

## Introduction to German Wine Law

## 2.7.1

*Fill in the blank.*

\_\_\_\_\_ is the most widely exported German wine. It is not always \_\_\_\_\_. In fact, most grown in Germany is completely dry or \_\_\_\_\_.

Germans label their wines by when they were picked on the vine:

1. \_\_\_\_\_ was picked when the berry was just ripe.
2. \_\_\_\_\_ was picked when it was a little overripe on the vine.
3. \_\_\_\_\_ was picked when it was extremely ripe.
4. \_\_\_\_\_ was picked when it was bordering on raisin.
5. \_\_\_\_\_ was a full on raisin at the time of picking.

The ripeness levels will affect the \_\_\_\_\_. For example, a Kabinett will have notes of ripe peach, while a Trockenbeerenauslese will taste like peach marmalade.



*Cristie Norman's Online Wine Course for Complete Beginners*

## So is it Sweet?

## 2.7.2

*Fill in the blank.*

The ripeness levels have to do with the notes and aromas profiles, but the \_\_\_\_\_ will give you an indication of sweetness. Because more sugar allows for higher levels of alcohol.

Let's say an 8% alcohol wine is low and a 13% alcohol is high.

If a Kabinett or Spatlese has 8% alcohol it will be \_\_\_\_\_ sweet, but if they have 12-13% alcohol will be \_\_\_\_\_ sweet.

\_\_\_\_\_ will indicate that the wine will be completely dry.



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## Mosel and Rheingau

## 2.7.3

*Fill in the blank.*

The \_\_\_\_\_ is a northern region named after the river that flows through it. It is very cool in temperature, but the river reflects the sunlight and allows wine grapes to grow there very well. More tart, mineral styles typically come from the Mosel.

The \_\_\_\_\_ is further south so the grapes get a bit riper. Just be able to recognize these two as regions of quality from Germany.