

V WINE REGIONS IN GERMANY

All German wines of any quality are produced in the following 13 designated wine regions

The regions appear in order of larger vineyard acreage in 2008.

Percentage in the parenthesis following each variety indicates the ratio in the region's total vineyard acreage.

1. Rheinhessen (State: Rheinland-Pfalz)

Vineyard acreage: 26,444ha Wine production volume: 3,000,220hl White 69% : Red 31%

Müller-Thurgau 4,320ha (16.3%) Riesling 3,769ha (14.3%) Dornfelder 3,444ha (13.0%) Silvaner 2,467ha (9.3%)

Portugieser 1,661ha (6.3%) Spätburgunder 1,342ha (5.1%) Kerner 1,224ha (4.6%) Grauburgunder 1,158ha (4.4%)

Scheurebe 921ha (3.5%)

This is the largest wine region in Germany facing the Nahe River in the west and the Rhein River in the north and east. White wines are mostly made from Müller-Thurgau while red wines are made from Dornfelder.

The acreage of Silvaner in Rheinhessen is the largest in the world. This region is surrounded by mild hills and the soil consists of granule sand soils mixed with loess, limestone and sandstone. Soft and delicate wines with round fruits and rich taste are produced.

Bereiche = 3	Village	Vineyard Grosslage = 24, Einzellage = 434
Bingen	Ingelheim	Horn (Horn)
Nierstein	Nierstein	Pettenthal (Petten Valley)
		Ölberg (Oil Mountain)
		Paterberg (Father's Mountain)
	Oppenheim	Herrenberg (Men's Mountain)
		Sackträger (Suck carrier)
	Dienheim	Tafelstein (Table stone)
Nackenheim	Rothenberg (Red Mountain)	
Wonnegau	Flörsheim Dalsheim	Hubacker (High Mountain)
	Westhofen	Kirchspiel (Church play)
		Steingrube (Stone cave)
	Monsheim	Silberberg (Silver Mountain)

2. Pfalz (State: Rheinland-Pfalz)

Vineyard acreage: 23,461ha Wine production volume: 1,897,534hl White 61% : Red 39%

Riesling 5,458ha (23.3%) Dornfelder 3,175ha (13.5%) Müller-Thurgau 2,310ha (9.8%) Portugieser 2,176ha (9.3%)

Spätburgunder 1,585ha (6.8%) Kerner 1,134ha (4.8%) Grauburgunder 1,054ha (4.5%) Silvaner 862ha (3.7%)

This region covers a large area from Worms to Schweigen near the southern border with France. Most of soils consist of clay like granule sand and weathered limestone. Soils of clay and marl produce wines with pleasant aromas and flavors while the mixed soil of clay like limestone and loess produces light and fresh wines with strong impacts sometime. Pfalz has a temperate climate and the vineyard area is the second largest following Rheinhessen.

Major grape varieties are Riesling and Müller-Thurgau, while the red wine varieties of Dornfelder and Portugieser are rapidly increasing. There is a boom of young enologists in this region. Since 2000 this fact has increased the

reputation of the region's wines in the world.

Bereiche = 2	Village	Vineyard Grosslage = 25, Einzellage = 325
Mittelhaardt / Deutsche Weinstraße	Forst	Ungeheuer (Monster)
		Jesuitengarten (Garden of Jesuit)
		Kirchenstück (Treasure of church)
		Pechstein (Error stone)
	Dürkheim	Michelsberg (Mountain of Michel)
	Wachenheim	Gerümpel (Rubbish)
	Deidesheim	Hohenmorgen (Daytime)
Grainhübel (Grain Hill)		
Südliche Weinstraße	Siebeldingen	Sonnenschein (Sunshine)
	Birkweiler	Kastanienbusch (Chestnut bush)
	Schweigener	Sonnenberg (Sun Mountain)

3. Baden (State: Baden-Württemberg)

Vineyard acreage: 15,906ha Wine production volume: 1,310,250hl White 56% : Red 44%

Spätburgunder 5,855ha (36.8%) Müller-Thurgau 2,737ha (17.2%) Grauburgunder 1,669ha (10.5%)

Riesling 1,166ha (7.3%) Weißburgunder 1,165ha (7.3%) Gutedel 1,105ha (6.9%)

This region with a narrow strip of land stretching from Heidelberg in the north to the Bodensee in the south has the southernmost location with the highest average temperature among all the German wine regions. This is the only German region which belongs to the Region B of the EU's climatic classification of wine regions. The soil consists of loess, clay with granule sand, volcanic stones and shell-limestone. This region produces very rich white wines and soft and round red wines although some have fierce characters. On the side of the Bodensee, Spätburgunder is grown while Grauburgunder, Spätburgunder and Traminer are grown in Markgräflerland. The Spätburgunder wines have gained a remarkably high international reputation in recent years and are exported to many overseas markets.

Bereiche = 9	Village	Vineyard Grosslage = 16, Einzellage = 306
Bodensee	Meersburg	Sängerhalde (Singer's Cliff)
Markgräflerland	Britzingen	Sonnhole (Hole of the Sun)
Kaiserstuhl	Ihringen	Winklerberg (Horn Mountain)
	Burkheim	Feuerberg (Mountain of Fire)
	Bischoffingen	Steinbuck (Stone bump)
	Oberrotweil	Eichberg (Oak Mountain)
Tuniberg		
Breisgau	Malterdingen	Bienenberg (Bees' Mountain)
	Hecklingen	Schloßberg (Castle Mountain)
	Bombach	Sommerhalde (Eternal summer)
Ortenau	Durbach	Plaelrain (Plauer Ridge)
	Neuweier	Mauerberg (Wall Mountain)
Badische Bergstraße	Heidelberg	Herrenberg (Men's Mountain)
Kraichgau		
Tauberfranken		

4. Württemberg (States: Baden-Württemberg, Bayern)

Vineyard acreage: 11,526ha Wine production volume: 1,067,069hl White 29% : Red 71%

Trollinger 2,439ha (21.2%) Riesling 2,083ha (18.1%) Schwarzriesling 1,738ha (15.1%)

Lemberger 1,605ha (13.9%) Spätburgunder 1,278ha (11.1%) Müller-Thurgau 351ha (3.0%)

This region is the largest red wine producer in Germany and its vineyards are located on the slopes along both sides of the Neckar River and its tributaries. Soil consists of limestone with shells, loess and marl. The wines are heavy and powerful with unique flavors coming from the soil. Red wines are produced from mostly Trollinger, while Schwarzriesling, Lemberger and Spätburgunder have a good quality. Recently more wines tend to be vinified in 225 liter oak barrels. Nearly 80% of Wurtemberg's wines are produced by the cooperatives.

Bereiche = 6	Village	Vineyard Grosslage = 16, Einzellage = 160
Bayerischer-Bodensee		
Remstal-Stuttgart	Untertürkheim	Herzogenberg (King's Mountain)
Württembergisch-Unterland	Beilstein	Wartberg (Mountain of Guard)
	Verrenberg	Verrenberg (Mountain of bad runner)
	Maulbronn	Eilfingerberg (Mountain of eleven fingers)
Kocher-Jagst-Tauber		
Oberer Neckar		
Württembergischer-Bodensee		

5. Mosel (States: Rheinland-Pfalz, Saarland)

Vineyard acreage: 9,034ha Wine production volume: 1,524,527hl White 91% : Red 9%

Riesling 5,390ha (59.7%) Müller-Thurgau 1,263ha (14.0%) Elbling 567ha (6.3%) Kerner 359ha (4.0%)

This wine region extends along the Mosel river which meets the Rhein at Koblenz and its two tributaries, namely the Saar and the Ruwer. The upper, middle and lower parts of Mosel have different types of soil. Riesling shares over 50% of the vineyards. The Bernkastel area in the middle Mosel represents the region producing the wines with good fruits and rich flavors from the unique slate soil called Schiefer which cover the surface of vineyards located on steep slopes of clay stone. Wines of the region have many different characters, some are fruity and some are earthy or spicy. Soil in the upper Mosel is shell-limestone where the oldest grape variety of Germany, Elbling is grown and Sekt (sparkling wine) is mostly produced from this variety. Uniqueness of this region is that over 40% of its vineyards have a gradient of over 30 degrees.

Bereiche = 6	Village	Vineyard Grosslage = 19, Einzellage = 524
Zell / Mosel	Winningen	Uhlen (Owl)
Bernkastel	Erden	Treppchen (Small stairs)
		Prälat (Archbishop)
	Urzig	Würzgarten (Herb Garden)
	Zeltingen	Himmelreich (Heaven)
		Schlossberg (Castle Mountain)
		Sonnenuhr (Sundial)
	Wehlen	Sonnenuhr (Sundial)
	Graach	Domprobst (Cathedral rector)
		Himmelreich (Heaven)
	Bernkastel	Doktor (Doctor)
		Lay (Rock)
	Lieser	Niederberg Helden (Heros of low mountain)
	Brauneberg	Juffer-Sonnenuhr (Maiden's sundial)
	Piesport	Goldtröpfchen (Golden drop)
	Trittenheim	Apotheke (Pharmacy)
Leiwien	Klostergarten (Garden of Monastery)	
Klüsserath	Bruderschaft (Brotherhood)	
Trier	St.Maximiner Kreuzberg (Saint Maxim's Cross Mountain)	
Ruwertal	Maximin Grünhaus	Abtsberg (Mountain of Abbey)
	Kasel	Nies'chen (Sneeze)
	Eitelsbach	Karthäuserhofberg (Courtyard of cult house)
Saar	Wiltingen	* Scharzhofberg (Mountain of Scharzhof)
		Braune Kupp (Brown Top)
	Ockfen	Bockstein (Stone of goat)
	Ayl	Kupp (Top)
	Serrig	Schloss Saarfelser Schlossberg (Castle mountain of Saarfelser Castle)
Obermosel		
Moseltor		

* Ortsteillage

6. Franken (State: Bayern)

Vineyard acreage: 6,063ha Wine production volume: 446,700hl White 80% : Red 20%

Müller-Thurgau 1,838ha (30.3%) Silvaner 1,276ha (21.0%) Bacchus 742ha (12.2%)

The vineyards in this region are located on slopes on the both banks of the Main River and its tributaries. This was the most easterly wine region in the former West-Germany. Soils consist of marl, shell-limestone and mostly sandstone from which dry refreshing wines are produced: mostly from Müller-Thurgau and Silvaner. The dry wines have a good structure, rich taste and powerful earthy flavors. The wines of QbA and above classes are bottled in the traditional Bocksbeutel in the shape of compressed round sack.

Bereiche = 3	Village	Vineyard Grosslage = 33, Einzellage = 216
Mainviereck	Bürgstadt	Centgrafenberg (Mountain of Count Cent)
Maindreieck	Thüngersheim	Scharlachberg (Scarlet Mountain)
		Johannisberg (Mt. Saint John)
	Würzburg	Stein (Stone)
		Stein-Harfe (Harp and Stone)
		Inner Leiste (Internal Team)
		Pfaffenberg (Mountain of Archbishop)
	Sommerhausen	Steinbach (Stony stream)
	Frickenhausen	Kapellenberg (Chapel Mountain)
Escherndorf	Lump (Rubbish)	
Randersacker	Sonnenstuhl (Stool of the Sun)	
Steigerwald	Castell	Kirchberg (Church Mountain)
		Kugelspiel (Ball game)
		Herrenberg (Men's Mountain)
	Iphofen	Kalb (Calf)
		Julius-Echter-Berg (Real Mountain of Julius)

7. Nahe (State: Rheinland-Pfalz)

Vineyard acreage: 4,155ha Wine production volume: 284,089hl White 75% : Red 25%

Riesling 1,125ha (27.2%) Müller-Thurgau 552ha (13.3%) Dornfelder 456ha (11.0%)

This wine region is located along the Nahe River which flows into the Rhein at Bingen. There are various soils including mixture of granule sands with clay like loess , quartz and porphyry. In the north, loam and sandstone are dominant, producing similar wines to Rheinhessen's. In the south the soil is slate and Riesling, Müller-Thurgau and Silvaner are mostly grown. The wines of Riesling have the floral aromas of Mosel wine and the elegance of Rheingau wines. Wines present various characters depending on the soil type.

Bereiche = 1	Village	Vineyard Grosslage = 6, Einzellage = 310
Nahetal	Münster-Sarmsheim	Rheinberg (Rhein Mountain)
		Dautenpflänzer (Dauten grower)
	Laubenheim	Karthäuser (Abbeys)
	Langenlonsheim	Königsschild (King's shield)
	Bad Kreuznach	Narrenkappe (Hat of clown)
	Niederhausen	Hermannshöhle (Herman Highland)
	Dorsheim	Burgberg (Castle Mountain)
	Wallhausen	Johannisberg (Mountain of John)
Monzingen	Halenberg (Mountain of Hale)	

8. Rheingau (State: Hessen)

Vineyard acreage: 3,125ha Wine production volume: 263,089hl White 85% : Red 15%

Riesling 2,464ha (78.8%) Spätburgunder 380ha (12.2%) Müller-Thurgau 49ha (1.6%)

The vineyards are located on the north bank of the Rhein between Lorchhausen and Wiesbaden via Assmannshausen, and continues to Hochheim on the sunny south-facing slopes of the north bank of the Main close to its mouth. Soils are loess, slate, granule sands and weathered slate with the alluvial soils. This region is known for its great wines representing all the German wines. The premium class wines are elegant and fruity with sophisticated aromas and uniquely powerful taste. The white wines are mostly from Riesling while the premium red wines are made in Assmannshausen from Spätburgunder.

Bereiche = 1	Village	Vineyard Grosslage = 11, Einzellage = 129
Johannisberg	Rüdesheim	Berg Rottland (Mountain of wasteland)
		Berg Roseneck (Mountain of rose horn)
		Berg Schlossberg (Mountain of castle mountain)
	Assmannshausen	Höllenberg (Mountain of Hell)
	Johannisberg	* Schloss Johannisberg (Castle of Johannisberg)
	Winkel	* Schloss Vollrads (Castle of Vollrads)
		Hasensprung (Rabbit jump)
	Oestrich	* Schloss Reichartshausen (Reichartshausen Castle)
		Lenchen (Little Len)
	Hattenheim	* Steinberg (Stone Mountain)
		Wisselbrunnen (Spring of Wisdom)
		Nussbrunnen (Spring of walnut)
	Erbach	Marcobrunn (Spring of Marco)
		Schlossberg (Castle Mountain)
	Rauenthal	Baiken (Curving field)
		Nonnenberg (Mountains of nun)
	Hallgarten	Jungfer (Virgin)
	Kiedrich	Gräfenberg (Mountain of Count)
		Wasserros (Water lily)
	Hochheim	Kirchenstück (Property of Church)
Königin Victoriaberg (Mountain of Queen Victoria)		
Domdechaney (Monk of Cathedral)		
Hölle (Hell)		

* Ortsteillage

9. Saale-Unstrut (States: Sachsen-Anhalt, Thüringen and Brandenburg)

Vineyard acreage: 685ha Wine production volume: 25,459hl White 74% : Red 26%

Müller-Thurgau 126ha (18.4%) Weißburgunder 83ha (12.1%) Silvaner 57ha (8.3%)

This wine region is located along the valley of the Saale, a tributary of the Elbe and the Unstrut River. Grape growing has a long history in this region and the oldest vineyard was reportedly established in 1066. Soil consists of shell-limestone and sandstone producing dry wines with rich fruits flavors from Müller-Thurgau, Silvaner and Weißburgunder. Wines of Spätlese and the superior classes are rarely produced.

Bereiche = 3	Village	Vineyard Grosslage = 4, Einzellage = 34
Thüringen		
Schloss Neuenburg	Karsdorf	Hohe Gräte (Mountain summit)
Mansfelder Seen	Höhnstedt	Steineck (Stone horn)

10. Ahr (State: Rheinland-Pfalz)

Vineyard acreage: 558ha Wine production volume: 46,490hl White 14% : Red 86%

Spätburgunder 342ha (61.3%) Portugieser 43ha (7.7%) Riesling 43ha (7.7%)

This is a small wine region located along the Ahr, a tributary of the Rhein where vines are grown on the steep slopes. The soil consists of volcanic rocks and slate where red wines share a large portion of the total production.

Bereiche = 1	Village	Vineyard Grosslage = 1, Einzellage = 40
Walporzheim / Ahrtal	Marienthal	Klostergarten (Garden of Monastery)

11. Sachsen (State: Sachsen and Sachsen-Anhalt)

Vineyard acreage: 462ha Wine production volume: 54,082hl White 81% : Red 19%

Müller-Thurgau 85ha (18.4%) Riesling 67ha (14.5%) Weißburgunder 55ha (11.9%)

This region is surrounded by Birkwitz, Radebeul, Meissen and Diesbar-Seußlitz facing the Ahr.

Soils consist of sandstone, porphyry, granule sand of clay and many other types of soil mixture. Major grape varieties are Müller-Thurgau, Riesling and Weißburgunder. The wines are dry with distinctive fruity acidity. Light style wines are produced from Rothtraminer in Soisrits. Gold Riesling, the indigenous grape to this region produces dry white wines of light and spicy characters.

Bereiche = 2	Village	Vineyard Grosslage = 4, Einzellage = 23
Meissen	Proschwitz	Schloss Proschwitz (Proschwitz Castle)
Elstertal		

12. Mittelrhein (States: Rheinland-Pfalz and Nordrhein-Westfalen)

Vineyard acreage: 461ha Wine production volume: 36,315hl White 85% : Red 15%

Riesling 309ha (67.0%) Spätburgunder 40ha (8.7%) Müller-Thurgau 29ha (6.3%)

This wine region is a narrow strip extending for 130 km along the Rhein from Bingerbrück at the entry of the Nahe to Siebengebirge in the north of Koblenz.

The vines are grown on the steep slopes of slate. The white wines with rich aromas and refreshing vibrant acidity are mostly made from Riesling. Mittelrhein is a popular touristic region with many old castles and little of the wines are exported as they are mostly consumed locally.

Bereiche = 2	Village	Vineyard Grosslage = 10, Einzellage = 111
Loreley	Bacharach	Hahn (Hen)
		Posten (Point)
		Wolfshöhle (Hall of Wolf)
	Steeg	St. Jost (Saint Jost)
	Boppard	
	Ortsteil Bopparder Hamm	Feuerlay (Fire rock)
Fässerlay (Barrel rock)		
Siebengebirge		

13. Hessische Bergstraße (State: Hessen)

Vineyard acreage: 439ha Wine production volume: 35,077hl White 79% : Red 21%

Riesling 211ha (48.1%) Spätburgunder 45ha (10.3%) Grauburgunder 38ha (8.7%)

This region is located in the north of Heidelberg having the Rhein river on the west and the Oden woods on the east. The soil has layers of loess producing powerful wines with good aromas and refreshing fruits flavors. Riesling is the dominant grape variety. It produces fruity and elegant wines.

Bereiche = 2	Village	Vineyard Grosslage = 3, Einzellage = 17
Starkenbourg	Heppenheim	Centgericht (Central court)
Umstadt		

VI SPARKLING WINES OF GERMANY

In Germany, Charmat, Transfer and Traditional (Champagne) methods are employed to produce sparkling wines besides carbonation method. Mention of Champagne Method has been forbidden as from 1994 and replaced by Flaschengärung nach dem Traditionellen Verfahren in Germany.

1. Schaumwein (= Sparkling Wine)

Carbon gas must be obtained by secondary fermentation or by carbonation. In the latter case, it should be stated on the label. The base wine must be produced in the EU. It is not permitted to mention a vintage nor grape variety on the label. The alcohol degree should be 9.5% or higher.

2. Sekt (= Qualitätsschaumwein = Quality Sparkling Wine)

Sparkling wines of this category can be produced in any country of the EU. If the base wine is from a single country, the country name can be stated on the label. For example, Spanish Sekt, French Sekt, Italian Sekt, German Sekt etc.. Only Sekt should be labeled without country name if the base wine comes from more than one country. Carbon gas should be obtained by secondary fermentation. The base wines should be of Tafelwein class or higher.

Gas pressure should be at least 3.5 bars at 20°C. The alcohol degree should be 10% or higher.

3. Deutscher Sekt (= Deutscher Qualitätsschaumwein)

Sparkling wines of this category should be produced in Germany entirely from German grapes.

4. Deutscher Sekt b.A. (= Deutscher Qualitätsschaumwein b.A.)

Sparkling wines of this category should be produced in Germany entirely from German grapes of the thirteen designated wine regions. If Rheingau Sekt b.A. is stated on the label, 100% of the material grape should come from the region. To mention the vintage or grape variety, at least 85% of the grape should come from the mentioned year or variety. Up to three grape varieties can be mentioned on the label. A.P.Nr. should be printed on the label. Gas pressure should be 3.5 bars or higher at 20°C.

Taste Types (according the former EU wine regulations)

Type	Residual Sugar	Type	Residual Sugar
extra brut (extra herb)	0 ~ 6g/l	trocken (dry)	17 ~ 35g/l
brut (herb)	0 ~ 15g/l	halbtrocken (medium dry)	33 ~ 50g/l
extra trocken (extra dry)	12 ~ 20g/l	mild (sweet)	above 50g/l

VII ROSÉ WINES

1. Weißherbst

The rosé wines produced from a single grape variety in specific regions including Ahr, Rheingau, Baden, Franken, Rheinhessen, Pfalz and Württemberg. The quality classification should be Q.b.A. or higher.

As the color is not regulated, Weißherbst in white color also exists. At least 95% of the wine should be made from the juice pressed for rosé wines. It is permitted to blend 5% of red wine from the same grape variety.

By the EU's wine labeling regulation of August 1, 2003, production of Qualitätschaumwein b.A. and Qualitätsperlwein b.A. have been permitted with Weißherbst.

2. Rotling

Rotling is rosé wine made by fermenting black and white grapes together. It is not allowed to blend juice of both grapes or to blend the wines after fermentation.

Labeling of Inlandischer Schaumwein (= Sparkling wines produced in Germany), Perlwein or Perlwein mit zugesetzter Kohlensäure (= Perlwein by carbonation) has recently been approved.

3. Schillerwein

This is Rotlingwein made in Württemberg of Q.b.A. or a higher classification.

4. Badisch-Rotgold

This is Rotlingwein made in Baden of Q.b.A. or a higher classification. Ruländer (51% or more) and Spätburgunder grapes are blended before fermentation.

VIII VARIOUS WINES

1. V.D.P (= Verband Deutscher Prädikats und Qualitätsweingüter)

Association of Premium Quality Wine Producers

Number of Members: 200 Producers as of October 2009 in the 13 B.A.

Total vineyard acreage: 4,000ha as of October, 2009



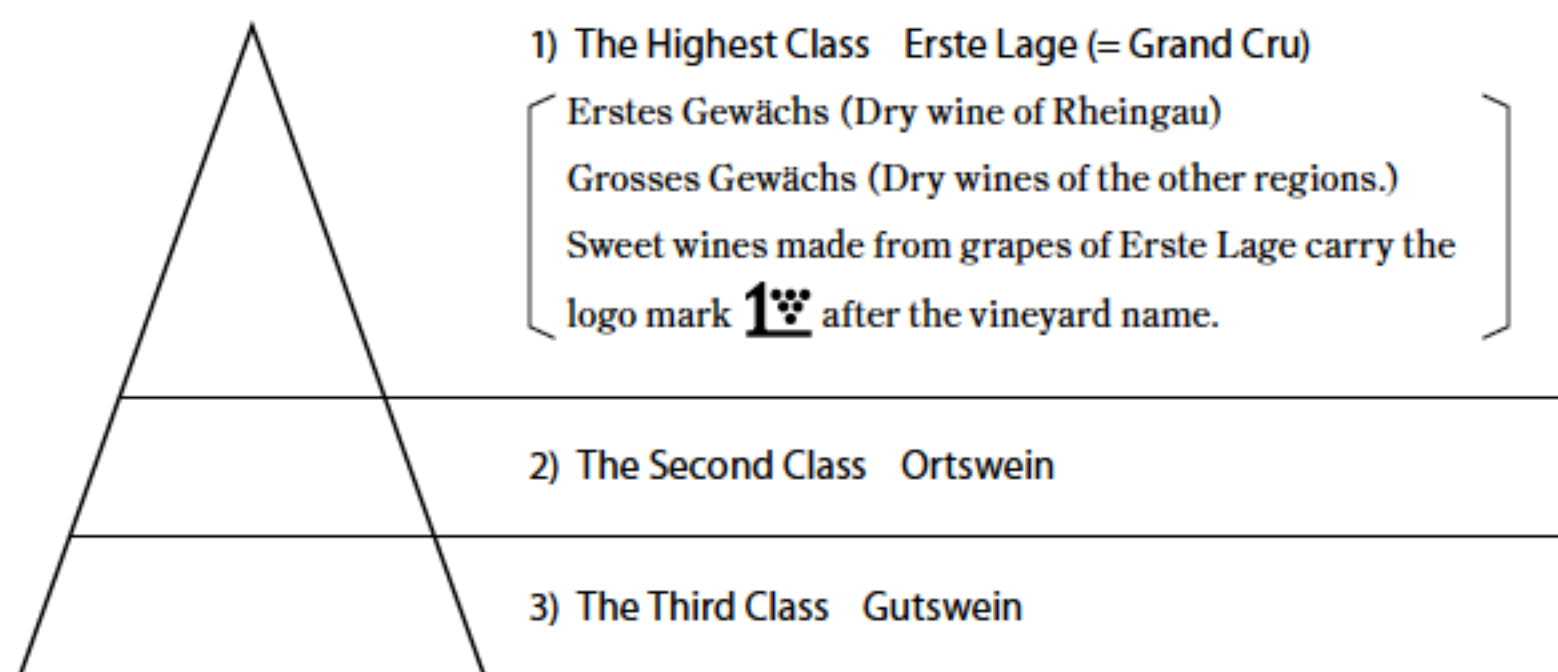
Logo mark of V.D.P.

This producers' association was established on March 19, 1910 with the Chairman Mr. Von Bruchhausen, the mayor of Trier in Mosel. The foundation members counted 54 including producers in Mosel-Saal-Ruwer (present Mosel), Baden, Rheinpfalz (present Pfalz). The original name was Naturweinversteigerer (Natural wine auctioneer association) which meant that the producers intended to differentiate themselves from other producers who made wines with chaptalization. As the labeling of no-chaptalization had been permitted for Naturwein (=Natural wine), the association was engaged in marketing those wines. However, the labeling of Naturwein was forbidden by the 1971 revision of the wine laws and consequently the association changed the name to the current V.D.P.. Based on the strict voluntary regulations every year, the member producers are tested in many aspects. Membership increased to 161 in 1990 and since then 100 newly joined while 60 left making the current total of 200 members.

The total vineyards account for 4% and the production volume shares 2.5% of Germany's total while the sales amount accounts for 12%. The wines are contributing largely to raise the images of German wines in the international market.

Since 2001 the new Grand Cru system of Germany “Erstes Gewächs” has been established in Rheingau basing on the wine laws of the state of Rheinhessen. This means that the quality measure for VDP is changed drastically from the sugar level of grape juice to the expressions of the vineyards’ characteristics, which has a strong influence over other producers other than the VDP members.

VDP Three Layers of Quality Classification (From 2006)



The above quality classification was established by the VDP with a view of a long term future to stand against the negative part of the 1971 revision of the wine laws. To describe this more precisely, it was established by the initiative of innovative enologists who felt a crisis from the integration of vineyard names, the classification by the sugar level of grapes and the loss of significance of the vineyard names caused by flooding of the wines with Grosslage names. Two star enologists of Rheingau at the time, Mr. Bernhard Breuer of Georg Breuer and Mr. Erwein Matuschka of Schloss Vollrads led this movement called the “returning to terroir”. The aim of this system is to express the great German terroir to the maximum level. For this, “Erstes Gewächs” was legislated in Rheingau in 2001 based on the wine laws of the state of Rheinhessen, carrying the mottos such as selection of Grand Cru parcels by academic researches, renaissance of the dry German wine style with its last peak at 100 years ago and the abolition of labeling of classifications such as Spätlese by the sugar level at harvesting.

Later, the other wine regions followed this movement and “Grosses Gewächs” (= great produce) was born. However, the situation remained confused because some producers wished to retain the classification such as Spätlese for dry wines and the Mosel’s movement to sell sweet wines under the name of Erste Lage.

In 2006 the above quality standard was confirmed by the regulations of the VDP headquarters and any existing regulations against them are planned to be abolished by 2015 at the latest.

(1) Erste Lage (The Highest Class)



Erste Lage means Grand Cru parcel classified basing on the academic researches and not concerning the vineyard classification by the German Wine Laws of 1971. Sweet Mosel wines were once sold under this name but it is no longer the case. The wines produced from the vineyard parcels classified as Erste Large have the taste classifications of Erstes Gewächs and Grosses Gewächs.

The following regulations apply to the wines of Erste Lage:

- The maximum yield is 50hl/ha.
- Grapes should be produced in the Erste Lage parcels classified by VDP.
- Grape varieties should be the traditional varieties approved by the local associations.
- Vineyard systems are regulated.
- Grape maturity should be of Spätlese or superior class.
- Wines should be approved by the VDP tasting tests.
- Regulation on the maturation: From September of the following year of harvest, white wines can be sold. Red wines can be sold from September of the second year after the harvest.


The following taste classification can be labeled only for the Erste Lage wines satisfying above regulations.

- Erstes Gewächs

This name only applies to the dry wines of Rheingau region. The following mark is printed on the front label as it is the name approved under the wine laws of the state of Rheinhessen.


ERSTES  GEWÄCHS

- Grosses Gewächs




This name applies to dry wine of other regions than Rheingau. On the label, the vineyard name and the logo mark  is followed only by GG as its abbreviation as this category is not approved by the laws.

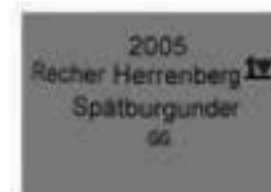
The logo mark engraved on glass bottle as shown in the photo is permitted only for the dry wines of the above two classifications (usage of this bottle is not compulsory). It is not permitted for sweet wines.



- For sweet wines, the vineyard's name is followed by the logo mark  which is then followed by the classifications such as Kabinett, Spätlese, Auslese etc. on the label. These wines must be made from the grapes of the vineyard parcels classified by VDP and not by the wine laws.

Examples of Labels

- Dry wine of Rheingau
Schlossberg  Riesling Erstes Gewächs
- Dry wine of other regions than Rheingau
Bienenberg  Spätburgunder GG
- Sweet wine of Erste Lage
Würzgarten  Riesling Auslese



VDP Approved Grape Varieties for Erste Lage by Region

- 1) Ahr: Spätburgunder, Grauburgunder, Riesling (Sweet type only)
- 2) Mosel: Riesling
- 3) Mittelrhein: Riesling
- 4) Rheingau: Riesling, Spätburgunder

- 5) Nahe: Riesling
- 6) Rheinhessen: Riesling, Spätburgunder
- 7) Pfalz: Riesling, Weißburgunder, Spätburgunder
- 8) Hessische Bergstraße: Riesling, Weißburgunder, Spätburgunder
- 9) Franken: Riesling, Silvaner, Weißburgunder, Spätburgunder
- 10) Württemberg: Riesling, Spätburgunder, Lemberger
- 11) Baden: Riesling, Weißburgunder, Grauburgunder, Spätburgunder
- 12) Saale-Unstrut: Riesling, Silvaner, Weißburgunder, Spätburgunder
- 13) Sachsen: Riesling, Weißburgunder, Spätburgunder

(2) ORTSWEIN (The Second Class)

This is a category equivalent to the Premier Cru of France. The vineyard names classified by the wine laws of each state are mentioned on the label. There is no taste classification in this category.

- Material grapes should come from the approved vineyards.
- Only approved grape varieties by the local associations.
- The maximum yield is 60hl/ha.
- Grapes should be selected at harvesting.
- Only fully ripened grapes are permitted.

(3) GUTSWEIN (The Third Class)

Wine name and the village name or the region can be mentioned on the label. These wines are wine of good quality and form the base of quality classifications by VDP.

- The wine should contain 80% or more of the traditional grapes of the region approved by the local VDP.
- The maximum yield is 75hl/ha.
- The minimum sugar level is decided by the local association (higher than the legal regulations).
- Hand harvesting is compulsory for Auslese and higher class.
- The producers follow the regulated standards to unify the vineyard management.
- Wines are tested by VDP standards.
- Wineries should continuously satisfy the 30 subjects of the VDP's testing standards.

Regulations for Erstes Gewächs

1) Viticulture and Vinification Standards for Riesling and Spätburgunder

Standard	Riesling	Spätburgunder
Vineyard	Classified vineyards growing only Riesling.	Classified vineyards growing only Spätburgunder.
Application for vineyard	Until May 1 st	Until May 1 st
Planting standard	6 buds/m ²	6 buds/m ²
Vinification standard	Minimum 83 °Oe at harvest and total alcohol of 90g/l in the final wine.	Minimum 90 °Oe at harvest.
Taste standard	Dry. Maximum residual sugar of 13g/l.	Dry. Maximum residual sugar level of 6g/l.
Yield per hectare	50hl	50hl
Harvest method	Manual	Manual

2) Viticulture and Vinification Standards for Sweet Wines

Standard	Riesling	Spätburgunder
Vineyard	Classified vineyards growing only Riesling.	Classified vineyards growing only Spätburgunder.
Application for vineyard	Until May 1 st	Until May 1 st
Planting standard	6 buds/m ²	6 buds/m ²
Vinification standard		
Spätlese	Minimum must weight of 90 °Oe.	No standards fixed by the classification.
Auslese	Minimum must weight of 105 °Oe.	Minimum must weight of 110 °Oe.
BA, TBA, Eiswein	According the Wine Laws.	According the Wine Laws.
Taste standard		
Spätlese	Minimum residual sugar of 40g/l.	No standards fixed by the classification.
Auslese	Minimum residual sugar of 60g/l.	Minimum residual sugar of 60g/l.
BA, TBA, Eiswein	Minimum residual sugar of 100g/l.	Minimum residual sugar of 100g/l.
Yield per hectare	50hl	50hl
Harvest method	Manual	Manual

(Source: Rheingau Wine Producers Association)

2. Der Neue (New Wine)

Der Neue is Landwein which is released within the year of harvest.

Like other new wines it has young and fresh characters.

Regulations: Releasing as of November 1. The vintage must be on the label.

Grape varieties can be mentioned on the label.

3. Varietal Profile Wine

This category is for dry white varietal wines, which were developed by the German Wine Funds after two years of market research in the UK and USA in cooperation with the Institute of Vine Species in Geisenheim and major exporters.

Grape Varieties: The traditional German varieties fitting the climate and soil:

Riesling, Rivaner, Grauburgunder, Weißburgunder and Silvaner

Taste Type: Dry, fresh acidity, fruity flavors. Aromas are more respected than alcohol.

Oak is not used.

- Requirements: DLG Certifications.
 Bottle Design: Modern bottle color, shape and label.
 Price: In the middle of standard and medium classes.

4. Riesling-Hochgewächs

This category is regulated by the government having been established since 1986 vintage pursuant to classic Riesling wines.

Production Area: All the region of the states of Rheinland-Pfalz including Ahr, Mosel, Mittelrhein, Nahe, Rheinhessen and Pfalz.

Grape Variety: Riesling 100% including Süßreserve.

Taste Type: Not regulated.

Requirements: The sugar level in the grape juice before fermentation is 100e equivalent to 1.5% of alcohol higher than the Q.b.A standard.

Ahr, Mosel, Mittelrhein: 61 °Oe

Nahe: 67 °Oe

Rheinhessen, Pfalz: 70 °Oe

Statement of sugar level is required at the time of the testing and is severely controlled by the government inspectors.

3 points (of 5) or higher at the organoleptic test at an official local control center.

Regulated as Q.b.A.

5. Liebfraumilch (Liebfrauenmilch)

This name originally meant the production area around the Liebfrauenkirche, Sacred Mother Church in Worms of Rheinhessen. After the wine became very famous, the name started to indicate the mild white wines produced along the Rhein as the demands for the wine largely exceeded the supply.

This wine name has been regulated by the revised Wine Laws of 1971.

Production Area: Rheinhessen, Pfalz, Rheingau, Nahe

Grape Varieties: 70% or more of the wine should be of Riesling, Silvaner, Müller-Thurgau or Kerner.

Taste Type: Medium Sweet (Troocken or Halbtrocken are not permitted.)

Residual Sugar: 18 to 45 g/l

Requirements: Production region is required on the label. Indication of grape variety is not permitted.

A.P.Nr. is required.

Grape ripeness need to be equivalent or above Q.b.A..

Other Q.b.A. regulations apply to this category.

6. Hock

Grape Varieties: Riesling, Silvaner

Production Area: Rhein Ahr, Mittelrhein, Nahe, Rheingau, Rheinhessen, Hessische Bergstraße, Pfalz.

Requirements: Tafelwein and Q.b.A.

7. Loreley

This category was established to promote Riesling wines of premium quality.

Production Area: Bereich Loreley, Mittelrhein.

Grape Variety: Riesling 100%

Taste Type: Medium dry only.

Requirements: Q.b.A. only

2.5 points or higher by the organoleptic test at the local control center.

Bottle Design: The common logo mark.

8. Nahesteiner

This category was established by the new organization founded with the 4 growers associations and over 95% of the cooperative members in the Nahe Valley.

Production Area: Nahe

Grape Varieties: Müller-Thurgau, Riesling and Silvaner

Taste Type: Halbtrocken (Medium Dry) only

Requirements: Independent standards of the Nahe region.

Sugar level of grape juice is 3° higher than the Q.b.A. standard.

Three points or higher by the organoleptic test at the local control center.

Q.b.A. class only.

Bottle Design: 1L bottle only in Germany. 750ml is possible if ordered for export.

Labelling is specified by regulation.

9. Riesling S

This title is given to the wines of Riesling Trocken reflecting the supreme harmony made from the grapes harvested on the steep slate slopes in Mosel.

1. Selection of the late harvest grapes.
2. Selection of fully ripened grapes.
3. Production volume is limited as it aims for a high quality.
4. Careful treatments after harvesting.
5. Long fermentation at stable temperature.
6. Long maceration withlees.

Riesling **S** <Meaning of the S mark.>

- Schieferboden = Slate soil.
- Steilhang = Steep slopes
- S-Klasse = S class. The highest enological techniques.
- Super Premium: Excellent quality by selection.

The mark of Riesling S should not be used with the Prädikats (Spätlese, Auslese etc.) as from 2004. However it was temporarily permitted for 2002 and 2003 vintages.

Applications should be directed to the Mosel Wine Producers Association.

10. Moseltaler

Under this category the local associations have been producing wines of typical regional characters since 1986 with easy to understand labels.

Production Area: Mosel

Grape Varieties: Riesling, Müller-Thurgau, Elbling and Kerner

Taste Type: Medium sweet. Residual sugar: 15 to 30 g/l

Total acidity: 7g/l or more.

Requirements: Wines should be bottled by the producer.

Grape variety should not be mentioned on the label.

A.P.Nr. is required.

Regulated as Q.b.A.

Bottle Design: Specific label design with the letter "M" in blue.

11. Charta Wein

Charta is the association founded by the Rheingau producers in 1981 who aim to realize the classic characters of Riesling. It was merged with VDP Rheingau in 1999.

Production Area: Rheingau

Grape Variety: Riesling 100%

Taste Type: Medium Dry.

Moderate residual sugar of 9 to 18 g/l.

High acidity to guarantee longevity.

Requirements: (Oechsle) Q.b.A.: Minimum 65° (General: 57°)

Kabinett: Minimum 78° (General: 73°)

Spätlese: Minimum 88° (General: 85°)

The wines should be produced by the traditional methods of Rheingau.

Sales are permitted as of October 1 of the following year of the harvest.

Bottling by the producer.

The wines should pass the organoleptic test by the cellar master of Rheingau.

Bottle Design: Flute shaped bottles of 750 ml, 1.5ℓ or 3ℓ with the logo mark of binal arches in Romanesque style and the VDP mark of condor.

12. Rheinhessen Silvaner Wein (RS (Rheinhessen Silvaner) Wine)

This category was established in 1986 by the industry association of Rheinhessen pursuing the classic dry wines.

Production Area: Rheinhessen

Grape Variety: Silvaner 100%

Taste Type: Dry

Residual sugar: Maximum 4g/l.

Total acidity: Minimum 5g/l.

Requirements: Bottling by the producer.

Sales are permitted as of March of the following year of the harvest.

The wines should be Q.b.A. or Sekt with vintage.

A.P.Nr. is required.

3 points or higher by the organoleptic test at the local control center.

Bottle Design: Traditional bottle of Rheinhessen.

The label is designed in black and yellow with the unified letters of "RS".

Members: 140 wineries.

13. Schoppenstecher

This category was founded mostly by the liquor stores of the Main River area pursuing the wines to be enjoyed casually at wine taverns.

Production Area: Rheinhessen

Grape Varieties and Standards: Riesling Qualitätswein trocken

Silvaner Kabinett halbtrocken

Müller-Thurgau Qualitätswein lieblich

14. Selection Rheinhessen

This category was founded following the program to realize high quality wines made from classic grape varieties launched in 1992.

Production Area: Rheinhessen

Grape Variety: Silvaner, Riesling, Weißburgunder, Grauburgunder, Traminer, Spätburgunder, Portugieser

Taste Type: Dry

Requirements: Vines of 15 years or older. Careful pruning, thinning and hand-harvesting.

Yield: Maximum 55hl/ha Oechsle of grape juice: Minimum 95°œ

Three points or higher by the organoleptic test at the local control center.

Q.b.A.

Bottling by the producer.

Bottle Design: Rhein wine bottle. The unified logo mark.

Members: 35 wineries (13ha)

15. Casimir

This category was founded by the producer association of the Mettenheim village in Rheinhessen pursuing dry wines of Riesling.

Production Area: Mettenheim Village, Rheinhessen

Grape Variety: Riesling

Taste Type: Dry

Bottle Design: Specific label.

16. Vereinigung Sektgüter Rheinpfalz (= VSR)

The Sekt growers and producers association of Pfalz was established aiming for wines of German Sekt b.A. or above standards.

Production Area: Pfalz

Grape Variety: Spätburgunder , Weißburgunder , Riesling.

Taste Type: Extra Brut or Brut

Requirements: Only the first press juice by low pressure should be used.

Cuvées are tested by the neutral institutions.

Secondary fermentation is not permitted before March 1st of the following year of the harvest.

The wine must go through secondary fermentation in the bottle.

Maturation period should be minimum 15 months of which minimum 12 months should be on the lees.

Bottle Design: The unified logo mark.

17. Baden Selection

This category was founded to promote sales of classic wines of Baden.

Production Area: Baden

Taste Type: Dry

Requirements: Vines of 15 years or older.

Yeild: Maximum 60hl/ha.

Sugar level of grape juice: Q.b.A. Class

Indication of Bereich name and vintage.

Sales not permitted before October 6th

18. Perlwein

Semi sparkling wines of red or white with the pressure of 1 to 2.5 bars at 20°C. These wines are mostly carbonated and the export volume to Japan is currently very small.

* Size of bottle and barrel

Bottle	Barrel	
0.375ℓ	300ℓ	Viertel Stück
0.5ℓ	600ℓ	Halb Stück
0.75ℓ	1,000ℓ	Fuder
1.0ℓ	1,200ℓ	Stück
1.5ℓ	2,400ℓ	Doppel Stück
3.0ℓ		

IX WINE TERMS FOR GERMAN WINE

Term	Meaning
Etikett	Label
Jahrgang	Vintage
Weisswein	White Wine
Rotwein	Red Wine
Roséwein	Rosé Wine
Weinbaugebiet	Wine Growing Region
Gemeinde	City, Town, Village
Ortsteil	Smaller region than Gemeinde
Ortsteillage	A group of vineyards located in one place such as Scharzhofberg. If permitted by law, statement of village name is not necessary. There are several of them in Germany.
Abfüllung	Bottling
Abfüller	Bottler
Erzeugerabfüllung	Estate bottling: Wines made from the grapes of the vineyards owned by the producer or the cooperative and bottled in their winery in the same place. Süßreserve can be produced in other cellars if it is made from their own grapes.
Schloßabfüllung	Schloß = Chateau Bottling
Gutsabfüllung	Winery bottling: Wines made from the vineyards owned by the winery. This is permitted outside of the condition regarding the Erzeugerabfüllung. Bookkeeping of wine taxes are managed by the winery. It should be proved that enologist received professional education is responsible for winemaking. The winery should be continuing the management of the winery longer than 3 years, holding the vineyards in proportion to the production of the wines by variety.
Keller	Cellar
Kellerei	Winery
Weingut	Winery with own vineyards. Domaine.
Weinkellerei	Winery. Wine producer
Winzer	Grower. Wine producer.
Winzergenossenschaft	wine cooperative which purchase grapes from small wine growers and produce wines.
Winzerverein	Personal membership circle, association, club or corporation for activities in a specific field.
Prämierung	Awards at competition.
Im Barrique gereift. Classic	Aged in barrique. Classic
Im Barrique gereift. Selection	Aged in barrique. Selection
Im Holzfass gereift. Steillagen Wein	Wine aged in barrique. Grapes grown on hillside vineyards.
Im Holzfass gereift. Terrassenlagen Wein	Wine aged in barrique. Grapes grown on terrace vineyards.
Federweisser	Cloudy wine in fermentation.
Weinbrand	Brandy
Tresterbrand	Spirits obtained by distilling the wine by fermenting pommarce. Minimum alcohol 37.5%.
Hefebrand	Spirits obtained by distilling and aging of a large amount of lees left after fermentation. Minimum alcohol of 38%.
Traubenbrand	Spirits obtained by fermenting and distilling grapes or juice. Minimum alcohol of 38%.

Production volume and ratio by the quality classification 1967-2008

Vinetage	Vineyard Acreage (ha)	Must Production Volume (hl)	hl/ha	Tafelwein (%)	Q.b.A (%)	Prädikatswein (%)	Overall Quality
2008	99,744	10,001,430	100.3	6.0	57.0	37.0	gut
2007	99,702	10,364,767	104.0	5.8	49.7	44.5	sehr gut
2006	99,172	9,063,002	91.4	4.4	52.3	43.3	gut
2005	98,877	9,128,610	92.3	3.6	49.6	46.8	sehr gut
2004	98,403	10,146,517	103.1	6.0	56.4	37.6	gut
2003	98,270	8,288,549	84.3	3.3	32.5	64.2	sehr gut
2002	98,772	10,175,952	103.0	0.5	43.3	56.2	gut bis sehr gut
2001	99,714	9,081,322	91.1	0.4	45.4	54.2	gut bis sehr gut
2000	101,546	10,080,828	99.3	1.9	54	44.1	gut
1999	101,330	12,285,970	121.2	0.4	44.5	55.1	gut bis sehr gut
1998	101,665	10,833,860	106.6	1.1	57.4	41.5	gut
1997	102,475	8,494,813	82.9	0.1	29.9	70.0	sehr gut
1996	102,428	8,641,985	84.4	0.4	61.9	37.7	gut
1995	103,266	8,510,134	82.4	1.6	74.3	24.1	gut
1994	103,727	10,347,710	99.8	1.6	55.6	42.8	gut
1993	102,898	9,718,333	94.4	0.3	33.6	66.1	sehr gut
1992	100,365	13,375,036	133.3	2.1	50.1	47.8	gut bis sehr gut
1991	99,405	10,169,962	102.3	2.5	73.5	24.0	mittel
1990	94,852	8,513,505	89.8	0.2	39.3	60.5	gut bis sehr gut
1989	93,945	13,226,232	140.8	0.6	51.5	47.9	gut
1988	93,475	9,314,610	99.6	0.2	46.4	53.4	gut
1987	93,276	8,942,386	95.9	1.9	77.1	21.0	mittel
1986	93,059	10,062,456	108.1	4.4	78.5	17.1	mittel
1985	93,020	5,402,394	58.1	0.1	40.3	59.6	gut
1984	92,195	7,993,489	86.7	13.0	80.0	7.0	mittel bis gering
1983	90,372	13,040,937	144.3	2.0	51.0	47.0	gut
1982	89,022	15,402,949	173.0	8.0	69.0	23.0	mittel
1981	89,007	7,159,176	80.4	1.0	55.0	44.0	gut
1980	89,485	4,634,960	51.8	3.0	65.0	32.0	mittel
1979	87,592	8,180,564	93.4	1.0	49.0	50.0	gut
1978	88,917	7,297,401	82.1	4.0	74.0	22.0	mittel
1977	87,730	10,388,969	118.4	10.0	76.0	14.0	mittel bis gering
1976	86,296	8,658,762	100.3	0.0	17.0	83.0	sehr gut
1975	84,970	9,241,274	108.8	2.0	47.0	51.0	gut bis sehr gut
1974	83,028	6,805,291	82.0	8.0	68.0	24.0	mittel
1973	80,622	10,696,780	132.7	5.0	61.0	34.0	gut
1972	77,551	7,456,463	96.1	16.0	72.0	12.0	mittel bis gering
1971	75,514	6,027,328	79.8	k.A.	k.A.	k.A.	sehr gut
1970	73,700	9,889,019	134.2	k.A.	k.A.	k.A.	mittel
1969	71,336	5,947,354	83.4	k.A.	k.A.	k.A.	mittel
1968	70,214	6,047,598	86.1	k.A.	k.A.	k.A.	gering
1967	69,460	6,069,506	87.4	k.A.	k.A.	k.A.	mittel

sehr gut (Excellent), gut bis sehr gut (Very good), gut (Good), mittel (Average), mittel bis gering (Medium), gering (Bad)

Must Production Volume by Region 1999-2008

Unit: hl/ha

Wine Region	2008	2007	2006	2005	2004	2003	2002	2001	2000	1999
Ahr	79.3	85.0	89.8	74.8	85.7	59.9	92.9	80.9	89.0	104.9
Baden	89.3	85.6	74.9	84.9	90.8	69.7	89.3	76.1	79.7	102.7
Franken	78.0	89.3	81.5	75.8	80.6	73.3	76.4	84.6	80.9	123.5
Hessische Bergstraße	86.9	83.7	92.9	69.8	92.8	65.1	82.8	71.8	94.6	103.8
Mittelrhein	82.0	79.3	65.0	53.4	73.0	61.9	82.8	65.5	83.9	97.2
Mosel	103.3	108.2	96.3	96.7	108.5	91.2	106.8	89.6	102.1	135.6
Nahe	93.6	98.1	81.6	77.6	94.8	72.5	100.1	73.8	81.6	105.0
Pfalz	104.5	111.1	92.5	97.5	109.0	92.8	108.9	102.1	115.5	119.9
Rheingau	90.3	94.3	71.9	66.8	91.8	76.5	97.9	66.9	87.5	106.7
Rheinhessen	111.6	111.0	100.8	97.0	109.2	93.5	108.2	95.4	101.8	124.0
Saale-Unstrut	81.1	74.3	70.5	46.2	57.0	41.6	60.7	49.1	67.9	77.2
Sachsen	63.1	61.5	53.6	48.9	44.5	41.1	44.5	35.2	56.0	61.4
Württemberg	100.2	113.8	105.1	106.3	115.3	80.7	118.7	105.1	109.8	145.3
All Germany	100.3	104.0	91.4	92.3	103.1	84.3	103.0	91.1	99.3	121.2

Wine Production Volume 2005-2008

	2008 (hl)	2008/2007 (%)	2007 (hl)	2006 (hl)	2005 (hl)
Total	9,990,902	-2.6	10,260,544	8,915,993	9,152,755
Tafelwein	602,663	6.6	565,498	862,872	307,058
Q.b.A.	7,050,058	6.6	6,612,776	6,088,687	5,987,177
Prädikatswein	2,338,181	-24.1	3,082,271	2,464,434	2,858,520
White Wine Total	6,112,853	-1.5	6,203,877	5,308,578	5,389,580
Tafelwein	492,310	15.9	424,651	298,824	265,312
Q.b.A.	3,740,542	14.2	3,274,315	3,020,267	2,711,259
Prädikatswein	1,880,002	-24.9	2,504,911	1,989,487	2,413,009
Red Wine Total	3,818,049	-4.4	4,056,668	3,607,415	3,763,175
Tafelwein	110,353	-21.7	140,847	64,049	41,746
Q.b.A.	3,309,517	-0.9	3,338,461	3,068,420	3,275,918
Prädikatswein	458,179	-20.6	577,360	474,947	445,511

Wine Production Volume by Region 2008

Wine Region	Total		Tafelweine		Q.b.A.		Prädikatswein	
	hl	%	hl	%	hl	%	hl	%
Ahr	46,490	0.5	2,535	5.5	43,060	92.6	895	1.9
Baden	1,310,250	13.1	5,311	0.4	821,404	62.7	483,535	36.9
Franken	446,700	4.5	1,841	0.4	173,122	38.8	271,737	60.8
Hessische Bergstraße	35,077	0.4	238	0.7	20,739	59.1	14,099	40.2
Mittelrhein	36,315	0.4	382	1.1	26,908	74.1	9,025	24.9
Mosel	1,524,527	15.3	130,787	8.6	1,137,005	74.6	256,735	16.8
Nahe	284,089	2.8	2,579	0.9	193,676	68.2	87,834	30.9
Pfalz	1,897,534	19.0	97,172	5.1	1,469,277	77.4	331,085	17.4
Rheingau	263,089	2.6	1,519	0.6	138,659	52.7	122,912	46.7
Rheinhessen	3,000,220	30.0	356,072	11.9	2,057,901	68.9	586,247	19.5
Saale-Unstrut	25,459	0.3	741	2.9	14,937	58.7	9,781	38.4
Sachsen	54,082	0.5	73	0.1	47,239	87.3	6,770	12.5
Württemberg	1,067,069	10.7	3,412	0.3	906,132	84.9	157,525	14.8
Total	9,990,902	100.0	602,663	6	7,050,058	70.6	2,338,181	23.4

Prüf-Nr.	Antragsangaben	Vorbedingungen nicht erfüllt*						erfüllt			Prüfmerkmal			Auswertung		Bemerkung des Prüfers
		Reb-sorten	**Prä-dikat	Her-kunft	Farbe	Klar-heit		Ge-ruch	Ge-schmack	Har-monie*	Gesamt-bewer-tung	Quali-täts-zahl				
1	93er Silvaner QbA							2	2	2.5	:3 6.5	2.17				
2	93er Silvaner QbA							2	1	1.5	:3 4.5	1.50				
3	93er Silvaner QbA										:3					
4	92er M.Th.QbA										:3					
5	92er Silvaner Kab.										:3					
6	93er Riesling Kab..h.tr.										:3					
7	91er Weißburg.Sptl.tr.										:3					

5-Punkte-Skala

Punkte Qualitätsbeschreibung

- 5 hervorragend
- 4 sehr gut
- 3 gut
- 2 zufriedenstellend
- 1 nicht zufriedenstellend
- 0 ungenießbar, Ausschuß

Besondere Hinweise

- * alternativ ankreuzen
- ** falls im Etikett genannt
- *** Harmonie ist das Zusammenwirken von Geruch, Geschmack und den Vorbedingungen (incl. Farbe)

Prüftechnik

- Streng nacheinander sind alle Prüfmerkmale zu prüfen und zu bewerten
- Zuerst riechen und Punktzahl niederschreiben
- Dann schmecken und Punktzahl niederschreiben
- Schließlich erneut riechen, schmecken. die Vorbedingungen überdenken und die Harmonie-Punktzahl niederschreiben
- Danach ist es zulässig, die eigenen Punktzahlen zu korrigieren.

Es können auch halbe Punkte vergeben werden

Standards for Usage of Sulfite

Maximum amount of sulfite (unit:ppm) is regulated by quality classification and residual sugar as following:

		Red Wine	White/Rosé Wine
TW, QbA, Kabinett	< 5g/l (Residual Sugar)	160	210
	≥ 5g/l (Residual Sugar)	210	260
Spätlese		300	300
Auslese		350	350
BA, TBA, Eiswein		400	400
Sekt		185	185

* TW: Tafelwein, BA: Beerenauslese, TBA: Trockenbeerenauslese