

# Guided Tastings

German stand,  
BD 290

*Admission free*

ub@deutscheweine.de  
+ 49 – 151 – 42 23 11 13

Date & time	Sunday, 14.06.	Monday, 15.06.	Tuesday, 16.06.	Wednesday, 17.06.	Thursday, 18.06.
10:00	Germany's Got Talent: Generation Riesling	Good – Better – Silvaner	Aromatics – Bigger Flavour, Better Value	Summertime + Summerwine = Rosé	Germany's Got Talent: Generation Riesling
11:00	The Magic of Sweetness	Germany's Got Talent: Generation Riesling	Organic, Biodynamic & Vegan Wines	The organic, biodynamic and vegan movement in Germany	Beware Fruit Bombs: Icewine & Co
12:00	Summertime + Summerwine = Rosé	Beware Fruit Bombs: Icewine & Co	Germany's Got Talent: Generation Riesling	The Magic of Sweetness	Aromatics – Bigger Flavour, Better Value
14:00	Riesling and its ageing potential	Licence to Sparkle: German Premium Sekt	You call it Pinot Noir – We call it Spätburgunder	Germany's Got Talent: Generation Riesling	Pinot Noir: The rise of German Spätburgunder
15:00	You call it Pinot Noir – We call it Spätburgunder	The Magic of Sweetness	Licence to Sparkle: German Premium Sekt	Good – Better – Silvaner	
16:00	The organic, biodynamic and vegan movement in Germany	You call it Pinot Noir – We call it Spätburgunder	Beware Fruit Bombs: Icewine & Co	Riesling and its ageing potential	
17:00	Happy Hour: German Wines & German Snacks				

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*Entrée gratuite*

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Date & time	Dimanche, 14.06.	Lundi, 15.06.	Mardi, 16.06.	Mercredi, 17.06.	Jeudi, 18.06.
10:00	Germany's Got Talent: Generation Riesling	Good – Better – Silvaner	Aromatics – Bigger Flavour, Better Value	Summertime + Summerwine = Rosé	Germany's Got Talent: Generation Riesling
11:00	The Magic of Sweetness	Germany's Got Talent: Generation Riesling	Organic, Biodynamic & Vegan Wines	The organic, biodynamic and vegan movement in Germany	Beware Fruit Bombs: Icewine & Co
12:00	Summertime + Summerwine = Rosé	Beware Fruit Bombs: Icewine & Co	Germany's Got Talent: Generation Riesling	The Magic of Sweetness	Aromatics – Bigger Flavour, Better Value
14:00	Riesling and its ageing potential	Licence to Sparkle: German Premium Sekt	You call it Pinot Noir – We call it Spätburgunder	Germany's Got Talent: Generation Riesling	Pinot Noir: The rise of German Spätburgunder
15:00	You call it Pinot Noir – We call it Spätburgunder	The Magic of Sweetness	Licence to Sparkle: German Premium Sekt	Good – Better – Silvaner	
16:00	The organic, biodynamic and vegan movement in Germany	You call it Pinot Noir – We call it Spätburgunder	Beware Fruit Bombs: Icewine & Co	Riesling and its ageing potential	
17:00	Happy Hour: German Wines & German Snacks				