


<p>Riesling Harvest Categories</p>  <p><i>Must weights given in Öchsle & Brix</i></p>	<p>Dry (Trocken) Classic European Kitchen Fish & white meat dishes</p> <p><i>Residual Sugar Range is (0 % - .9 %) At .9 % RS minimum acid needed is .7 %</i></p>	<p>Med-Dry (Halb-Trocken) Vegetarian Foods Pasta's - Very food flexible</p> <p><i>Residual Sugar Range is (.9 % - 1.8 %) At 1.8 % RS minimum acid needed is .8 %</i></p>	<p>Fruity (Not Designated) Oriental Kitchen Spicy or Hot foods</p> <p><i>Residual Sugar Range is (1.8 % +) No acid Constraints</i></p>
<p>Kabinett Minimum Must Weight by Region 70 Ö or 17.0 Bx - A, Msr, M, N, Su, S 72 Ö or 17.5 Bx - W 73 Ö or 17.7 Bx - H, P, Rg, Rh 76 Ö or 18.4 Bx - Ba, F</p>	<p>Kabinett Dry</p> <p>Weight : Light Max alcohol 9 - 10.5% Average alcohol 8.5 - 10.2%</p>	<p>Kabinett Med-Dry</p> <p>Weight : Light Max alcohol 9 - 10.5% Average alcohol 8 - 9.6%</p>	<p>Kabinett Fruity</p> <p>Weight : Light Max alcohol 9 - 10.5% Average alcohol 7.2 - 8.5%</p>
<p>Estate Riesling Minimum Must Weight by Region 51 Ö or 12.6 Bx - A, Msr, M, Su, S 57 Ö or 14.0 Bx - H, N, Rg, W 60 Ö or 14.7 Bx - Ba, F, P, Rh <i>Can chaptalize up to 94 Ö / 22.3 Bx</i></p>	<p>Estate Riesling Dry</p> <p>Weight : Light to Medium Max alcohol 11.5 - 13 % Average alcohol 11 - 12.7%</p>	<p>Estate Riesling Med-Dry</p> <p>Weight : Light to Medium Max alcohol 11.5 - 13% Average alcohol 10.5 - 12.2%</p>	<p>Estate Riesling Fruity</p> <p>Weight : Light to Medium Max alcohol 11.5 - 13% Average alcohol 9.2 - 10.8%</p>
<p>Spätlese Minimum Must Weight by Region 76 Ö or 18.4 Bx - A, Msr, M, Su, S 78 Ö or 18.8 Bx - N 85 Ö or 20.4 Bx - Ba, H, Rg, Rh, P 90 Ö or 21.5 Bx - F</p>	<p>Spätlese Dry No Botrytis</p> <p>Weight : Medium Max alcohol 10.5 - 12.5% Average alcohol 10 - 12.2%</p>	<p>Spätlese Med-Dry</p> <p>Weight : Medium Max alcohol 10.5 - 12.5% Average alcohol 9.5 - 11.7%</p>	<p>Spätlese Fruity</p> <p>Weight : Medium Max alcohol 10.5 - 12.5% Average alcohol 7.7 - 9.7 %</p>
<p>Auslese Minimum Must Weight by Region 83 Ö or 19.9 Bx - A, Msr, M, Su, S 85 Ö or 20.4 Bx - N 92 Ö or 21.9 Bx - P, Rh 95 Ö or 22.6 Bx - H, Rg, W 98 Ö or 23.2 Bx - Ba 100 Ö or 23.6 Bx - F</p>	<p>Auslese Dry No Botrytis</p> <p>Weight : Medium to Heavy Max alcohol 11.5 - 14% Average alcohol 10.7 - 13.7</p>	<p>Auslese Med-Dry</p> <p>Weight : Medium to Heavy Max alcohol 11.5 - 14% Average alcohol 10.3 - 13.1%</p>	<p>Auslese Fruity</p> <p>Weight : Medium to Heavy Max alcohol 11.5 - 14% Average alcohol 8 - 10.8%</p>
<p>German Dessert Wines</p> <p>Beerenauslese (BA) & Eiswein Minimum Must Weight by Region 110 Ö or 25.8 Bx - A, M, Msr, Su, S 120 Ö or 27.9 Bx - N, Rh, P 124 Ö or 28.7 Bx - Ba, F, W 125 Ö or 28.9 Bx - H, Rg</p> <p>Trockenbeerenauslese (TBA) 150 Ö or 33.9 Bx - All Regions</p> <p>Each estate can bottle special selections as a "Gold Cap" (similar to a reserve bottling). The most popular is the Gold Cap Auslese (GKA). Gold Cap wines are primarily found at Auslese level, but can also be made at BA, TBA, and Eiswein levels.</p>	<p>Legend of German wine regions with soil profiles</p> <p>A - Ahr - weathered slate Ba - Baden - volcanic, loam-loess, clay, and limestone F - Franken - gypsum, marl, weathered shell-limestone H - Hessische Bergstrasse - weathered granite, loam-loess, limestone Msr - Mosel-Saar-Ruwer - weathered slate (light to heavy), clay, loam M - Mittel Rhein - weathered slate, various shades and weight N - Nahe - volcanic, melaphyr, porphyry, slate, sandy loam, quartzite, basalt, colored sandstone P - Pfalz - volcanic, porphyry, loess-loam, pebbles, colored sandstone, weathered basalt, gravel, marl Rg - Rheingau - quartzite, phyllite, marl, limestone, loam-loess, slate Rh - Rheinhessen - red loam-loess, porphyry, read clay, slate, limestone, tertiary marl Su - Saale-Unstrut - clay, chalk, colored sandstone, shell-limestone S - Sachsen - granite, loam-loess, sand, loam W - Württemberg - heavy marl, gypsum, weathered sandstone</p>	<p>Wine Formulas Öchsle to Brix (2.6 x Ö / 1000+0) x 100 = Brix</p> <p>Brix to Öchsle (1000 x Brix / 260 - Brix) = Öchsle</p> <p>1 Ton / Acre = 17.5 hl / ha 1 Hectare = 2.47 Acres</p> <p>This Sheet Developed By : Cellars International Inc. 760.753.4244 Internet Address www.germanwine.net</p>	