

RIESLING

a) Flavours of Riesling



The Riesling is an aromatic **white grape variety**. It is **fruity and floral rather than vegetal like Sauvignon Blanc**. Riesling wines can exhibit a remarkable number of different flavours, from smoke to peach and earthiness to petrol. Because sugars build up slowly in this variety, and it retains acidity well, **Riesling is suitable for late-harvesting (use to make sweet wines)**. This variety reflects its vineyards more transparently than any other grape.

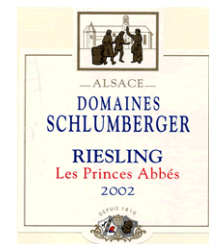
b) Premium Riesling Regions

Riesling producers around the world have two Old World prototypes to copy. First there is the flowering Germanic style, and then there is the magnificent Riesling from Alsace. So far only Australia has succeeded in establishing a home-grown style of equal structure. Rieslings from Australia are more like those of Alsace than those of Germany. The Germanic style appears in water-down versions elsewhere, showing how difficult it is to get this wine right.

◆ **Germany.** Riesling from Germany is characterized by their fruits which can be intense yet ethereal. The residual sugar (if any) must be integrated and honeyed, and if the alcohol is low, the extract must be sufficient to give the wine balance. The South of Germany is characterized by drier and weightier wines, with more substance. The further north you go the more ethereal the wines become.

◆ **Alsace.** Alsace Riesling is usually bone dry and can have floral aromas when young. With age it takes on complex, mineral aromas, crisp acidity and pure fruit flavours.

🍷 Get a taste of Alsace by enjoying a glass of [Riesling Les Princes Abbés from Domaine Schlumberger](#).



Why does Alsace Riesling taste so different from German Riesling? The first reason is the soil: the calcareous, clayey soils of Alsace give a fuller character than does the slate of the Middle Mosel. The second reason is their degree of alcohol: Rieslings from Alsace commonly have over 12% alcohol, and are chaptalized (sugar is added during the fermentation to increase the amount of sugar and raise the alcohol content). They also spend longer time in old barrels, which give them greater roundness. But above all they are French wines, with the indefinable but recognizable French imprint.



Riesling Key Facts

Cool climate	Green and citrus fruits, high acid, dry, medium or sweet
Moderate climate	Citrus and stone fruit, high acid, usually dry
Other flavours	Smoke, honey, tropical fruit, mineral, botrytis