

## Understanding German labels

10 Sep 2008 by Jancis Robinson

German labels are some of the world's most confusing. Quite apart from the usual advice that producer is crucial and vintage year can affect quality, look for 1 quality level, 2 grape variety, 3 region.

1 In ascending order of natural grape ripeness: Tafelwein, Landwein, QbA, Kabinett, Spätlese, Auslese, BA and TBA.

2 Most German wines are made from single grape varieties, specified on the label. For example, in declining order of importance within Germany's vineyards overall: Riesling, Müller-Thurgau, Spätburgunder (Pinot Noir), Dornfelder, Silvaner, Portugieser, Grauburgunder, Kerner, Weissburgunder, Trollinger, Schwarzriesling, Regent, Bacchus, Scheurebe, etc. Riesling, Scheurebe and Silvaner in Franken tend to be the best bets, although some fine dryish Grauburgunder (Pinot Gris) and Weissburgunder (Pinot Blanc) is also produced. Increasingly well-made Spätburgunder and Dornfelder are the best of the reds.

3 Labels on all but the most basic German wines should carry the name of one of the following wine regions: Ahr, Baden, Franken, Hessische Bergstrasse, Mittelrhein, Mosel (previously known as Mosel-Saar-Ruwer), Nahe, Pfalz, Rheingau, Rheinhessen, Saale-Unstrut, Sachsen, Württemberg.

These regional names may be a lot more helpful than the often very complicated name of the wine itself. Like burgundies, German wines tend to be named with a combination of village and vineyard name, although in the case of German a possessive -er is usually added to the village name, as in Berkasteler Schlossberg for the Schlossberg vineyard in the Bernkastel district.

The Germans have made life even more difficult for consumers than it was already by giving vast zones called *Grosslagen* a familiar name so that it is extremely difficult even for a professional to remember whether, for example, Badstube is a Grosslage zone or a small single vineyard or an Einzellage (single vineyard). Some of the most famous Grosslagen are (Zeller) Schwarze Katz, (Kröver) Nacktarsch, (Bernkasteler) Badstube, (Bernkasteler) Kurfürstlay, (Piesporter) Michelsberg, (Klüsserather) St Michael, (Wiltinger) Scharzberg, (Niersteiner) Gutes Domtal and (Oppenheimer) Krötenbrunnen - how on earth is the poor wine drinker to distinguish these from the genuine produce of a single site?

### Some specific terms

**Auslese**, naturally fully ripe grapes produce what is usually a long-living medium-sweet wine, although dry, very alcoholic Auslesen are sometimes made.

**Beerenauslese (BA)**, very sweet rarities usually sold at a very high price.

**deutscher Tafelwein**, the most basic sort of German wine constituting less than 5 per cent of an average crop. Although see also Tafelwein below.

**Eiswein**, ice wine, which often fetches more than Beerenauslese.

**Feinherb**, an informal name for medium dry.

**Grosses Gewächs**, top-quality dry wine from a single, recognised vineyard.

**Gutsabfüllung**, estate bottled.

**halbtrocken**, literally 'half dry', wines which taste medium dry.

**Kabinett**, the least ripe of the QmP categories (see below). Such wines can make lovely light-bodied dryish aperitifs.

**Landwein**, Germany's answer to France's Vins de Pays. Rarely used.

**Liebfraumilch**, strictly a creation for export markets. In practice almost any medium-dry vaguely aromatic blend can qualify as Liebfraumilch, which is traded savagely as a commodity.

**Qualitätswein** is sometimes used as an abbreviation for QbA.

**Qualitätswein bestimmter Anbaugebiet (QbA)**, historically this was Germany's shame, the vast category that included all of the Liebfraumilch and the basic Grosslage blends sweetened up with added grape concentrate (Süssreserve). More and more producers however are selling perfectly creditable dry wines as Qualitätswein, to distinguish them from the fruitier QmP styles.

**Qualitätswein mit Prädikat (QmP)**, wines which qualify for one of the following 'predicates' in ascending order of natural grape ripeness (chaptalisation is not allowed): Kabinett, Spätlese, Auslese, BA and TBA. Much of the meat of German Wine Law is laying down minimum grape ripeness levels (measured by a system called degrees Oechsle) for each combination of predicate, vine variety and region.

**Sekt**, sparkling wine. **Deutscher Sekt** is a member of the elite made from German rather than imported (often Italian) wine.

**Spätlese** means literally 'late harvest'. This category includes many fine, concentrated wines from bone dry (trocken) to medium dry.

**Tafelwein**, basic table wine which may not even be made entirely from German wine - in fact these 'European blends' are often made up of cheap dry white from Spain or Italy, 'Germanised' by a dollop of a particularly aromatic German wine and sweetened by added grape concentrate.

**trocken** means 'dry' and any wine so labelled is designed to be drunk with food. It is also likely to be more alcoholic than wine not labelled trocken because the grape sugar has been fermented into alcohol.

**Trockenbeerenauslese (TBA)**, the sweetest, richest most luscious sort of QmP wine which is produced in tiny quantities and usually sells for fabulous prices. **Noble rot** (Edelfäule) is usually needed to concentrate grape sugars sufficiently to meet the required ripeness levels - although some grape varieties have been specifically bred to ripen spectacularly, if not always sumptuously.

**Winzergenossenschaft, Winzerverein**, two common names for co-operatives.