



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 red 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 RED WINES

Spätburgunder	Portugieser	Dornfelder	Schwarzriesling	Lemberger	Trollinger
strawberry sweet cherry blackberry violet smoky leather vanilla	red currant sour cherry raspberry black pepper juniper berry	sour cherry blackberry black currant green bell pepper vanilla	sweet cherry strawberry orange prune smoky	black currant blackberry sour cherry fruit candy green bell pepper juniper berry	fruit candy red currant sour cherry citrus green bean

USING THE WINE AROMA WHEEL FOR RED WINES

The red wine aroma wheel is subdivided into 8 segments, which, in an inner circle, are broken down into 22 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 76 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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Association of German Oenologists;
Modification of the wine aroma wheel
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