

WINE ROUTES OF  
GERMANY





Bundesministerium  
für Wirtschaft  
und Energie



Wines of  
Germany

**Germany**  
*The travel destination*

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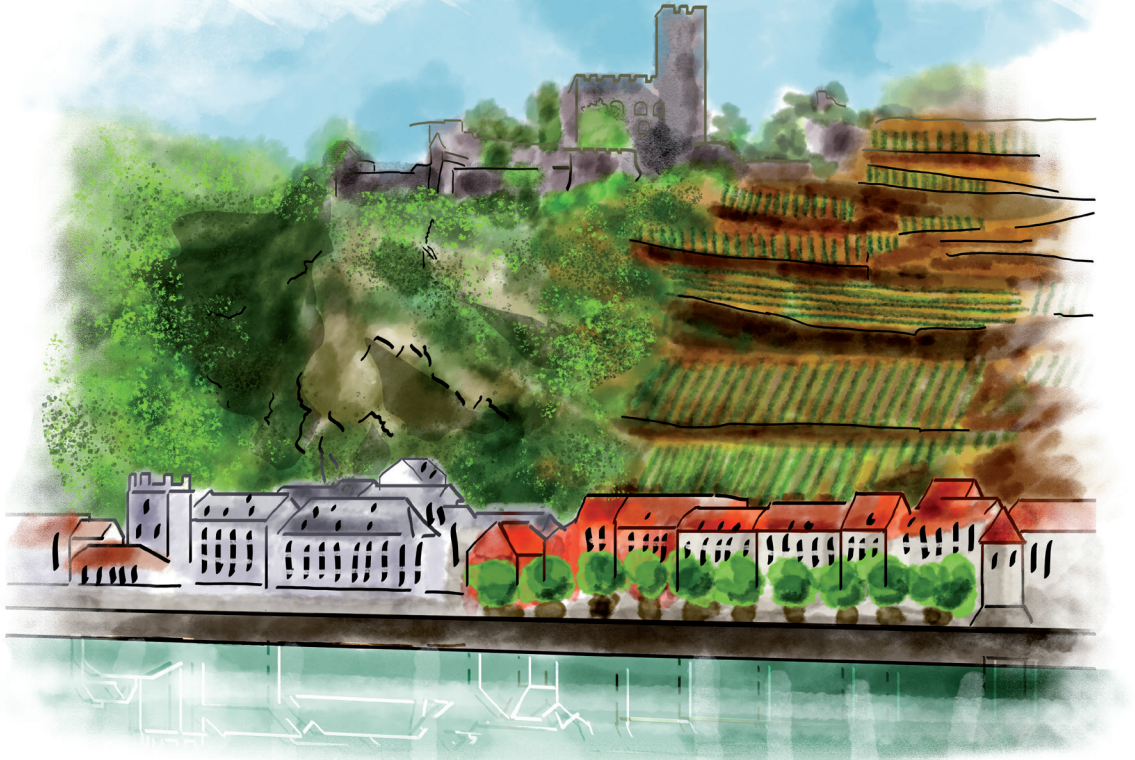
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# WINE ROUTES OF GERMANY



## THE HISTORY OF GERMANY'S WINE CULTURE

Germany has increasingly become a magnet for wine lovers around the world. Its viticultural tradition dates from Roman times.

As such, it is not surprising that the wine-growing regions are rich in cultural and art historical treasures.

Most of Germany's vineyards are planted on slopes or steep hills topped by protective forests that check the wind; they are usually located near a sun-reflecting river – primarily the Rhine and its tributaries – which helps temper the climate.

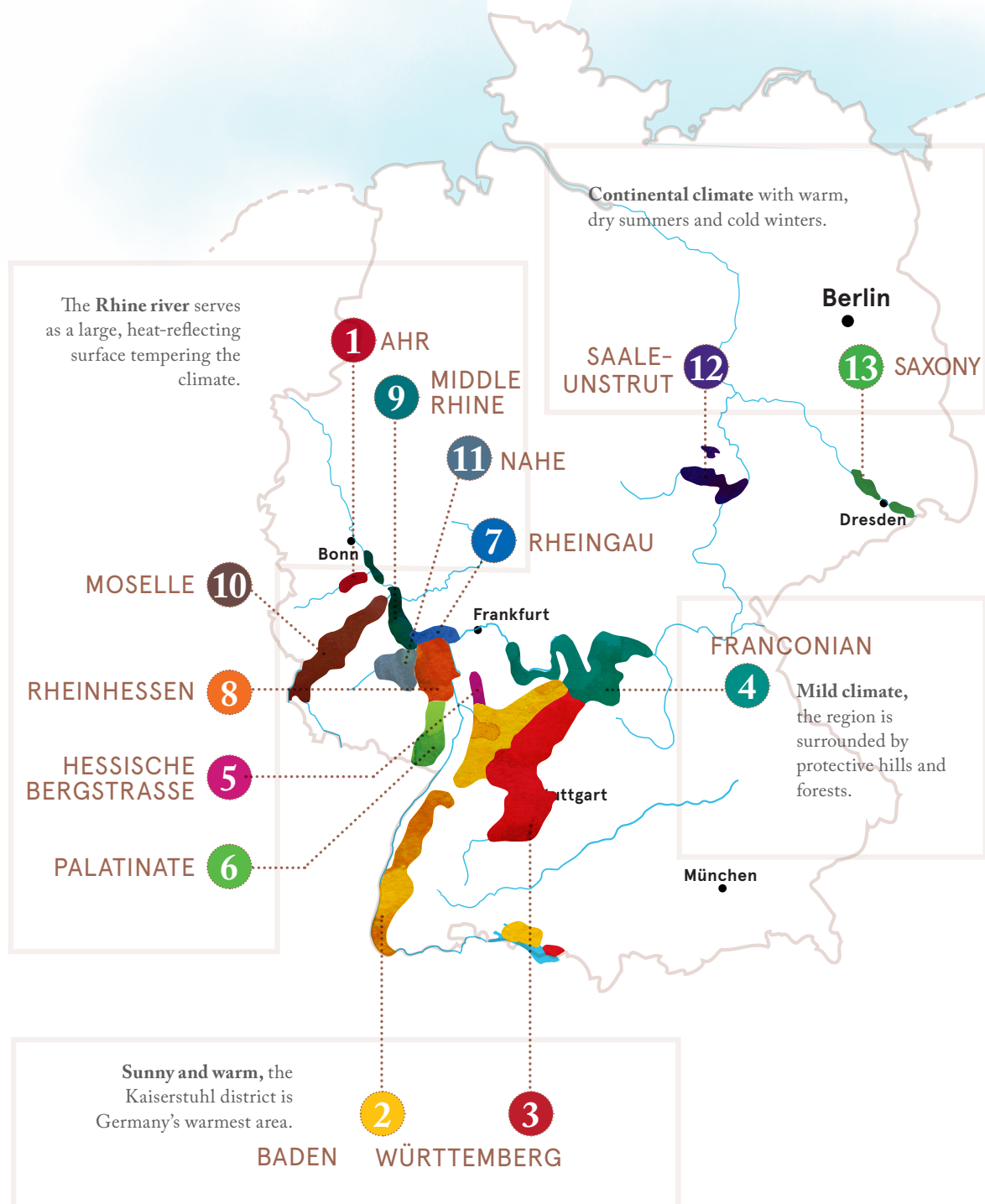
Germany is one of the most northerly wine-growing countries in the world. The growing season is long, with a smooth balance of rainfall and sunshine. It enables grapes to ripen slowly, thus maintaining their fruity acidity

while developing natural sugars and absorbing minerals from the soil. The succession of warm days and cool nights in autumn fosters the development of incomparably rich, ripe aromas. Cool climate wines are generally lower in alcohol, yet more aromatic and fruitier – perfect prerequisites for a good food companion.

The tremendous diversity of German wines is unique among the wines of the world. It reflects Germany's individualistic wine growers and their methods of viticulture and winemaking, as well as the distinctive features of its wine-growing regions, each with a slightly different climatic and geological makeup.



## GEOGRAPHY AND CLIMATE SHAPING GERMANY'S WINE LANDSCAPE



# 1 AHR REGION

*The Ahr is one of Germany's northernmost wine regions. Known as Germany's red wine paradise it is also one of the smallest, with vineyards extending only 24 kilometres along the Ahr River.*

## A TASTE OF THE LOCAL GASTRONOMY

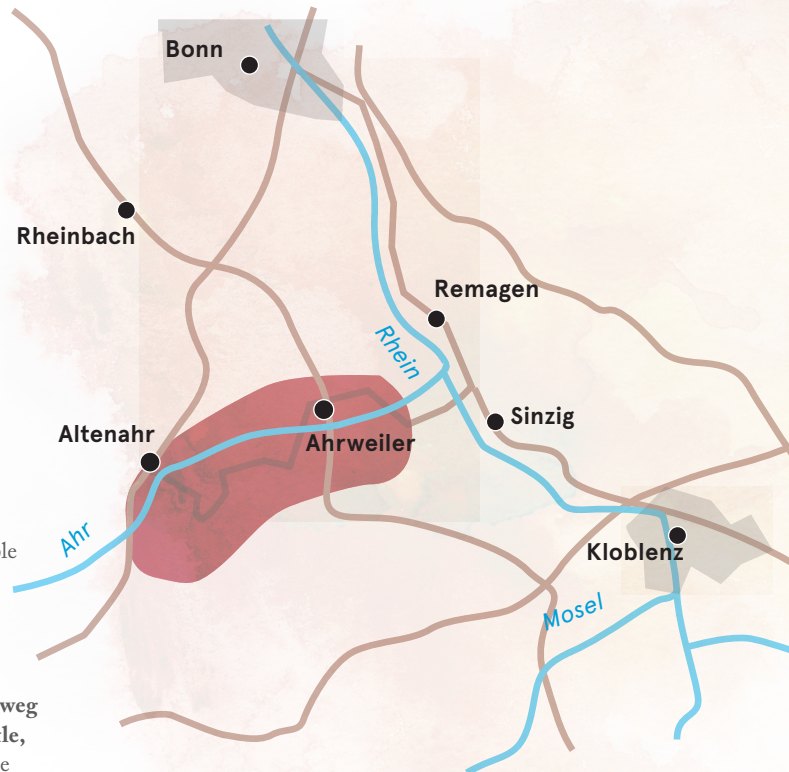
Visit a typical wine tavern, a *Straußwirtschaft*, where winegrowers sell their own wine directly to the public.

The food served is simple: regional cold dishes such as *Schmalzbrot* (bread with lard).

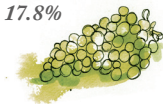
## MUST-VISIT IN THE REGION

The region is worth visiting in multiple ways – driving, hiking or cycling:

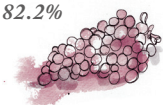
- Drive along the 25 kilometres long **Ahr-Rotweinstraße** to enjoy the beautiful wine landscapes.
- Hike through the **Rotweinwanderweg** wine trail to discover the **Are Castle**, the **Altenahrer Eck** vineyard or the **Mayschoß** town.
- Fun of cycling? Do not miss the 77 kilometres **Ahr-Radtour**.



17.8%



82.2%



*Spätburgunder (Pinot Noir) (65.3%), Riesling (8.2%), Frühburgunder (Pinot Madeleine) (6.1%), Müller-Thurgau and Portugieser*

*Schmalzbrot*





## 2 BADEN REGION

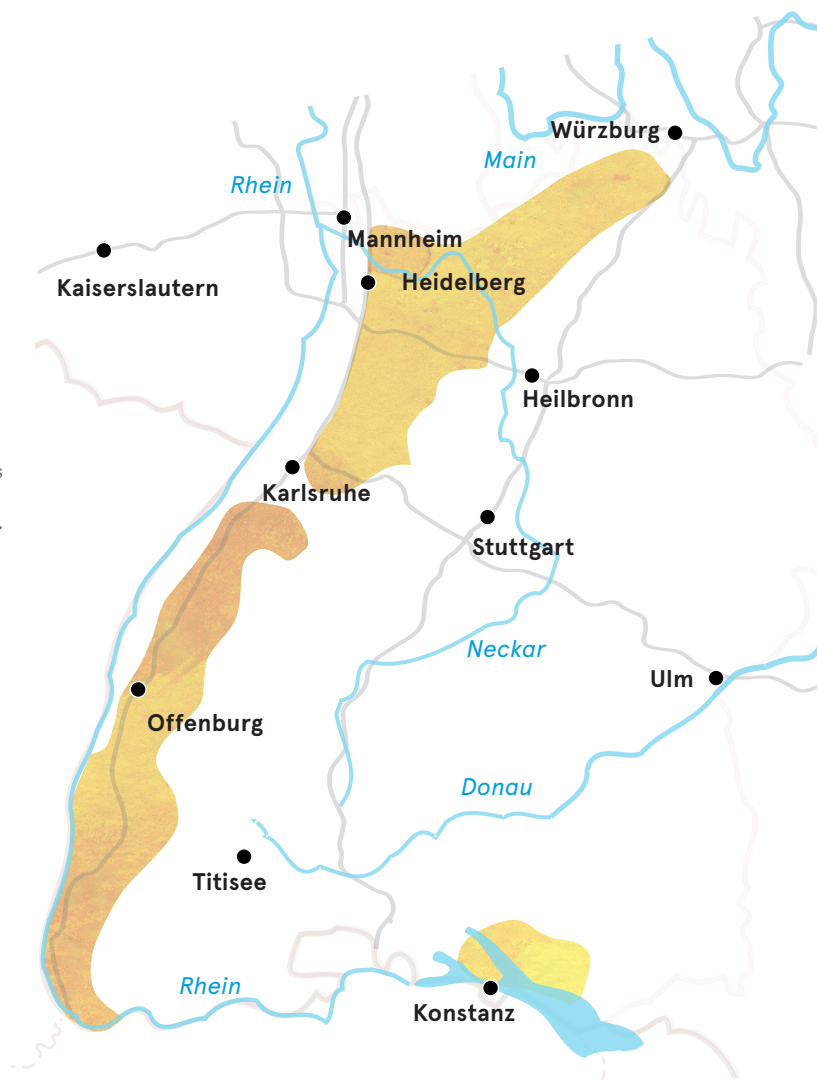
Baden has a great tradition in wine. The southernmost region stretches some 400 kilometres along the River Rhine from the Bodensee (Lake Constance) to Heidelberg, taking in the Black Forest and vine-clad terraces of the Kaiserstuhl.

### A TASTE OF THE LOCAL GASTRONOMY

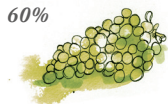
The culinary specialities are *Schäufele*, which is made from the pig's shoulder meat and sauerkraut.

### MUST-VISIT IN THE REGION

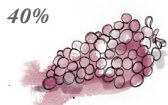
- Enjoy cycling over 552 kilometres through the Main-Tauber Valley on the *Main-Tauber-Fränkischer Radachter* or the *Badischer Weinradweg*.
- Do not miss the famous cities of **Heidelberg** with its old castle, **Karlsruhe** or **Freiburg** with its characteristic *Bächle* – the narrow channels of water that run alongside the pavements.



60%



40%



*Spätburgunder (Pinot Noir)* (33.7%),  
*Müller-Thurgau* (14.9%),  
*Grauburgunder (Pinot Gris)* (13.8%),  
*Weißburgunder (Pinot Blanc)*, *Gutedel* and *Riesling*





## 3

## WÜRTTEMBERG REGION

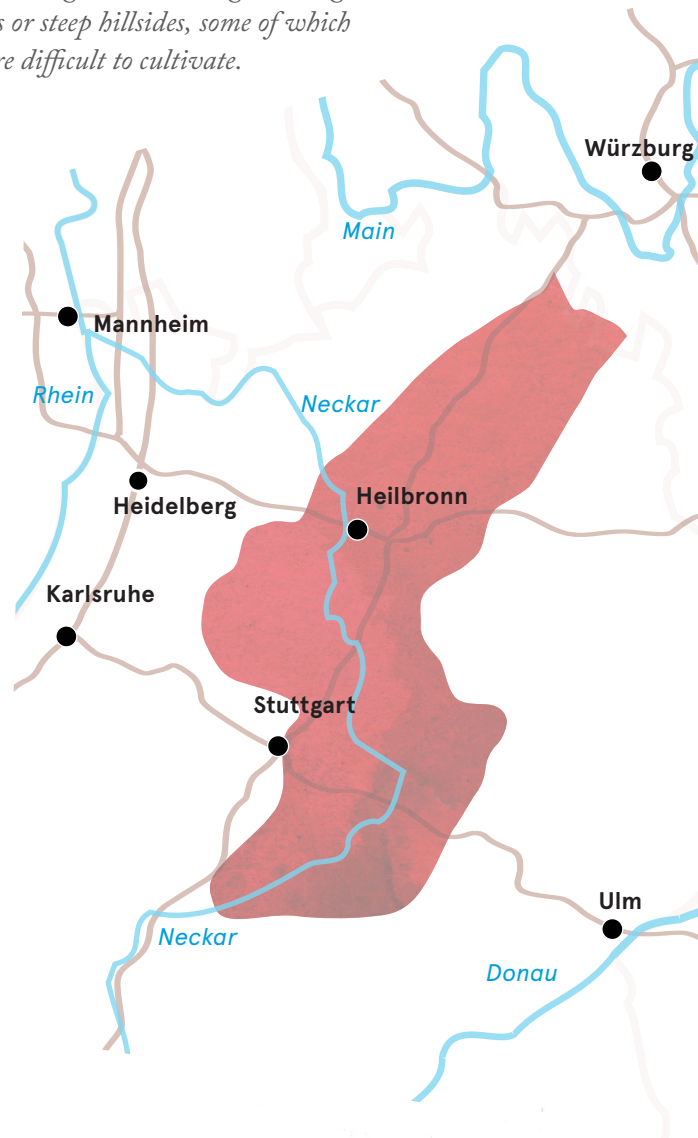
*Most of Württemberg's wines are red, making it the biggest producer in Germany and one of the few growing Lemberger and Trollinger. A large part of the vine area is situated on slopes or steep hillsides, some of which have a 20% gradient, making them more difficult to cultivate.*

## A TASTE OF THE LOCAL GASTRONOMY

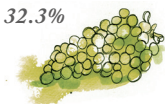
The culinary speciality is the Swabian *Maultaschen*, a ravioli-style dish enjoyed far beyond the regions' borders. These little pasta pockets are filled with pork, onions and parsley and either cooked traditionally in stock, fried with butter or served on a burger for a modern twist.

## MUST-VISIT IN THE REGION

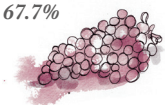
- Large parts of this gorgeous region can be discovered along the *Württemberg Wine Route*, which runs for 500 kilometres along the Neckar river and its charming sidevalleys.
- Make a detour to **Heilbronn**, one of the major towns in the area, nicknamed *Käthchenstadt*, after Heinrich von Kleist's poetic drama "Das Käthchen von Heilbronn".



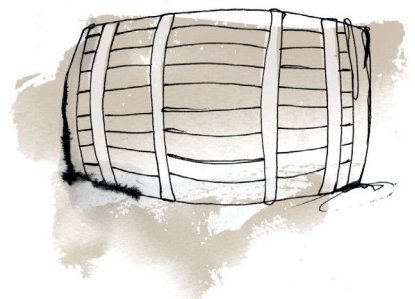
32.3%



67.7%



*Trollinger (18.3%), Riesling (18.7%), Lemberger (15.6%), Schwarzes Riesling (11.7%), Spätburgunder (11.6%), as well as Müller-Thurgau and Kerner*





## 4 FRANCONIAN REGION

*Franken (Franconian) wine has been grown along the Main river for over 1.200 years. Franconia is the embodiment of a 21<sup>st</sup> century wine region with wines that win international awards and cutting-edge winemaking facilities.*



### A TASTE OF THE LOCAL GASTRONOMY

A typical dish of the region is *Saure* or *Blaue Zipfel*, a bratwurst simmered in vinegar, onions, white wine and spices like bay leaves, pepper and clove.

During the cooking process, the sausage becomes pale blue giving the dish its name.

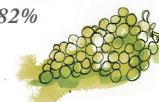


*Blaue Zipfel*

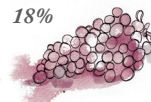
### MUST-VISIT IN THE REGION

- Do not miss the Middle Ages legacy present in smaller wine towns in the region, such as **Miltenberg**, **Iphofen** or **Volkach**.
- Follow the Main river on a bike path or experience the meandering **Volkacher Mainschleife** from a raft.
- For those who prefer to drive, the **Romantic road** whisks you around a journey from **Würzburg and its Residence** (UNESCO World Heritage Site) through the Franconian portion of the **Tauber Valley** to **Füssen** in the Allgäu.

82%



18%



*Silvaner (24.8%),  
Müller-Thurgau (24.3%),  
Bacchus (12.3%),  
Riesling and Kerner*

## 5 HESSISCHE BERGSTRASSE REGION

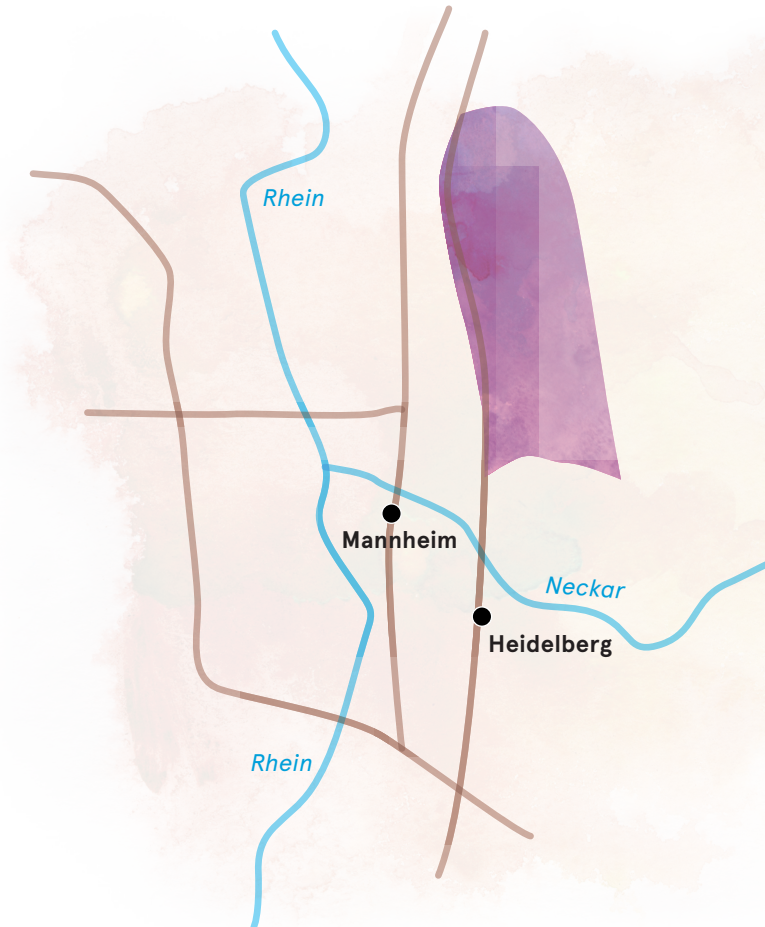
*The earliest records of viticulture in the Bergstrasse region are from the 8th century. In 1971, Hessische Bergstrasse became an independent wine-growing region and today it is the smallest of Germany's 13 wine regions.*

### A TASTE OF THE LOCAL GASTRONOMY

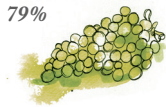
Hearty cuisine with homemade sausage (*Lewerwurst*), *Hessischer Kochkäse* or *Himmel und Erd* (fried black pudding, mashed potatoes, apple sauce).

### MUST-VISIT IN THE REGION

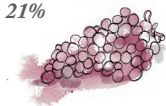
- Do not miss the stunning views of the Rhine Valley from the *Bergsträßer Weinlagenweg*, one of the most demanding hiking trails of the region, due to its length and gradients. There is a marked path through the vineyards from Zwingenberg to Heppenheim.
- **Lorsch Abbey**, 10 kilometres east of **Worms**, is worth a visit, even in its ruined state. Its remains are among the most important pre-Romanesque-Carolingian style buildings in Germany.



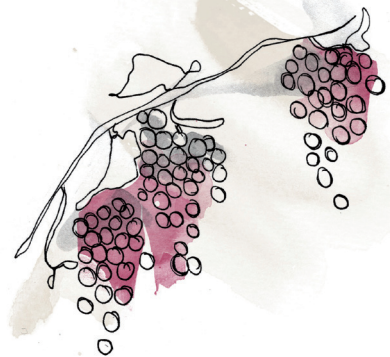
79%



21%



*Riesling (39.7%),  
Pinot Gris (12.1%),  
Pinot noir (11%),  
Pinot Blanc (5.4%)  
and Silvaner*





## 6

## PALATINATE REGION

*Vines thrive in the warm, sunny climate of the Pfalz (Palatinate) region. For 85 kilometres, the Deutsche Weinstraße (German Wine Road) winds its way through the picturesque villages and lush vineyards between the borders of Rheinhessen and France. The world's largest wine festival Wurstmarkt takes place in Bad Dürkheim.*

## A TASTE OF THE LOCAL GASTRONOMY

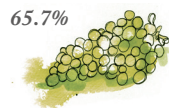
*Pfälzer Saumagen* is a well-known and much-loved dish in these areas. The name means "sow's stomach" and it is traditionally made with pork, potatoes and sauerkraut.

## MUST-VISIT IN THE REGION

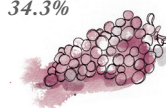
- Besides the wine festival in September, the *Dürkheimer Weinfass* (Dürkheim Barrel) is a key tourist spot. With a volume of 1.7 million litres and space for around 650 people, it is the largest barrel in the world and is today a tavern which offers wine tasting sessions.



65.7%



34.3%



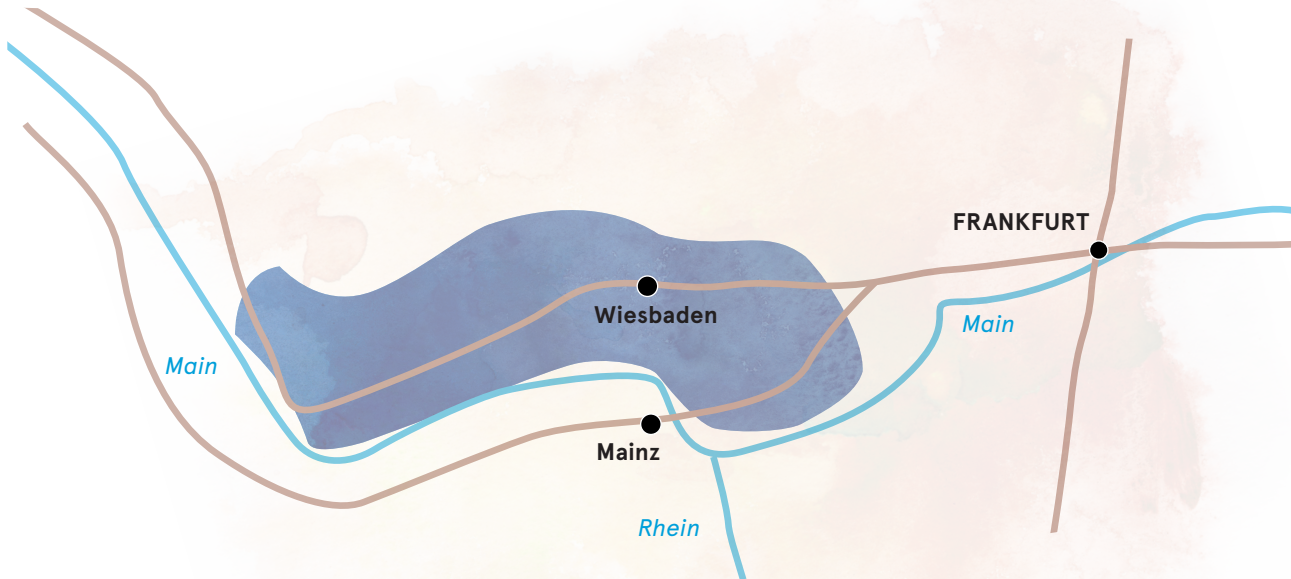
*Riesling* (24.9%), *Dornfelder* (12.1%),  
*Grauburgunder* (Pinot Gris) (7.7%),  
*Müller-Thurgau* (7.6%),  
*Spätburgunder* (Pinot Noir) (7.1%),  
*Weißburgunder* (Pinot Blanc)  
 and *Chardonnay*





## 7 RHEINGAU REGION

*Rheingau has a long tradition of winemaking, started in the abbeys many centuries ago. This region also enjoys an excellent reputation worldwide as home of the University for Viticulture and Oenology in Geisenheim.*



### A TASTE OF THE LOCAL GASTRONOMY

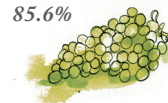
*Handkäs mit Musik* (hand cheese with music), a traditionally made-with-your-own-hands sour milk cheese topped with chopped onions. “Music” is euphemism for the flatulence that the raw onions usually generate. This dish is also typical for Rheinhessen.



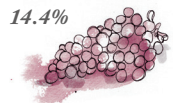
### MUST-VISIT IN THE REGION

- The monks of the Cistercian order founded the **Eberbach Monastery** (Kloster Eberbach) in 1136. The success in viticulture and winemaking turned the abbey into a flourishing enterprise. The monastery’s present-day appearance is still characterized by the centuries-old viticulture tradition.
- On the third weekend of August, taste the best Rieslings and Pinot Noirs from the region at the **wine festival of Rüdesheim**, held in the market square and in the old town.

85.6%



14.4%



Riesling (77.7%),  
Spätburgunder (Pinot Noir) (12.2%)



## 8

## RHEINHESSEN REGION

*Rheinhessen, the land of a thousand hills, lies within the large elbow formed by the Rhine river, as it flows from Worms to its bend at Mainz, then westward to Bingen. A region of this size, Germany's largest, offers a great diversity of wines.*

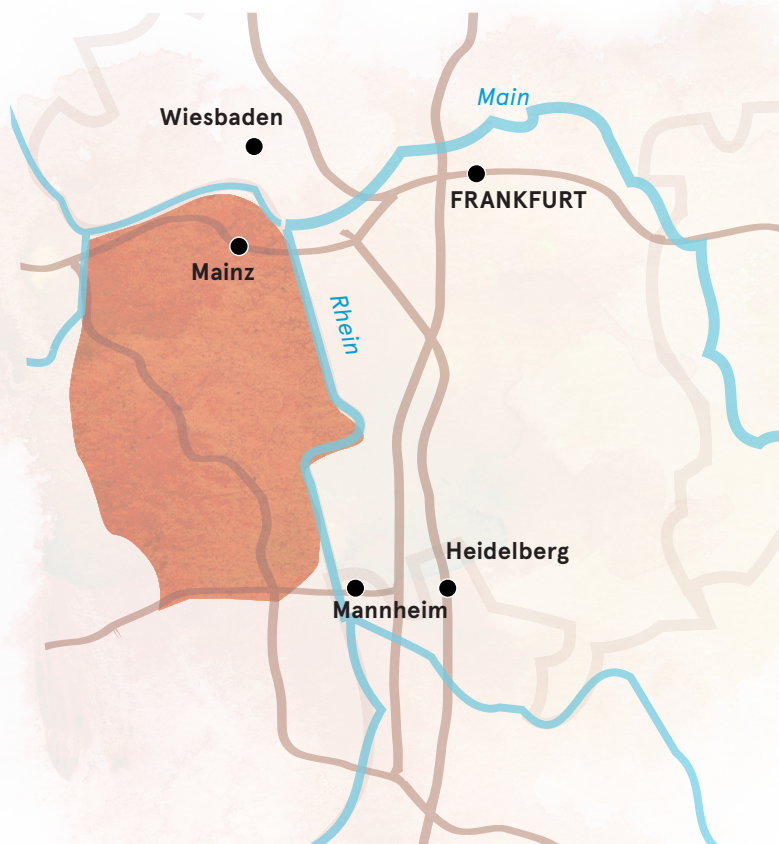
### A TASTE OF THE LOCAL GASTRONOMY

*Weck, Worscht un Woi'* (bread, sausage and wine) is a cold dish of the region typically served with wine from the area. This dish is especially typical during carnival season in Rheinhessen/Mainz.

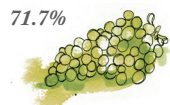
### MUST-VISIT IN THE REGION

While in the region, it is worth to visit **Mainz** and its four most defining features:

- **Mainz Cathedral** (originally Romanesque building);
- **St. Stephans Church** with its Marc Chagall windows;
- **Gutenberg printing press**;
- **Rhineland carnival**.

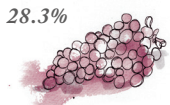


71.7%



*Riesling (18.1%),  
Müller-Thurgau (15.2%),  
Dornfelder (12.5%),  
Silvaner (7.8%),  
Pinot Gris (7.3%),  
Pinot Noir (5.5%),  
Pinot Blanc, Portugieser  
and Kerner*

28.3%

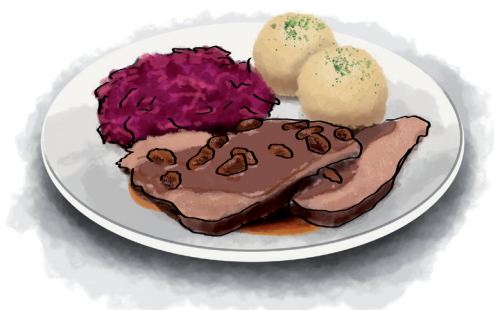


## 9 MIDDLE RHINE REGION

*The Mittelrhein is the spectacular stretch of the Rhine river, between Bonn and Bingen, known as the Rhine Gorge. Here, the river has carved its course through the slate stone hills to form a steep, narrow valley with a microclimate in which vines have thrived for 2,000 years. The southern part of this unique cultural landscape, the Upper Middle Rhine Valley, was declared a UNESCO World Heritage Site in 2002.*

### A TASTE OF THE LOCAL GASTRONOMY

Do not miss to try the *Rheinischer Sauerbraten* (sour roast), prepared along the valley of the Rhine river. Raisins are added in the cooking process to provide sweetness to complement the sourness of the marinade. The meat is often served together with potato dumplings and red cabbage.



*Rheinischer Sauerbraten*

### MUST-VISIT IN THE REGION

**Bingen** is the southern gateway to the Upper Middle Rhine Valley, which runs for around 65 kilometres to **Koblenz**. With the mysterious **Loreley** and its legendary rock high above the Rhine, the breathtaking panoramic views on sun-drenched vineyard slopes and an incredible abundance of old castles, the valley is one of the largest tourist attractions in Europe.



84.8%



15.2%



*Riesling (65%), Müller-Thurgau (4.9%) and Spätburgunder (Pinot Noir) (10%)*





## 10 MOSELLE REGION

*The valleys of the Moselle river and its tributaries, the Saar and the Rurwer, have been the setting for some of Germany's most romantic wine regions since Roman times, being also the largest with vines on steep slopes. It is a Riesling region par excellence.*

### A TASTE OF THE LOCAL GASTRONOMY

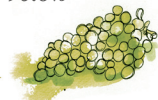
Try the *Zwiebelkuchen* (onion cake), a savory German pie made of steamed onions, diced bacon, cream and caraway seeds on a yeast dough.

### MUST-VISIT IN THE REGION

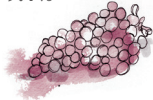
- Interested in ancient Roman sites? Take a drive along the *Römische Weinstraße* or enjoy the beautiful landscape along the 242 kilometres long *Mosel-Weinstraße*, from the German–French border to the doorway of the Moselle into the Rhine in Koblenz.
- Not to be missed: **Trier**, one of Germany's oldest towns with its *Porta Nigra* (black gate); and **Traben-Trarbach**, an art nouveau town and most important wine trading place around 1900.



90.6%



9.4%

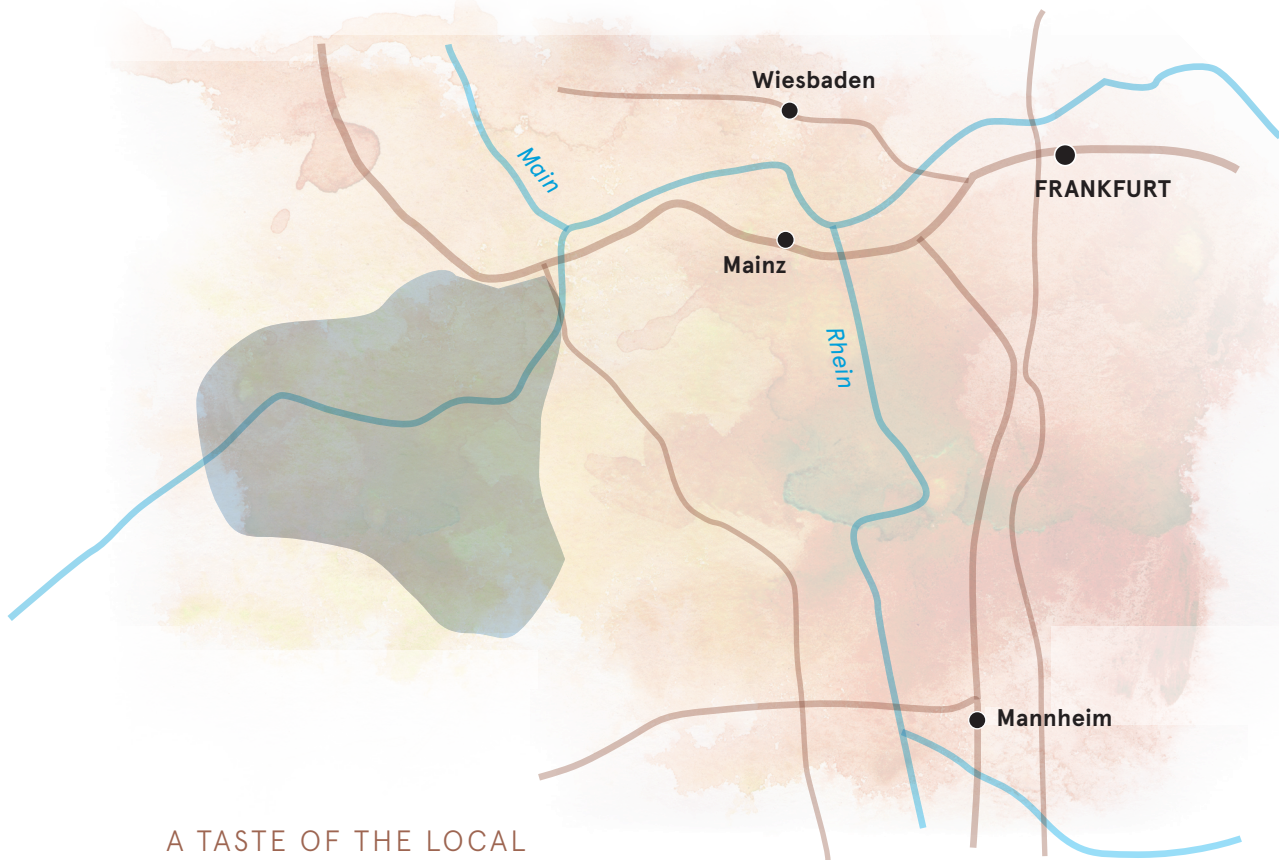


*Riesling* (62.2%), *Müller-Thurgau* (10.2%), *Elbling* (5.3%), *Pinot Blanc* (4.1%) and *Pinot Noir* (4.6%)



## 11 NAHE REGION

*Lush greenery, romantic river valleys and dramatic rock formations give the Nahe region in south-west Germany its distinctive character. Its mild climate ensures that grapes ripen early and develop a pleasing acidity.*



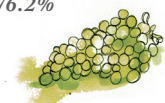
### A TASTE OF THE LOCAL GASTRONOMY

One specialty to pair with wine throughout Germany is the *Flammkuchen (tarte flambée)*. It is made of bread dough rolled out very thinly in the shape of a rectangle or oval, covered with *fromage blanc* or *crème fraîche*, thin-sliced onions and lardons.

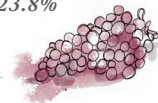
### MUST-VISIT IN THE REGION

- Hikers can enjoy the wonderful 97 kilometres long **Rhine-Nahe Wine Trail** in the Soonwald Nahe Nature Park and its beautiful wine landscape.
- Visit the city of **Bad Kreuznach** with its historic bridge houses and numerous remnants of the Roman era.

76.2%



23.8%



*Riesling (29%), Müller-Thurgau (12%), Pinot Gris (8.2%), Pinot Blanc (7.4%), Dornfelder (9.7%), Spätburgunder (6.7%)*



## 12 SAALE-UNSTRUT REGION

*Vines have been grown for ten centuries in the vineyards of Germany's northernmost wine region, Saale-Unstrut. It is a small region known for dry varietals with a delicately spicy bouquet.*

### A TASTE OF THE LOCAL GASTRONOMY

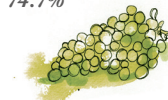
*Thüringer Bratwurst*, first enjoyed over 600 years ago, is still a popular treat among all age groups. Now a protected brand, its production is controlled by a strict *Purity Law*: only premium pork and beef from Thuringia can be used as ingredients. Depending on the region, this traditional dish is seasoned with marjoram, caraway seed, garlic, salt and pepper. For maximum flavour, it is ideally cooked on a charcoal barbecue.



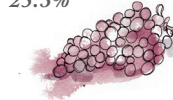
*Thüringer Bratwurst*



74.7%



25.3%



*Müller-Thurgau* (15.2%), *Weißburgunder* (13.7%), *Riesling* (8.9%), *Dornfelder* (6.8%), *Bacchus* (6.4%), *Silvaner* (6.1%)

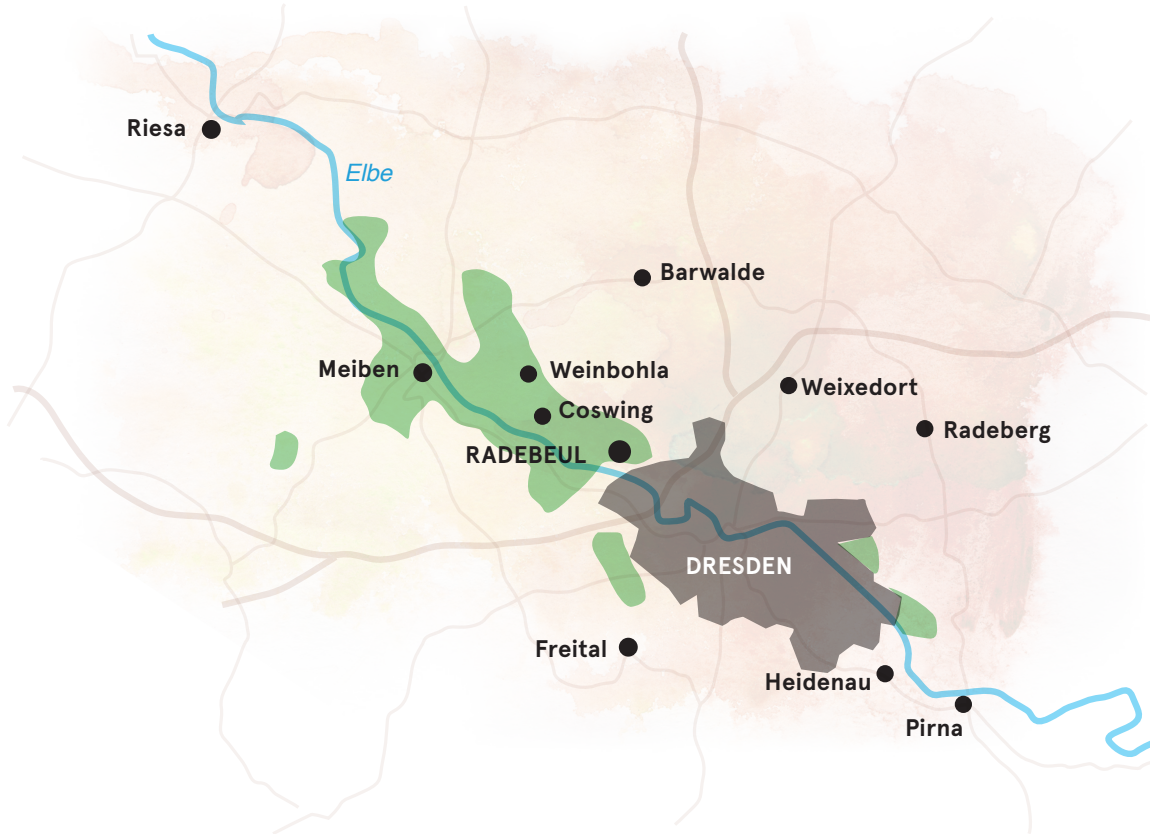
### MUST-VISIT IN THE REGION

- **Freyburg, Naumburg** and **Bad Kösen** are the main towns in the region.
- The **Naumburg Cathedral** is a major attraction for visitors on the **Romanesque Route**.
- Not far away, about 30 kilometres to the north, visit **Eisleben**, the town where **Martin Luther** was born and died.



## 13 SAXONY REGION

*Sachsen (Saxony), one of Germany's smallest wine regions, lies in the valley of the Elbe River. A small quantity of Goldriesling, a rare Riesling–Muscat crossing, is produced here – a speciality found nowhere else in Germany.*



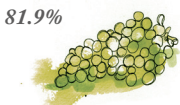
### A TASTE OF THE LOCAL GASTRONOMY

A traditional culinary highlight in Saxony is the liver sausage accompanied with boiled or mashed potatoes and sauerkraut. *Dresdner Stollen*, a special pastry during Christmas time, is also a very famous dish from the region.

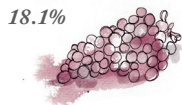
### MUST-VISIT IN THE REGION

- One of the most beautiful rock formations in the Elbe Valley can be found along the *Saxon Wine Route*, the international *Elbe Cycle Route* and the *Saxony Wine Trail*. These are part of the sandstone rocks of the *Saxon Switzerland National Park*.
- Other highlights include *Dresden's Semper Opera House* and *Church of Our Lady (Frauenkirche)*.
- The famous porcelain manufacturing in *Meissen* is also nearby.

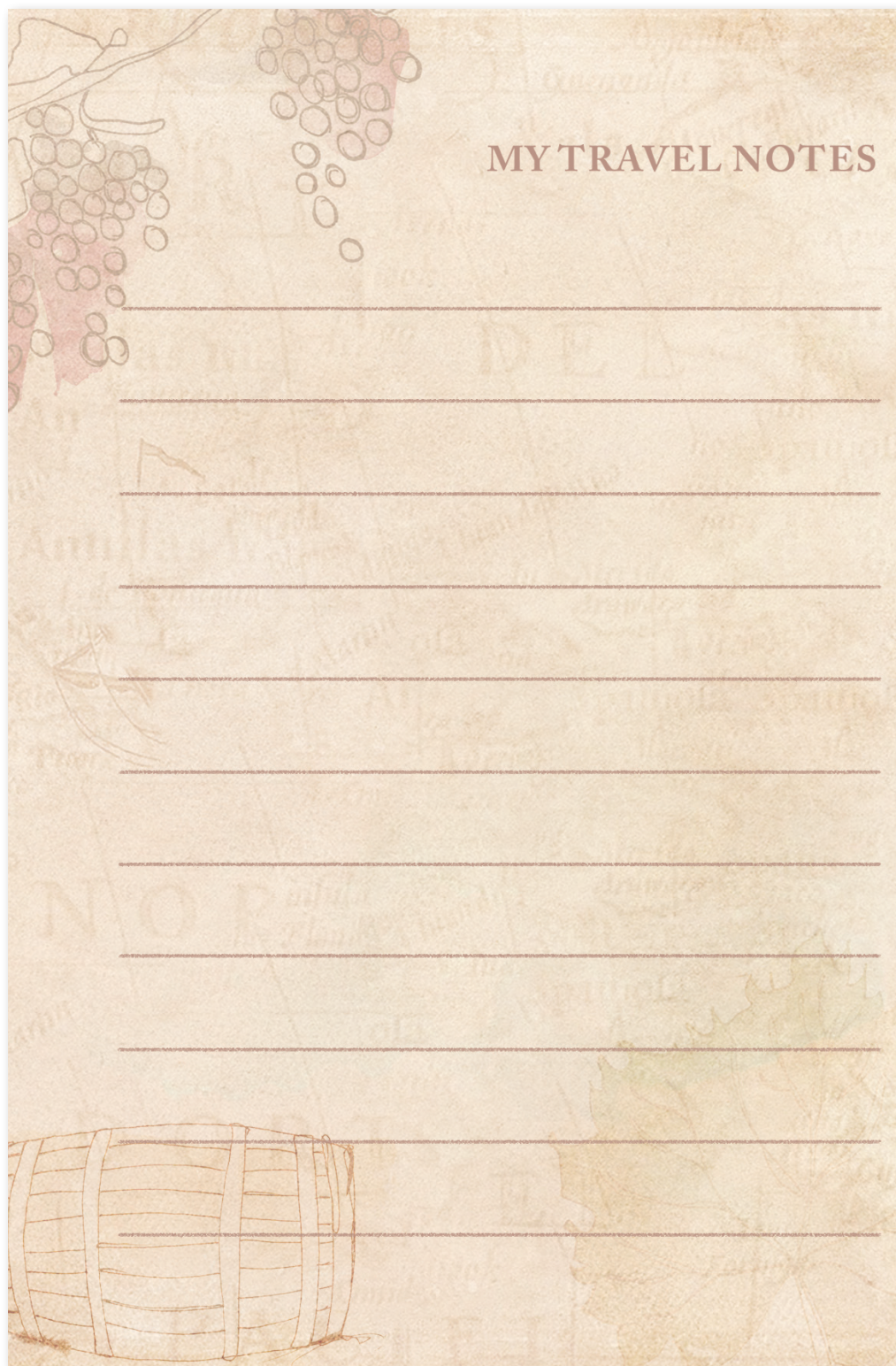
81.9%



18.1%



*Müller-Thurgau* (14.2%), *Riesling* (12.6%),  
*Pinot Blanc* (12.4%), *Pinot Gris* (9.5%),  
*Pinot Noir* (7.9%)







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