

Riesling

The grape from which the premier German wines are made, flowery in taste and aroma, semi-sweet, acidic and somewhat lower in alcohol than typical white table wines, good for pairing with mild cheese, fruit, and lightly seasoned fish and poultry.

The most highly prized German wines are white and made from the Riesling grape. Rieslings typically contain enough residual sugar to balance their high acidity. Flowery and fruity in taste and aroma, they contain less alcohol than most table wines -- frequently only 8 to 10%. Being particularly *terroir*-expressive, this grape yields wines of vastly different character across Europe, even in geographic proximities as clustered as Alsace, France, the Mosel district of Germany, and Austria. Vintages from California and other more distant regions with similarly hot, long-growing seasons tend to lack the fresh floral character for which the classic German versions are so well known and loved. Because of its pronounced fruitiness and high acidity, a well-made Riesling can improve with age -- a quality not shared by most other white wines.