



WINE IS TOO DIVERSE TO BE DESCRIBED IN A FEW WORDS!

The most fascinating thing about wine is its great diversity of taste. The aroma of German white wines is reminiscent of many fruits, flowers and spices from our daily lives. Developed by the Association of German Oenologists, the aroma wheel will help you put your impressions of smell and taste into just the right words. Have fun!

SUITABLE TERMS FOR DESCRIBING THE AROMAS OF GERMAN WHITE WINES

Riesling	Rivaner (Müller-Thurgau)	Silvaner	Grauburgunder	Weißburgunder	dessert wines
vineyard peach apple grapefruit rose blossom honey cut green grass	green apple citrus black currant geranium nutmeg litchi	gooseberry pear hay artichoke mint smoky	pear pineapple quince caramel honey brioche	apricot citrus green bean buttery vanilla banana	honey caramel apricot peach mango raisins

USING THE WINE AROMA WHEEL FOR WHITE WINES

The white wine aroma wheel is subdivided into 8 segments, which, in an inner circle, are broken down into 25 broad classifications of smell and taste. These terms will help you describe your initial impressions, which you can then more precisely define with the help of the 91 nuances of aroma and flavor listed in the outer circle. The list is by no means exhaustive, it's meant to serve as a starting point.

Use your own fantasy and imagination to describe your impressions of smell and taste with even greater accuracy.

Become a real connoisseur of German wines.

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Conception: Prof. Dr. Ulrich Fischer,
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Modification of the wine aroma wheel
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