



**The many faces of Riesling**  
Lars Daniëls, Magister Vini & Riesling Fellow



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The most versatile white grape variety in the world?

Riesling can excel at every type of wine, from sparkling to noble sweet.

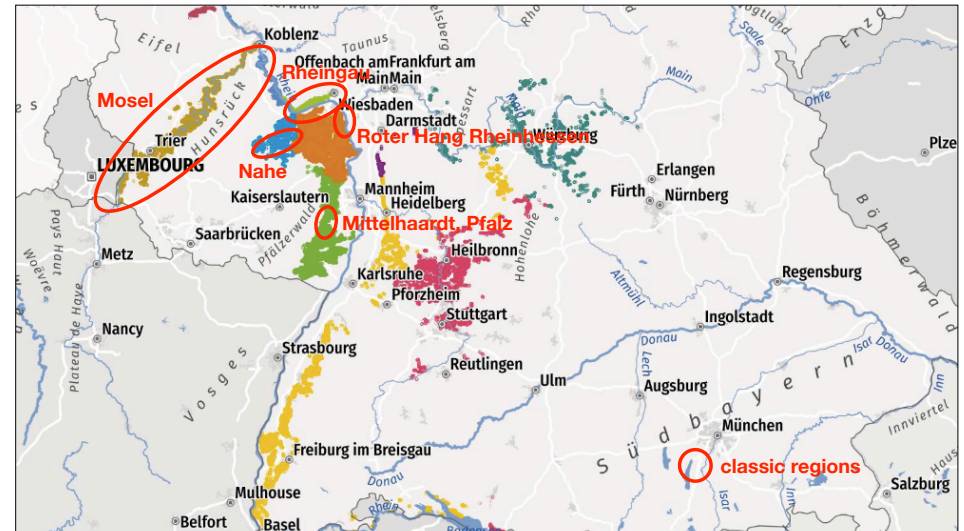
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**Riesling facts & figures**

- Weißer Heunisch x (Traminer x Vitis silvestris)
- cool climate grape variety (relative)
- world wide: ± 63.000 ha (12th)
- Germany: 24.150 ha (1st)
- 23,4% of total acreage
- % fell in the eighties, stagnated during 2000-2005, steadily growing since 2005



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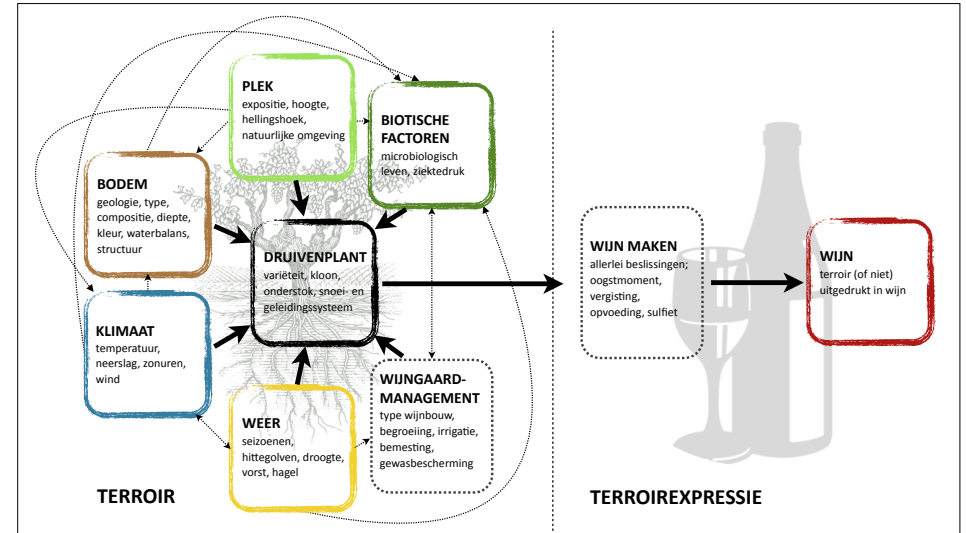


**Griesel & Compagnie  
Riesling Prestige Extra Brut  
2017**

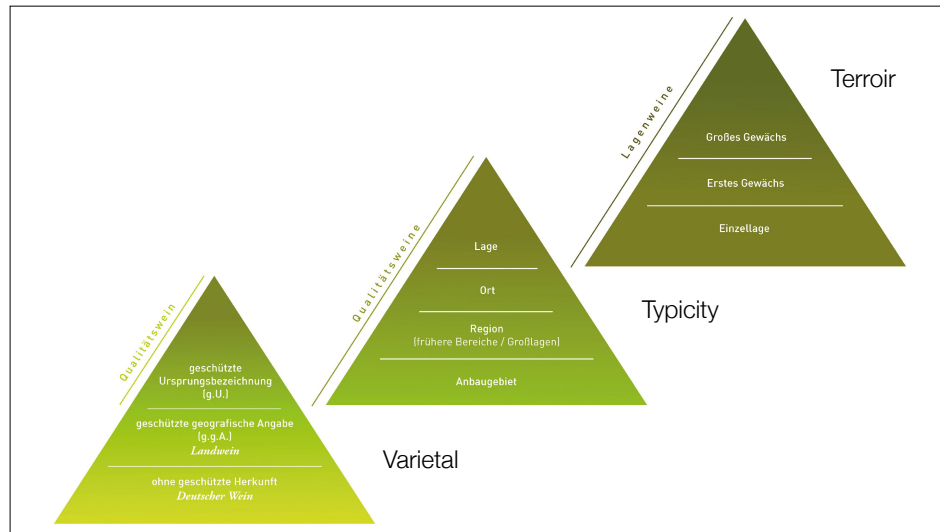
- ❖ the bubbly type
- ❖ origin: Schloss Schönberg, Bensheim (Hessische Bergstraße)
- ❖ grape variety: riesling 100%
- ❖ terroir: sandy loam on granite
- ❖ vinification: careful press, 50% of cuvée used, spontaneous fermentation, 76% stainless steel, 24% barrique, 36 months on lees, 2 g/l dosage



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**Terroir Riesling**

- from the best sites, single vineyards
- ripe grapes, no botrytis
- low intervention winemaking
- spontaneous fermentation or inoculation with neutral yeast
- right amount of sulphur
- fermentation temperature not very cool
- aging in bigger oak, on full lees



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**Weingut Wittmann  
Westhofener Riesling  
Aus Ersten Lagen 2021**

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- ❖ the precise type
- ❖ origin: Westhofen, Morstein and Brunnenhäuschen (Rheinhessen)
- ❖ grape variety: riesling 100%
- ❖ terroir: calcareous marl, limestone
- ❖ vinification: pressing, spontaneous fermentation in old Stückfässer, aging on full lees



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**Weingut Peter Jakob Kühn  
Doosberg Riesling GG 2019**

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- ❖ the Burgundian type
- ❖ origin: Oestrich Doosberg, Grosse Lage (Rheingau)
- ❖ grape variety: riesling 100%
- ❖ terroir: calcareous löss loam on quartzite
- ❖ vinification: pressing, spontaneous fermentation in old Stückfässer, 16 months aging on full lees

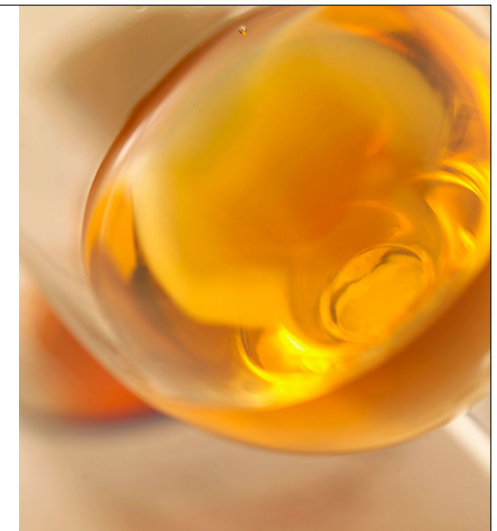


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**Orange wine**

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- skin-fermented wine made of white grapes
- very old way of making wine
- amphoras, old wooden vessels, concrete, stainless steel
- grape quality important; healthy, ripe, undamaged, no fungi
- orange/amber colour, less fruity, more tannin
- Riesling lends itself rather well



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## Weingut Meierer Riesling WTF!? 2020

- ❖ the funky type
- ❖ origin: Kesten (Mosel)
- ❖ grape variety: riesling 100%
- ❖ terroir: grey and blue slate
- ❖ vinification: spontaneous fermentation of crushed berries in stainless steel, pressing after end of alcoholic fermentation, minimal addition of sulphur



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## The sweet(ish) side of Riesling

- *Fruchtsüß, Edelsüß and Eiswein*
- for sweet wine: predicates still important
- important factor: botrytis or no botrytis
  - good botrytis: dehydration > concentration of sugars and acids
  - more  $\beta$ -glucans and glycerol > increased viscosity
  - honey, raisins, orange peel, caramel



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## Weingut Florian Weingart Bopparder Hamm Engelstein am Weißen Wacke Riesling Spätlese Anarchie 2020

- ❖ the rebellious type
- ❖ origin: Bopparder Hamm Engelstein (Mittelrhein)
- ❖ grape variety: riesling 100%
- ❖ terroir: grey slate
- ❖ vinification: spontaneous fermentation in acacia wood, fermentation stopped by itself at RS level above Feinherb > Anarchie
- ❖ analysis: 11,5% ABV; 27,4 g/l RS; 6,9 g/l TA



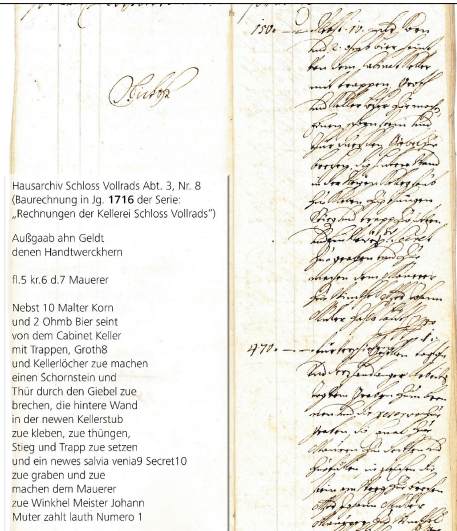
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## The Comeback of Kabinett (and the birth of Kabi)

- Das Cabinet, historic wine treasury
- Prädikat Kabinett, (too) low requirements
- comeback: Mosel, Nahe and definitely also Roter Hang (Rheinessen)
- neo-classical Kabinett: 8-9% ABV, 40-60 g/l RS, 9 g/l TA
- contemporary Kabi: 8% ABV, max. 40 g/l RS, 10-12 g/l TA
- uniquely German, uniquely Riesling!



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## Weingut Günther Steinmetz Wehlener Sonnenuhr Riesling Kabinett 2021

- ✦ the sweet retro type
- ✦ origin: Wehlener Sonnenuhr (Mosel)
- ✦ grape variety: riesling 100%
- ✦ terroir: blue slate
- ✦ vinification: whole bunch pressing, spontaneous fermentation in stainless steel, stopping fermentation by cooling, filtering and addition of sulphur



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**PERSWIJN**  
HET WISNAGAZINE VOOR LEEDEREN EN PROFESSIONALS

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