



**GERMANY**

*Introductory Course students should understand the impact of Germany's northerly latitude/cool Continental climate on the styles of wine produced. The majority of wine laws are based upon ripeness levels of grapes (a distinct departure from France's original AOC model); students should demonstrate familiarity with the basic classification system – QbA wines and all the Prädikatswein subdivisions in sequence. Riesling, as the most prominent grape variety, is famously reflective of its climate, and soils; the slate of Mosel is the most illustrative example. Sweetness levels of wines should be introduced.*

*Beginning comprehension of specific labeling terms (especially the Prädikatswein levels) is vital; language here is difficult to pronounce/spell/translate, but familiarity with general nomenclature is foundational. Learn the four primary anbauggebiete and their most famous villages.*

*NOTE: THE INFORMATION CONTAINED HEREIN IS A GENERAL SAMPLE OF THE LEVEL AND TYPE OF INFORMATION NECESSARY TO UNDERSTAND GERMANY AT THE INTRODUCTORY LEVEL OF EXAMINATION. IT IS NOT 100% COMPLETE OR RESOLUTE. CANDIDATES WHO SIMPLY MEMORIZE THESE EXAMPLES WITHOUT RESPECT TO CONTEXT/CAUSE AND EFFECT WILL MISS THE IMPORTANCE OF THEORETICAL INVESTIGATION.*

<b>CATEGORY</b>	<b>EXAMPLE</b>
<b>Geography</b>	Northern latitude, Southerly aspect vital to grape ripening
<b>Regions/Sub Regions</b>	Top Anbauggebiete, Recognize top villages in the Mosel, Rheingau, Rheinhessen and Pfalz
<b>Climate</b>	Cool Continental
<b>Soil</b>	Mosel slate
<b>Grapes</b>	Riesling, Spätburgunder
<b>Viticulture</b>	Late harvest, Eiswein
<b>Vinification</b>	Low alcohol, Chaptalization for QbA, Dry to Dessert level residual sugar in some Rieslings
<b>Aging</b>	Capable of Long Aging
<b>Classification System(s)</b>	QbA vs QmP/Prädikatswein, Prädikatswein levels in sequence, Top Anbauggebiete
<b>Label Terms or Requirements</b>	Trocken, Halbtrocken, Sekt
<b>Other Factors or Terminology</b>	Einzellage, Grosslage, Bereich, Anbauggebiet
<b>Producers</b>	
<b>Vintages</b>	Current Vintage
<b>Lore / History</b>	Presence of Blue Nun/Black Cat (Liebfraumilch), producing wine since 300 AD
<b>Classic Dishes &amp; Pairings</b>	



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*Certified candidates should understand a few of the single vineyards, grape varieties and prominent wineries largely credited with putting quality Riesling on the global stage.*

*Certified candidates must have a thorough enough knowledge of the Introductory material to access the information without multiple choice prompting and/or in a service situation with sales intentions.*

*NOTE: ALL INFORMATION CONTAINED HEREIN BUILDS UPON PREVIOUS INTRODUCTORY SOMMELIER KNOWLEDGE. IT IS A GENERAL SAMPLE OF THE LEVEL AND TYPE OF INFORMATION NECESSARY TO UNDERSTAND GERMANY AT THE CERTIFIED LEVEL OF EXAMINATION. IT IS NOT 100% COMPLETE OR RESOLUTE. CANDIDATES WHO SIMPLY MEMORIZE THESE EXAMPLES WITHOUT RESPECT TO CONTEXT/CAUSE AND EFFECT WILL MISS THE IMPORTANCE OF THEORETICAL INVESTIGATION.*

CATEGORY	EXAMPLE
Geography	Influence of rivers
Regions/Sub Regions	Location of Mosel, Rheingau, Rheinhessen and Pfalz regions within Germany
Climate	
Soil	
Grapes	Weissburgunder, Grauburgunder-Ruländer, Müller-Thurgau, Silvaner
Viticulture	
Vinification	Knowledge of Oechsle scale, lack of new oak for white wine
Aging	
Classification System(s)	
Label Terms or Requirements	Bocksbeutel
Other Factors or Terminology	
Producers	Dr. Loosen, Selbach-Oster, Robert Weil
Vintages	Last 5 years (General Styles Produced/Highly Acclaimed)
Lore / History	Monastic influences on vineyard definition
Classic Dishes & Pairings	



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*The Advanced candidate should be aware of the geographic setting of German winegrowing regions and understand the significant physical aspects and climatic gradients within the Continental Climate – soil types, rivers, mountain ranges, major weather affects – of those regions. Understand the resultant viticulture and vinification practices - how they vary given the variety of grape varieties and growing situation - and their resultant style profiles spanning red to white and all levels of sweetness.*

*Greater depth of spelling, classification levels, label terms, minor varieties and common crosses is necessary. It is important to know top producers in the major anbauggebiete and the vineyard bottlings for which they are noted. The candidate should be aware of the relative qualities of the last ten vintages; also the styles of Riesling/Spätburgunder produced relative to Austria, Alsace and the New World. Knowledge of the history and development of the wine trade in Germany and the impact on global presence is vital.*

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CATEGORY	EXAMPLE
<b>Geography</b>	Know all Anbauggebiete
<b>Regions/Sub Regions</b>	Top 6-8 villages in major Anbauggebiete, major villages in other Anbauggebiete, associated rivers for important villages, important Grosslage and Bereiche
<b>Climate</b>	Relative climate among major Anbauggebiete, influence of rivers on climate
<b>Soil</b>	
<b>Grapes</b>	Scheurebe, Kerner, Rieslaner, Portugieser, Bacchus, Ehrenfelser, Dornfelder
<b>Viticulture</b>	Vine planting on steep slopes - need for terracing/stakes, frost prevention, presence of Botrytis Cinerea
<b>Vinification</b>	Oechsle required for various Prädikat levels in major Anbauggebiete, use of Fuder/Stück, Süsreserve, development of Vino-Lock/glass closure and use of screwcap closure
<b>Aging</b>	
<b>Classification System(s)</b>	Landwein areas, Classic and Selection wines, Erste Lage, VDP Organization and Requirements
<b>Label Terms or Requirements</b>	Amtliche Prüfnummer
<b>Other Factors or Terminology</b>	Orsteil wines
<b>Producers</b>	JJ Prüm, Staatsweingut, Schloss Johannisberg, Schloss Vollrads, Egon Müller, Dr. Bürklin-Wolf, Dönhoff, Maximin Grünhaus, Von Kesselstatt
<b>Vintages</b>	Last 10 years (General Styles Produced/Highly Acclaimed/Poorly Received)
<b>Lore / History</b>	1971 Wine Law Changes, 1919 VDP
<b>Classic Dishes &amp; Pairings</b>	Sauerkraut, Sauerbraten, Himmel on Ahd, Cabbage and Sausages, River fish, Baked apple desserts Suitability to many cuisines, notably Asian/Spicy



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*A Master Sommelier should demonstrate a profound knowledge of the regions, sub-regions, producers, vintages, style profiles and spelling/basic pronunciation of related wine terms. As with all regions, being able to utilize facts to recognize and explain vital issues and their affects on wine quality and style is important.*

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<b>CATEGORY</b>	<b>EXAMPLE</b>
<b>Geography</b>	
<b>Regions/Sub Regions</b>	Lesser-known villages - Kröv, Lorch, Dienheim, Weinheim, Kallstadt, Niederkirchen, Gimmeldingen, Randersacker, Leiwen, etc.
<b>Climate</b>	
<b>Soil</b>	Specific soils for famous vineyards
<b>Grapes</b>	Parentage of common crosses
<b>Viticulture</b>	
<b>Vinification</b>	
<b>Aging</b>	
<b>Classification System(s)</b>	
<b>Label Terms or Requirements</b>	
<b>Other Factors or Terminology</b>	
<b>Producers</b>	Von Bühl, Basserman-Jordan, Karthausenhof, Dr. Thanisch, Müller-Catoir, Diel, Gunderloch
<b>Vintages</b>	Last 40 years - top vintages (General Styles Produced for all VdP levels/Highly Acclaimed and Poorly Received), top Spätburgunder/Silvaner vintages
<b>Lore / History</b>	
<b>Classic Dishes &amp; Pairings</b>	