

GERMAN WINE DRYNESS & RIPENESS LEVELS

Find these words on a wine label to determine its taste

PRÄDIKAT ATTRIBUTES

In Order of Ripeness at Harvest

If a wine meets more stringent requirements than those applicable to the Quality Wine ("Qualitätswein") category, it can be offered as a Prädikatswein. The special attributes are defined by one of six categories which must be identified on the label:

CAN BE VINIFIED DRY (TROCKEN) TO OFF-DRY AND FRUITY

1. *Kabinett*

Made from fully ripened grapes picked at normal harvest time. Light, dry to off-dry wines with a low alcohol content.

2. *Spätlese*

"Late harvest." Made from riper grapes picked at a later stage in the harvest. More intense in flavor and concentration, but not necessarily sweet.

3. *Auslese*

"Select Harvest." Made from hand-selected, very ripe grapes. Noble wines, intense in bouquet and taste, usually, but not always sweet.

4. *Beerenauslese (BA)*

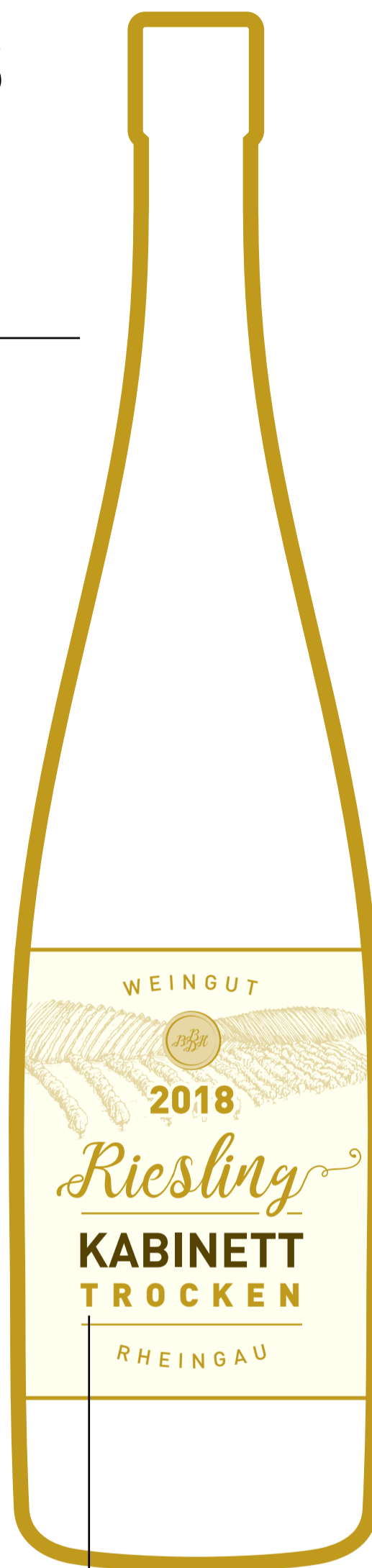
"Berry Select Harvest." Rare wines made from individually selected, overripe grapes. Remarkably rich, sweet dessert wines.

5. *Trockenbeerenauslese (TBA)*

"Dry Berry Select Harvest." The rarest wines made from individually selected overripe grapes that dried up almost to raisins on the vine. Rich, sweet, luscious, honey-like wines.

6. *Eiswein*

"Ice Wine." Made from grapes as ripe as BA that have frozen on the vine, harvested and pressed while frozen. Truly unique wines with a remarkable concentration of fruity acidity and sweetness.



● WHAT ABOUT DRYNESS?

Trocken = "Dry" in German

A wine labeled "Trocken" or "Dry" has been vinified dry, regardless of grape ripeness at harvest. Trocken can be used to define any dry wine, not just Prädikat wines -- When referring to Prädikat wines, however, only Kabinett and Spätlese grapes can be Trocken.

Other terms that indicate dryness according to various classifications: QbA, Qualitätswein, Grosses Gewächs.