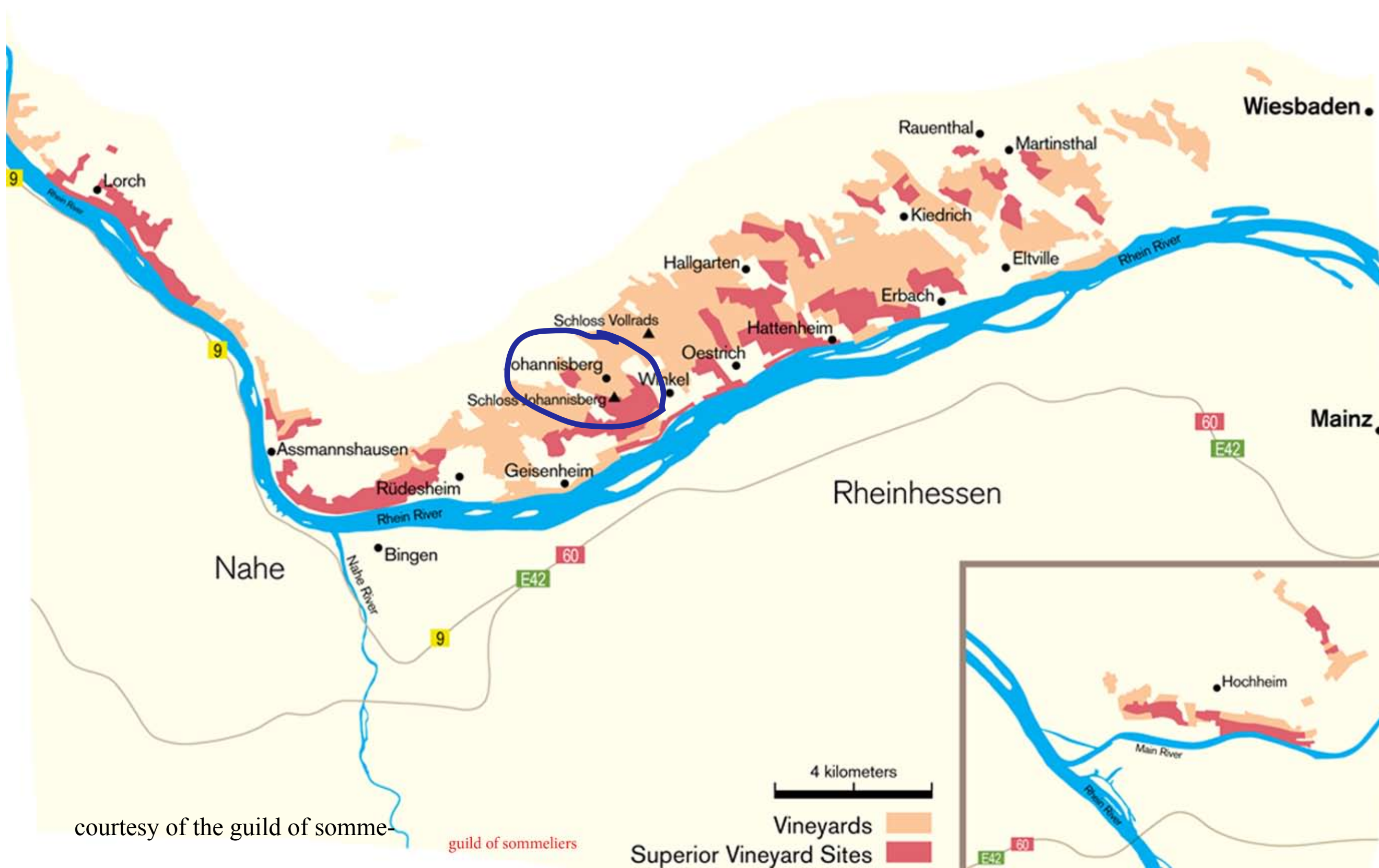
Dates back to 900 ad to the early church when Benedictine monks cultivated vines.

Some of the best vines date back to Charlemagne where he planted vineyards near today's famous Schloss Johannisberg.  
*(where late harvest wine was founded by accident)*

1st Riesling 1st wienabeiget

1 Bereiche: Johannisberg

Vineyards are planted in valleys and hillsides along the Rhine River





Soils: Facing south, quartzite, chalk, slate and clay soils

Sunny Climate 50th parallel  
Reflection of heat from Rhine

Cool temps protected by  
Taunus Hills

Close to 80% of grape  
production is devoted to  
Riesling

35% of vineyards are  
“**ERSTES GEWÄCHS**” strict  
regulation of vineyard soils,  
harvesting and final product.  
Wines need to be harvested  
after Sept 1st.

**Charta a classification** in the  
Rheingau reserved for wines  
that pass sensory testing and  
whose musts start at a higher  
weight.

Elegant wines with a refined  
and sometimes spicy  
fragrance; a fruity,  
pronounced acidity;  
and a rich flavor

**Rheingau Flote** = Brown Bottle





# Nahe

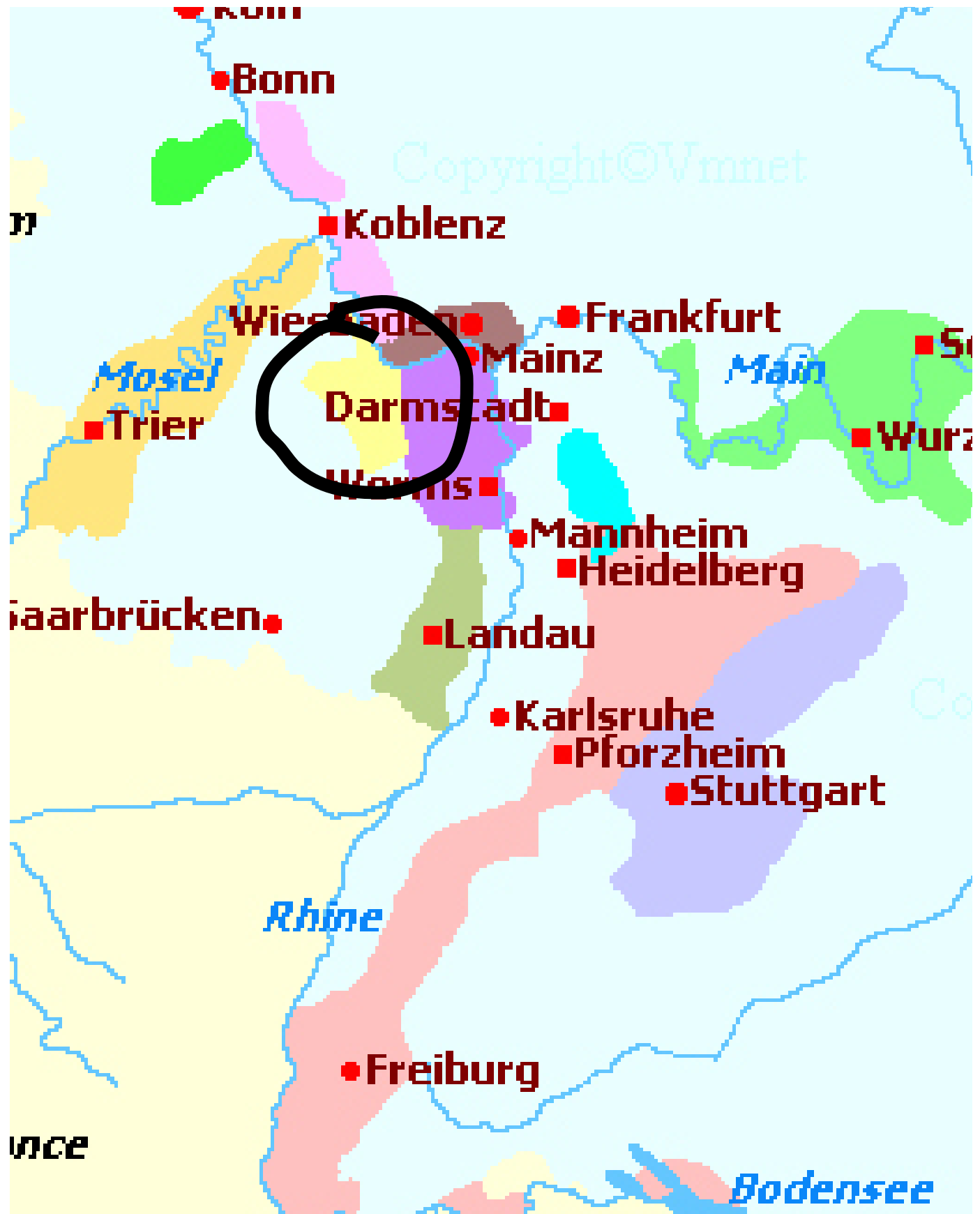
Named after the Nahe River

Planted by Romans in 6th century but did not get acclaim until much later than Mosel and Rheingau

1 Bereiche: Nahetal

Diverse soils create diverse style of wines

Steep soils with red clay create spicy whites with elegance. The soils on the flats are of sand and loess which create lighter fragrant wines.



Climate is mild and gets some frost

Upper Rhine is to the east where the River ends, slate and sandstone. Warmer region and known for late harvest wines

Bad Kreuznach: clay and loess soils, Large wine estates

Lower Nahe: Quartzite and slate soils more mineral and citrus flavors

# Rheinhessen

Rheinhessen: Largest region in Germany

3 Bereiche: Bingen, Nierstein, Wonnegau

Top Vineyards: Rothenberg (Nackenheim) Morstein (Westhofen)

Sackträger (Oppenheim)

Bordered by the Nahe River and the Rhine River

Region is surrounded by hills and forests which keep cool temps out





Soils are of loess, limestone, clay and quartzite and red slate in Nierstein and Nackenheim

## “**Land of a thousand hills**”

Climate is one of the warmest in Germany.  
Allows for eco-farming

Soils are varied sandy, gravelly, chalky, pebbly soils

**Liebfrauenmilch** wine (Lovely Woman's Milk).

The Vineyard was known as (Church of our Good Lady) was in the Rheinhessen which became the name for a sweet style wine from Worms. (Can be blended w/ muller-thurgau, sylvaner and is semi-sweet) Otherwise known as:

**Blue Nun** ruined the reputation of the Rheinhessen.

Today making quality wines

Soft, fragrant, medium-bodied and mild in acidity





# Pfalz

Celts were first to plant

Romans brought Riesling

Charlamange influenced

Pfalz is known as Rhine-Palatinate named after the Palatine counts of the Holy Roman empire.

Region became known as Charlamagne's wine cellar

30yr war ended Church ownership

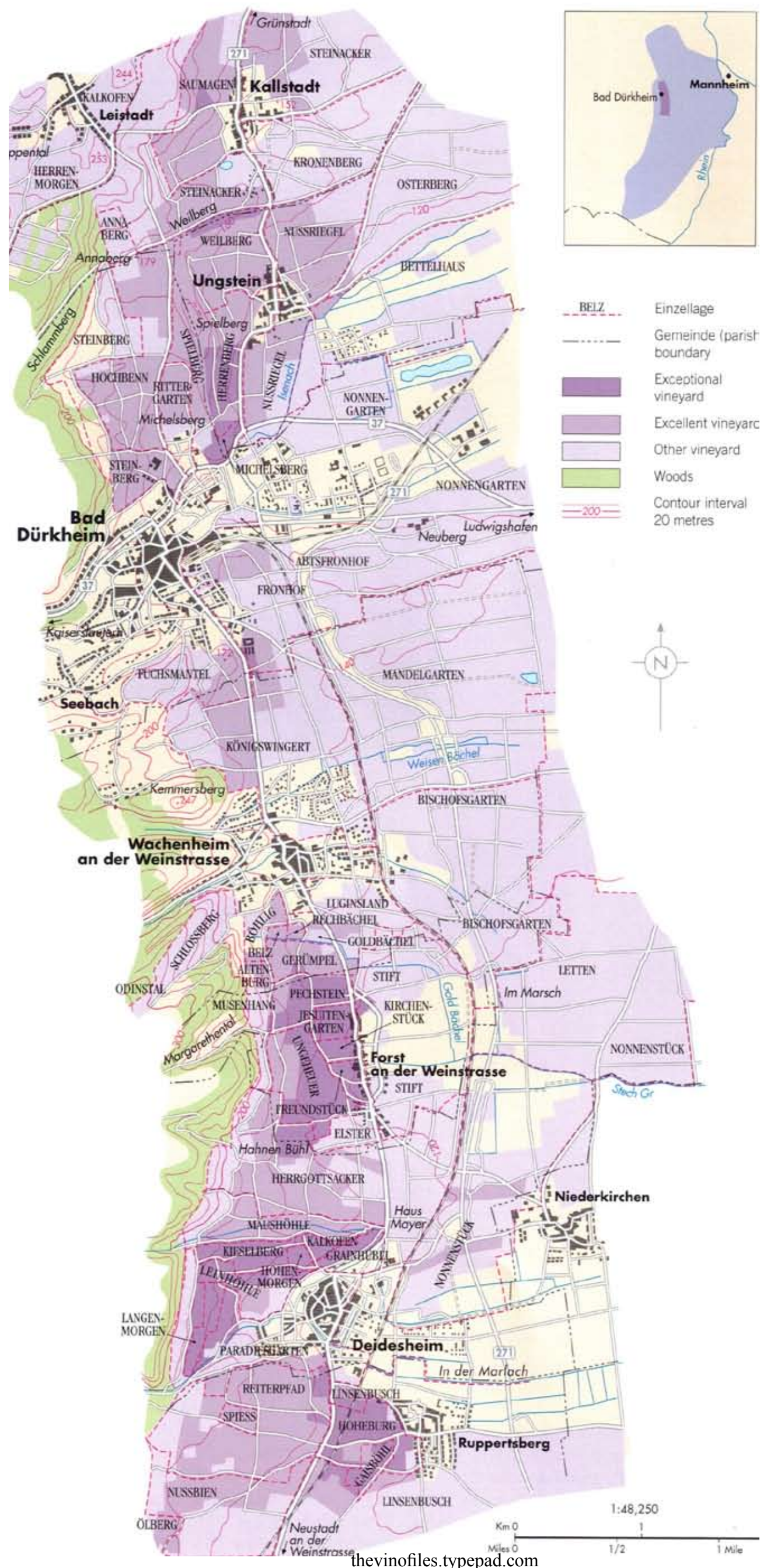
Napolean divided vineyards and gave rise to influential families

1814 became part of the Kingdom of Bavaria, German rule

region was divided up by tax codes

Gave rise to Grosses Gewach system

Won't see on labels  
some use caps that say "PC"  
or "GC" to denote top sites





2nd largest region in Germany  
One of the warmest and sunniest regions of Germany

To the east highlands which stretch to the Voges Mtn in Alsace block moisture

to east are the Rhine river and Black Forst Mtns

Soils are volcanic, sandstone, limestone and maarl.

### **Two Beireich:**

Südliche Weinstraße  
(southern wine region)  
Mittelhaardt-Deutsche  
Weinstraße  
(Central Haardt-German  
Wine Route)

2/3 of wine production s white

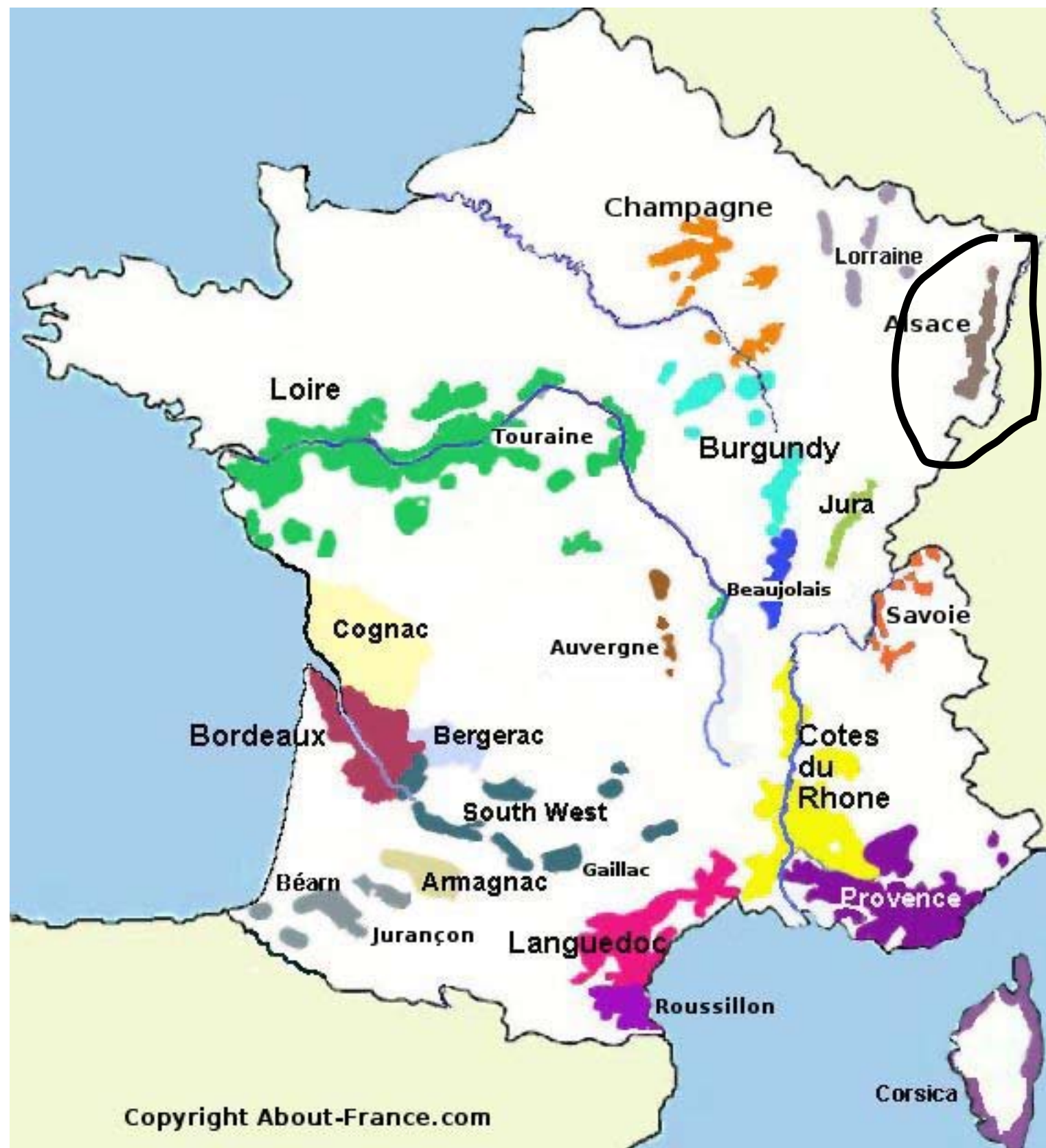
Riesling makes up 23%

Wines are typically dry & full-bodied





# France: Alsace



Riesling was introduced to Alsace in the 15th century

Wines were once traded with German wines

After WWII the styles changed in which Alsace wines were drier

Riesling is found along the Rhine River

25% of grapes in Alsace are Riesling

Balanced and dry wines range from flower aromas in their youth to more mineral notes with age



Three types of wines:  
Alsace AOP, Alsace Grand Cru  
and Cremant d'Alsace

**AOP Alsace** is from the region  
of Alsace and 100% needs to  
be Riesling to say Rielsing on  
the label

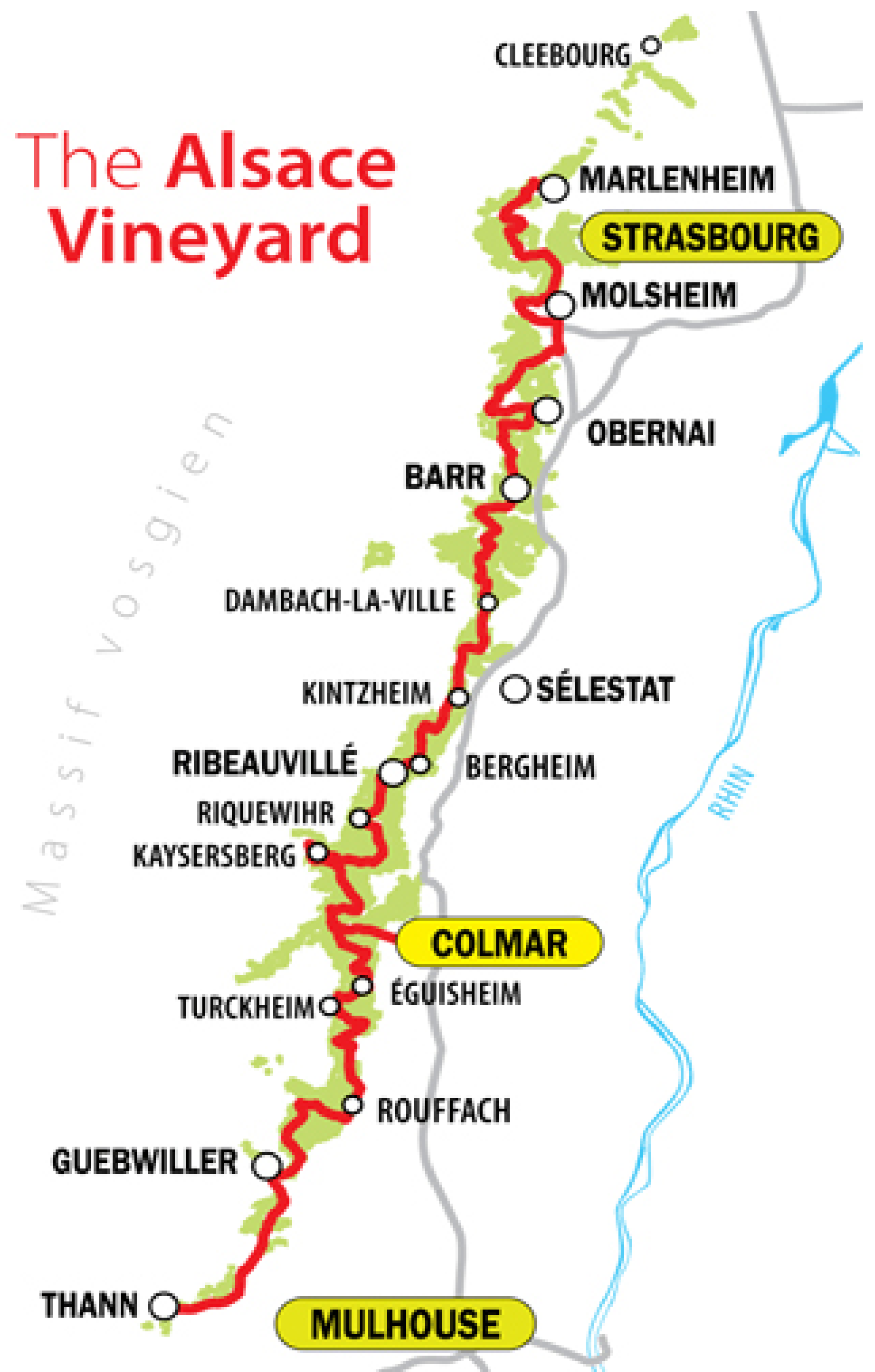
**Communal Geographical**  
name has strict regulations :  
Blienschwiller, Saint-Hippolyte,  
Côtes de Barr Scherwiller, Côte  
de Rouffach, Vallée Noble,  
Klevener de Heiligenstein, Val  
Saint-Grégoire, Ottrott,  
Wolxheim, Rodern.

**Lieux-dit:** the name of a  
vineyard within an appellation  
might be on label. It has very  
strict regulations such as yields,  
pruning, trellising and ripening.

**Grand crus:** Lieux-dits classified  
in 1975.

There are 51

Alsace is one of the only  
regions in Franc where the  
Grape is on the label



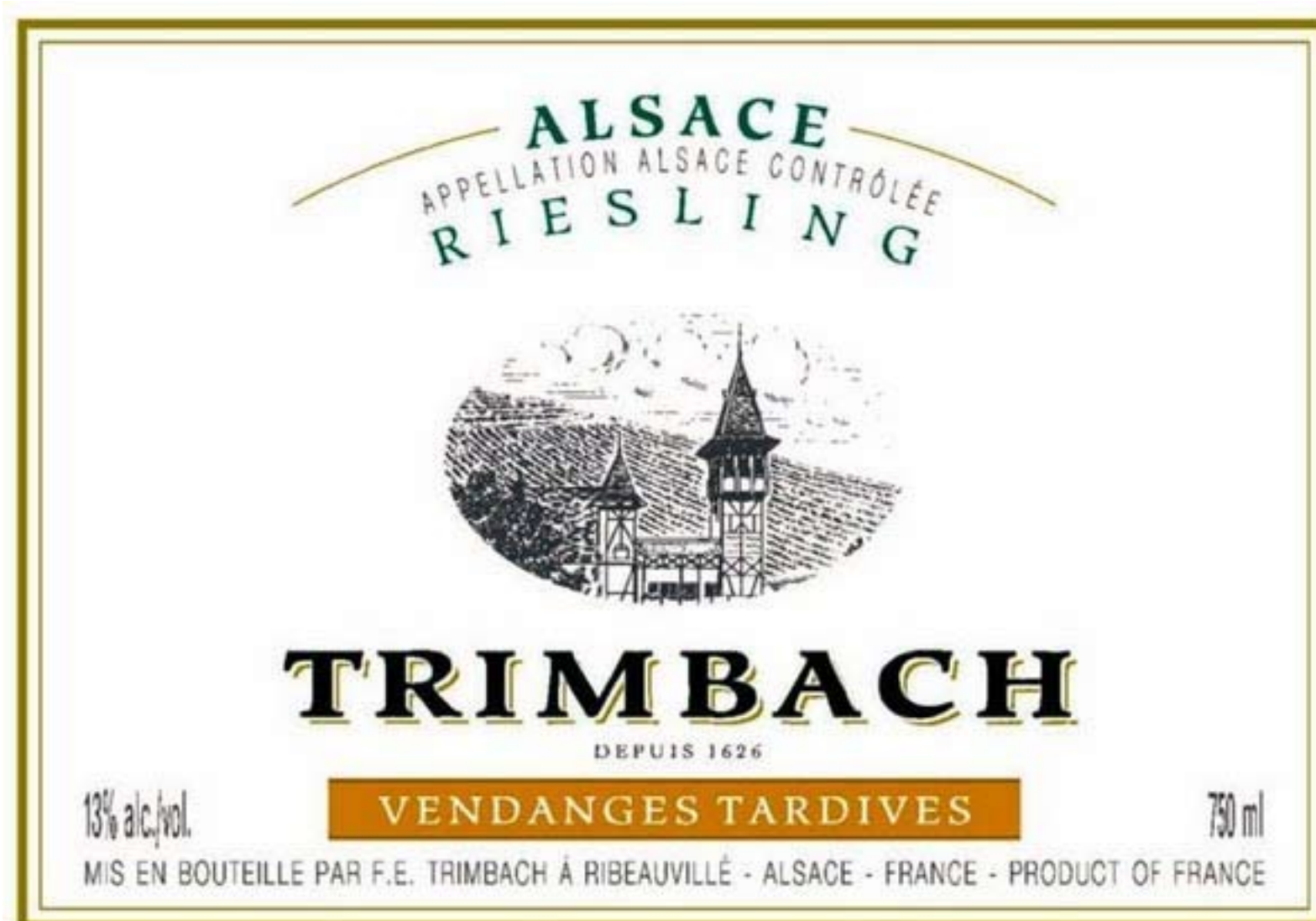


Wines are noted by the bottle shape of tall skinny bottles flûtes d'Alsace

Late harvest wines are denoted:

**VT = Vendage Tardive:** late harvest similar to spätlese in Germany

**SGN= Selections de Grains Noble:** wines with noble rot





Alsace is a long strip with the Vosges Mountain to the west and the Rhine river to the east

Bone dry wines

Aromas: citrus, citronella, pear and peaches.

Floral aromas of white nettle, honeysuckle. Spices such as anise, fennel and cumin.

Certain vineyards give aromas of petrol, flint and mineral.

Slate, schist soils which provide good drainage and retain heat

Alsace is a cool region and needs as much sunlight as possible.

No Oak and no Malo-lactic fermentation

Alsatian Rieslings are dry and linear.





# Austria



Winemaking has been here for 4,000 years. Romans planted many vines in Austria

Much of the vineyards were destroyed after Roman rule and barbarian invasion

Charlamagne and Otto the great rebuilt viticulture in Austria

Wars and heavy taxation in the 16th century put a halt to production

The Imperial decree of 1784 encouraged people to grow wine and sell with their food

The 19th century Austria was devastated with mildew and phylloxera

By 1980's Austria established itself as a bulk wine producer





In 1980 the anti-freeze scandal (diethylene glycol) destroyed Austrian wine credibility

Wine is grown on eastern part of the country along Danube river

Regions known for Riesling are:

**Wachau, Kremstal, Kamptal & Traisental**

## Wachau

is one of the coolest regions in Austria located in Lower Austria

Constant circulation of air allows for long ripening.

Good acids and phenolic maturation

Soils are rocky, granite and slate and vineyards are terraced like the Mosel. More sandy soils closer to the river.



## Classification:

**Steinfeder** = light wines Must weights of 15–17°KMW (like the oeschle) less than 11% alc

**Federspiel** = riper wines Must weights of at least 17°KMW & 11-12.5% alc

**Smaragd** = Must weights of at least 18.2°KMW & at least 12.% alc. Must have a cork enclosure



## Kremstal

Warmer area

The town of Krems and the region known as Stein is known for similar soils as Wachau, rocky

Further east we see more Gruner grown on terraced vineyards with deep soils

Humid cool winds from the north and dry air from the Pannonian plains in the east Produces reds





## Kamptal

The river Kamp flows through the region

Two styles of Riesling:

- > medium body and dry
- > reserve which is opulent and dry

Soils have a volcanic base and are mostly rocky

Steep vineyards are terraced and south facing

More sunlight and gets hot from Pannonian plains



Tafelwein: 10.7°KMW, can come from several regions

Landwein: 14°KMW, 11.5% alcohol, comes from 1 region

Qualitätswein: 15°KMW, 9% alcohol, comes from a single wine district.

Kabinett: 17°KMW Qualitätswein with no chaptalization, 12.7%.

Prädikatswein :

- Spätlese: 19°KMW, released after March 1st
- Auslese: 21°KMW, bad grapes removed
- Beerenauslese: 25°KMW, bad grapes removed
- Ausbruch: 27°KMW, botrytised grapes, can use late harvest grapes
- Trockenbeerenauslese: 30°KMW, only botrytised grapes
- Eiswein: 25°KMW, frozen grapes
- Strohwein: 25°KMW, grapes dried on straw mats.



# Australia



Riesling was first planted in 1838 by William Macarthur in New South Wales

Most noted regions are Clare Valley and Eden Valley

Riesling has thicker skins in Australia because of the climate

Soils have a limestone base with red top soil

Wines are fermented in stainless steel

Aromas of lime and petrol are common for Australian Rieslings



## Clare Valley

is in South Australia and is considerably cooler than the rest of South Australia

Higher elevation

Dry summers keep vines fungus free

Red clay soils over rocky base

More lime flavor



## Eden Valley

is in South Australia on the Western side of the Barossa

Big difference in climate due to higher elevation

Just as large as Barossa

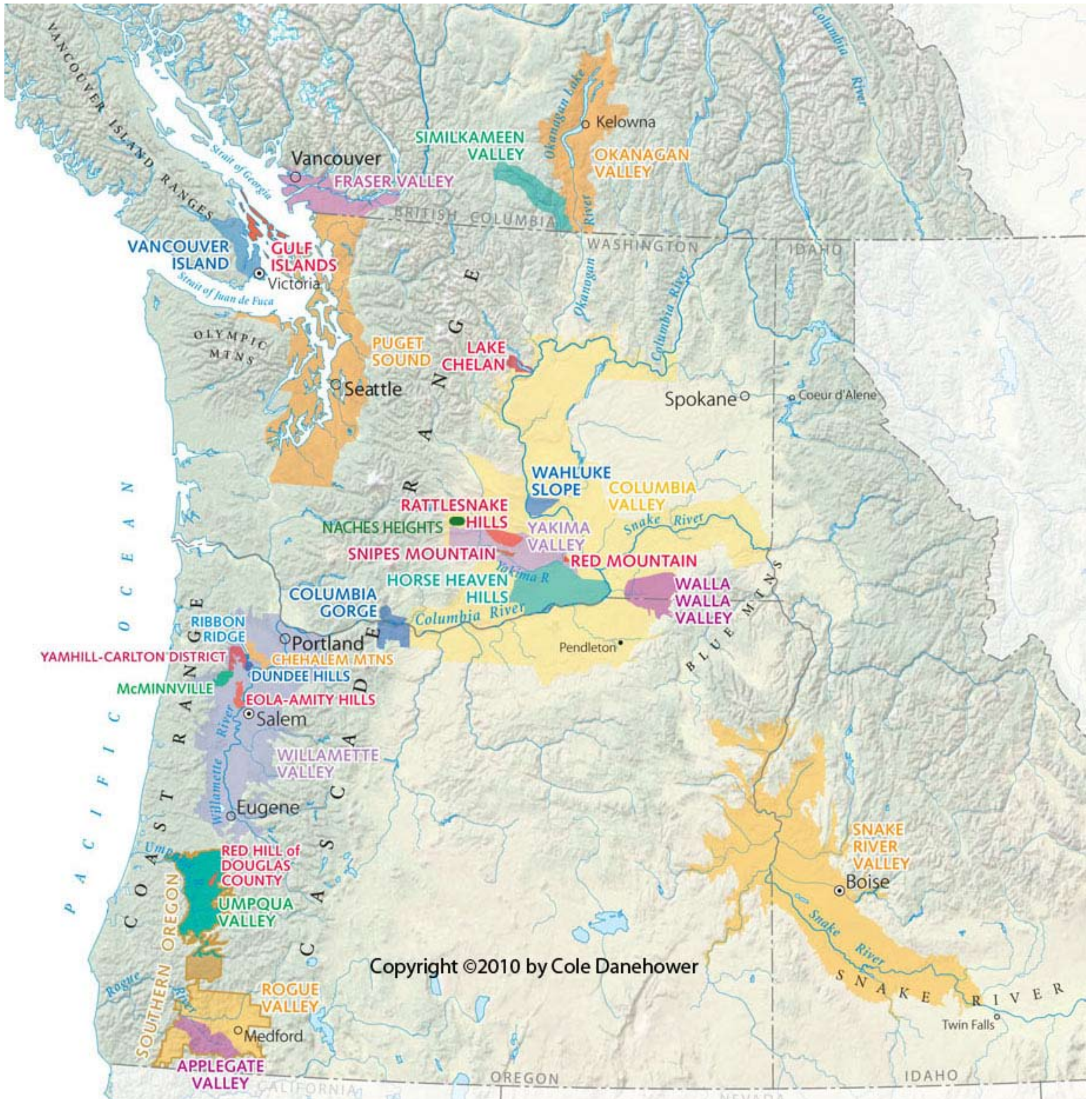
High Eden is the coolest part of that region

More floral quality





# USA AND CANADA





Oregon is known for light dry fruity effervescent Rieslings.  
1st planted in 1961 by Richard Sommer, it lost popularity to Burgundy varietals.

Cool climate and ancient soils

Dry 40%, Medium Dry 25% Medium Sweet 12%, Sweet 23%

Washington state has been growing region for sometime.

Wines made by Dr. Loosen "Ererica" always win blind tastings.

F.W. Langguth Co. invested millions on Riesling, which led to expansion of Washington wine.

Tend to be medium dry to medium sweet

Michigan and Wisconsin are making quality Riesling

Wollersheim Vineyards of Wisconsin recently won best in show for it's Riesling at the SD international wine competition

In Canada the regions of  
British Columbia's  
Okanagan Valley &  
Ontario are known for  
excellent ice wines.

limestone-based shale,  
clay loam.

Mostly planted with Mosel  
clones

Inniskillin is most famous in  
Niagra





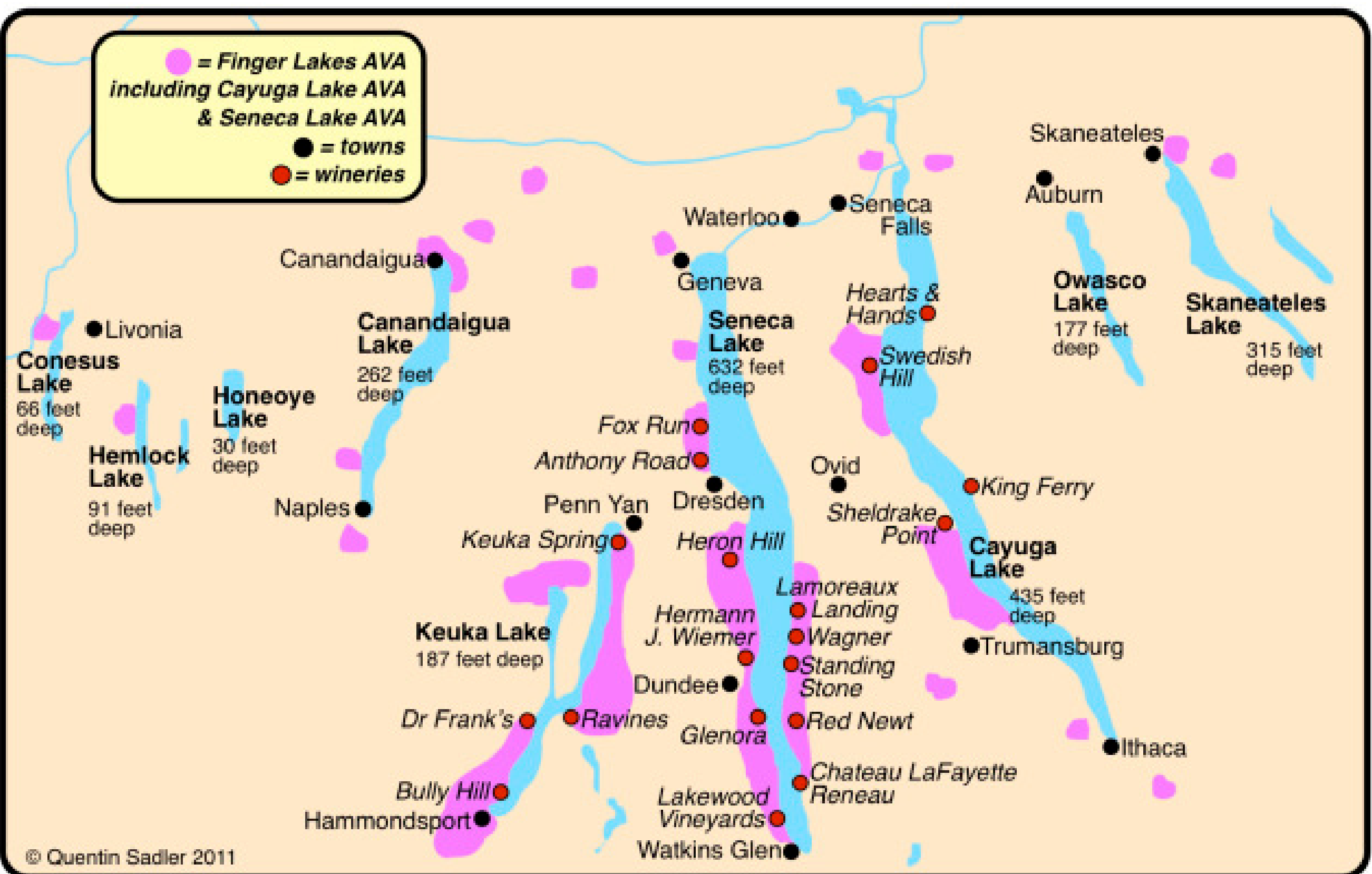
## New York the Finger Lakes

is making a name as a serious Riesling producer

Planted in early 1800's & Became ava in 1982

AVA includes four lakes: Canandaigua Lake, Keuka Lake, Seneca Lake and Cayuga Lake

Dr. Konstantin is most note worthy, gained world acclaim early. 1998 his wines win gold in Alsace and in Strasbourg's Rieslings of the World Competition.





Vineyards slope towards fresh water lakes, cool air helps prevent late frost

The sun warms waters prevents early frost

Soils are glaciers which deposit shale

Rieslings are dry and highly mineral in flavor

Good producers: Dr. Frank Vinifera Wine Cellars, Heron Hill Winery, Lamoreaux Landing Wine Cellars & Ravines

