

Quality Wine Regions (continued).

7. **Nahe** – around the river Nahe where volcanic origins give very varied soils. Mixed grape varieties but the best known producers primarily grow Riesling, and some of them have achieved world reputation in recent years.

8. **Palatinate or Pfalz** – the second largest producing region in Germany, with production of very varied styles of wine (especially in the southern half), where red wine has been on the increase. The north

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9. **Rhei**
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originated, such as the use of *Prädikat*

designations, and where many high-profile producers are situated. Dominated by Riesling with some Spätburgunder. The Rheingau Riesling style is in-between Mosel and the Palatinate and other southern regions, and at its finest combines the best aspects of both.

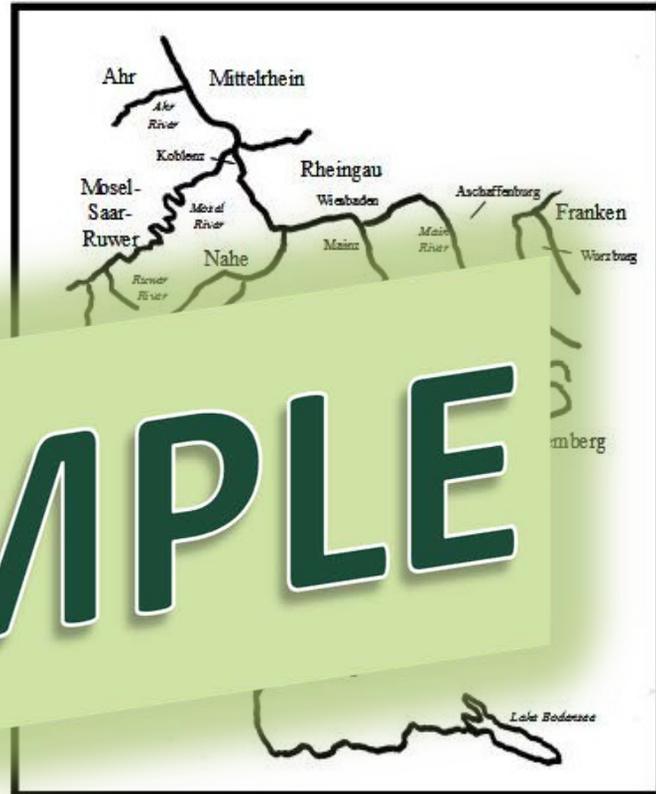
10. **Rheinhessen or Rhenish Hesse** – the largest production area in Germany. Once known as Liebfraumilch land, but a quality revolution has taken place since the 1990s. Mixed wine styles and both red and white wines. The best Riesling wines are similar to Palatinate Riesling - dry and powerful. Despite its name, it lies in the federal state of Rhineland-Palatinate, not in Hesse.

11. **Saale-Unstrut** – one of two regions in former East Germany, situated along the rivers Saale and Unstrut, and Germany's northernmost wine growing region.

12. **Saxony or Sachsen** – one of two regions in former East Germany, situated in the southeastern corner of the country, along the Elbe river.

13. **Württemberg** (signature variety) Schwarzwiesling (the region's signature variety) dominates elsewhere. One of two wine regions in the federal state of Baden-Württemberg.

Tafelwein and Landwein – 21 regions for Tafelwein, three of which are divided into two or three sub-regions (*Untergebiete*) each, and 21 regions for Landwein (*Landweingebiete*).



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