



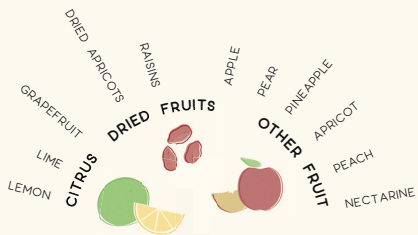
## WHAT IS IT?

Fans of German wine will already know that

Riesling (pronounced ree-ce-ling!) makes some of the finest white wines on the planet. It is a grape that is grown in all of Germany's winemaking regions and it comes in a variety of different styles.

## TASTE

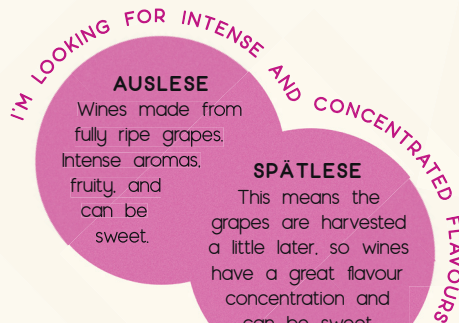
Riesling is famous for its zippy acidity which makes it wonderfully fresh and elegant and also helps the wine to age very well! Traditional flavours in a young German Riesling might include citrus such as lemon and grapefruit, as well as tropical flavours such as pineapple and lychee. Older German Riesling develops depth and complexity, and flavours might include dried apricots or raisins. Take a look at our flavour wheel below!



## WHAT'S YOUR STYLE?

German Riesling comes in so many different styles depending on what part of the country the grapes come from, how the grapes are looked after in the vineyard, and how the winemaker produces the wine! One factor that also affects the style is how late the grapes are harvested before they are used in the wine.

What style of Germany Riesling best suits your taste?



I LIKE MY WINES

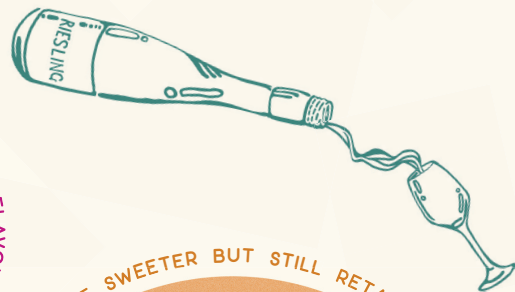
### TROCKEN

This means dry in German. These wines tend to be a bit younger. Very crisp and fresh!

FROM BONE DRY TO OFF-DRY

### KABINETT

Light wines with low alcohol content. Talk about the perfect summer drink! Many are off-dry but can also be dry.



I LIKE WINES THAT ARE SWEETER BUT STILL RETAIN A REFRESHING FINISH

### BEERENAUSSLESE AND

### TROCKENBEERENAUSSLESE

Wines made from berries that are very ripe and harvested at a very late point! Both of these are rarities as the weather conditions must be perfect in order for the grapes to ripen for this long. These wines can be stored for several years whilst still retaining the characteristic freshness of Riesling. These are rich and sweet, and make for great dessert wines.





## FOOD PAIRINGS

Riesling is so versatile, you will certainly find a style that matches your favourite food! Riesling's fruity flavours make it the perfect wine to match with spicy dishes from Thai curries to authentic Mexican tacos – and yes by authentic we mean well-spiced. The characteristic crisp freshness of German Riesling also means the wine is great with fresh salads and fish dishes.




## GET SOME

Plenty of retailers and restaurants all over the UK sell German Riesling. You may very well have just purchased your first bottle! To continue on your Riesling discovery journey, head over to the Wines of Germany website, [winesofgermany.co.uk](http://winesofgermany.co.uk) for a full list and to find somewhere near you. This July, UK wine merchants celebrate the 31 Days of Germany Riesling, which means all around the country you can find discounts, special cases, tastings (virtual perhaps!), and more.

## GET CONNECTED

The Wines of Germany team is giving away bottles of German Riesling to celebrate **31 Days of German Riesling this July!** Follow us on social media to find out how to enter.



 @winesofgermanyuk

 @WinesofGermany

 @WinesofGermanyUK #31DaysOfGermanRiesling

[winesofgermany.co.uk](http://winesofgermany.co.uk)  
[germanwine@thisishippys.com](mailto:germanwine@thisishippys.com)



ZUM WOHL!  
CHEERS!



# GERMAN RIESLING

Get the low-down on Germany's favourite grape... and why it should be yours too!

