

A background image of a glassblowing workshop. In the foreground, a glassblower is shaping a tall, slender glass vessel on a rotating wheel. A bright, intense flame from a gas torch is applied to the upper part of the glass, creating a vibrant orange and yellow glow. To the left, another glass vessel is visible, and in the background, a large, cylindrical furnace or kiln structure is partially visible. The overall atmosphere is one of traditional craftsmanship and industrial artistry.

Stölzle Lausitz

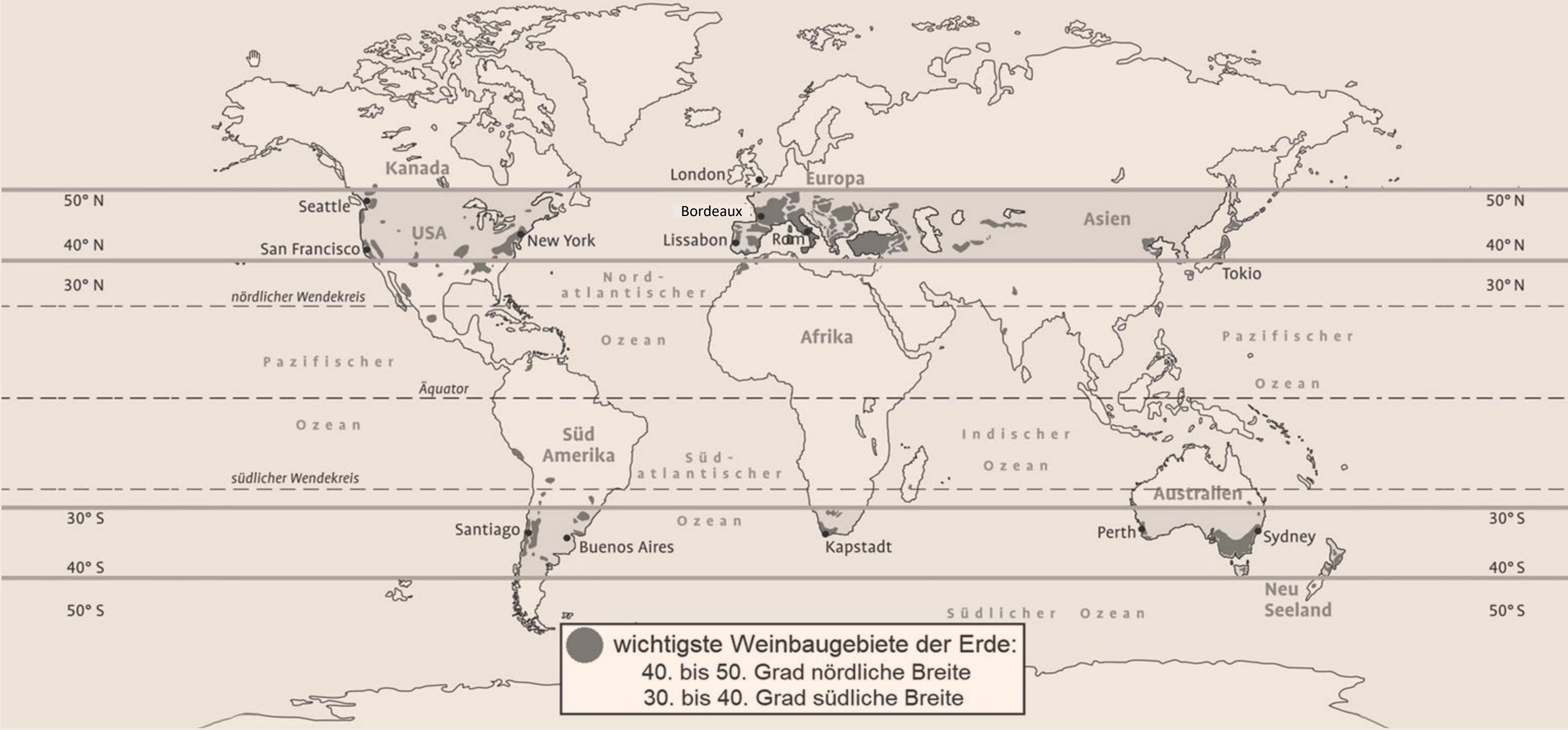
GLASS IS NOT JUST GLASS

Training on the glass series
and their characteristics

WINE AND GLASS COMPATIBILITY

Stölzle Lausitz

GLOBAL WINE-PRODUCING REGIONS



WHY IS WINE GROWN ONLY IN THESE LATITUDES?

CLIMATE

- Balanced sunlight, moderate rainfall, and seasonal variation
- Near the equator: excessive heat and humidity reduce freshness
- Near the poles: insufficient warmth prevents full ripening
- Key factor: warm days + cool nights preserve acidity and aromas

REGION

- Located in temperate zones (30°- 50° latitude) with optimal growing conditions
- Famous wine regions: Bordeaux, Tuscany, Napa Valley, Mendoza, Cape Town, Barossa Valley
- Key factor: geographical diversity (coastal, continental, mountain areas) shapes wine styles

SOIL - TERROIR

- Wide range of soils: limestone, clay, volcanic, gravel, sandy
- Good drainage and mineral composition crucial for healthy vines
- Key factor: poorer soils encourage deep roots, producing more concentrated grapes

SPECIAL CHARACTERISTICS

- Terroir: interplay of climate, soil, and topography gives each wine its identity
- Seasonal variation balances sugar, acidity, tannins and aromas
- Centuries of tradition and expertise in these latitudes established them as global wine centers

WHY IS WINE GROWN ONLY IN THESE LATITUDES?

- 14th largest wine-producing country worldwide
- Renowned for Riesling, Pinot Blanc, Müller-Thurgau, Silvaner and Pinot Noir (Spätburgunder)
- 13 wine regions: Rheinhessen, Palatinate, Baden, Mosel, Franconia, Nahe, Rheingau, Saale-Unstrut, Ahr, Saxony, Middle Rhine, Hessian Bergstrasse 103,000 ha under vine
- 67% white wine / 33% red wine cultivation
- Special feature: Germany's cool northern climate, steep vineyards and slate-rich soils are ideal for white grape varieties, especially Riesling. The slow ripening process preserves acidity and enhances minerality, resulting in wines that are elegant, aromatic, and naturally low in alcohol.

THE FIVE LARGEST WINE-PRODUCING COUNTRIES

SPAIN

- Vineyard area: 961.000 ha
- Special feature: hot and dry climate → strong, full-bodied red wines (e.g. Tempranillo)

FRANCE

- Vineyard area: 797.000 ha
- Typical wines: Spätburgunder, Gewürztraminer, Merlot
- Special feature: strong concept of terroir → each region (Bordeaux, Burgundy, Champagne) produces unique styles

CHINA

- Vineyard area: 785.000 ha
- Special feature: emerging producer, rapid growth in volume, strong investment in modern winemaking

ITALY

- Vineyard area: 719.000 ha
- Typical wines: Grauburgunder, Sangiovese
- Special feature: largest variety of native grape species worldwide, rich regional diversity

TURKEY

- Vineyard area: 431.000 ha
- Special feature: long history of viticulture since antiquity, but much of production still for table grapes and raisins

THE QUALITY LEVELS IN GERMANY

Wine in Germany is divided into different quality levels. The differences depend on factors such as grape variety, region of origin, vineyard location, or climate. The classification system provides transparency, guarantees authenticity and origin of wines, and protects consumers and producers from fraud.

GERMAN WINE

- Wines made from German-grown grapes
 - Grapes may come from different regions of Germany
 - Minimum alcohol content: 8.5% vol. alc.
 - Enrichment (chaptalization) is allowed
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COUNTRY WINE

- Must come from a specific region
 - At least 85% of the grapes must originate from the stated region
 - Enrichment is not permitted
 - Wine must be dry or semi-dry
-

THE QUALITY LEVELS IN GERMANY

QUALITY WINE

- Must come 100% from one of the 13 official German winegrowing regions
 - Protected designation of origin
 - Wines must pass analytical and sensory testing
 - Before fermentation, grape must may be enriched with sugar or sweetened must (“chaptalization”), sometimes necessary when grapes have low natural sugar levels
-

SUPERIOR QUALITY WINE

- Quality wines of higher classification
 - The higher the must weight, the higher the possible “Prädikat” (designation)
 - No sugar may be added to the must
 - Must weight is measured in Oechsle (sugar content in grapes, often used to determine ripeness):
 - Quality Wine: 55-72° Oechsle
 - Kabinett: 70-82° Oechsle
 - Spätlese (late harvest): 76-90° Oechsle
 - Auslese (selected harvest): 83-100° Oechsle
 - Beerenauslese (selected berries): 110-128° Oechsle
 - Trockenbeerenauslese (dried berries selection): minimum 150° Oechsle
 - Eiswein (ice wine): 110-128° Oechsle
-

WINE QUALITY SYSTEMS AROUND THE WORLD

Wine classification systems vary globally, but they all aim to ensure authenticity, origin, and quality for consumers. While Europe focuses on regional tradition and regulation, New World regions emphasize grape variety, innovation, and branding.

EUROPE

France - AOC / AOP (Appellation d'Origine Contrôlée / Protégée): The most influential system. It defines strict rules for grape varieties, yield, production methods, and origin labeling.

Italy - DOC / DOCG (Denominazione di Origine Controllata e Garantita): Guarantees both geographic origin and production quality; DOCG wines are subject to even stricter tasting controls.

Spain - DO / DOCa (Denominación de Origen / Calificada): Classification depends on the region and the wine's aging time (Crianza, Reserva, Gran Reserva).

Germany - Prädikatswein system: Based on must weight and grape ripeness, with categories like Kabinett, Spätlese, Auslese, and Eiswein.

NEW WORLD REGIONS

USA: Wines are regulated by AVA (American Viticultural Areas), focusing on geographical boundaries rather than strict production rules.

Australia: Classifies wines primarily by grape variety and region; quality is often associated with the producer's reputation.

South Africa: Uses the Wine of Origin (WO) system, ensuring that 100% of grapes come from the stated region.

Chile & Argentina: Emphasize terroir and grape typicity, with growing attention to sustainability and altitudebased appellations.

KEY DIFFERENCE

→ European systems are protection-oriented, preserving heritage and terroir.

→ New World systems are market-oriented, encouraging innovation and stylistic freedom.

INTERNATIONAL CLASSIFICATION

- Mandatory across the EU: indication of quality level or classification
- Challenge: International comparability of quality levels is limited, since each country has its own wine laws and regulations
- Classification systems are designed to indicate the quality and origin of wines
- Helps customers orient themselves when buying wine
- Each system has its own rules and standards, monitored by wine producers and authorities

FRANCE

- Basically divided into two categories: wines with designation of origin and wines without designation of origin
- Vin de France (VdF): Wines without designation of origin
 - Wines from different regions may be blended
 - Label includes brand, vintage, and grape variety
 - About 18% of all French wines fall into this category
- IGP Wines (Indication Géographique Protégée)
 - Refers to a clearly defined region
 - Wine must be produced, processed, or refined in that region
- VDQS (Vin délimité de qualité supérieure)
 - Comparable to German "Qualitätswein"
 - Considered the preliminary stage of the AOP classification
 - Must be 100% from the indicated growing region
- AOP Weine (Appellation d'Origine Protégée)
 - Wines originate from a specific growing area (Appellation)
 - Each appellation is subject to strict rules (planting density, maximum yield per hectare, permitted grape varieties, etc.)
 - Comparable to the German "Prädikatswein" quality level
- Different wine regions may also have their own specific classifications

ITALY

- Three nationwide quality levels some regions also have their own quality seals
 - **Vino da Tavola** - comparable to German table wine
 - Simple, basic wine
 - About 40% of wines are produced at this quality level
 - No indication of vintage, grape variety, or region of origin
- **IGT (Indicazione geografica tipica)** - comparable to German "Landwein" and French "Vin de France"
 - Label may include information on geographic origin and grape variety
 - Many excellent wines fall into this category, though producers often avoid higher classifications due to stricter regulations
 - About 30% of wines are produced at this level
- **DOC (Dominazione di origine controllata)** - controlled designation of origin
 - Comparable to German "Qualitätswein"
 - Wines must come from a specific growing area
 - Strict rules regarding grape varieties, yields, and winemaking methods
 - About 25% of wines fall into this category
- **DOCG (Dominazione di origine controllata e garantita)**
 - Wines must meet the highest quality standards
 - State seal of guarantee is required
 - Regulations cover bottle format, minimum aging, alcohol content, acidity, color, sensory analysis, etc.
 - Label includes a government strip on the bottle neck
 - About 5% of Italian wines are in this category

SPAIN

- **Vino de Mesa**
 - Can originate from anywhere in Spain
 - No indication of origin, grape variety, or vintage allowed
- **Vino de la Tierra**
 - Label may state grape variety and vintage
 - Comes from a larger geographical area without DO status
 - At least 60% of the wine must come from the specified region
- **DO (Denominacion de origen)**
 - Rules regarding yields, permitted grape varieties, and winemaking methods
- **DOCA (Denominacion de origen calificada)**
 - Stricter regulations than DO wines, all requirements must be fulfilled
- **Vino de Pago – höchste Qualitätsstufe**
 - Must meet the requirements of DO or DOCA wines
 - May only be granted to individual wine estates, not to entire regions
 - Grapes must come exclusively from vineyards belonging to the estate
- **Qualitätsstufen innerhalb spanischer Weinbaugebiete**
 - **Joven:** young Spanish wine, not aged in oak
 - **Semi Crianza / Roble:** wine with only short oak aging
 - **Crianza:** minimum 2 years of aging, including time in oak barrel
 - **Reserva:** red wines – minimum 3 years (1 year in oak, 2 years in bottle); white wines – minimum 2 years (6 months in oak, 18 months in bottle)
 - **Gran Reserva:** red wines – minimum 5 years (2 years in oak, 3 years in bottle); white wines – minimum 4 years (6 months in oak, 42 months in bottle)

INTERNATIONAL WINE QUALITY LEVELS

OLD WORLD WINES (EUROPE)

- Includes the historic wine countries: France, Italy, Spain, Germany, Portugal, Austria, Greece.
- Winemaking traditions date back thousands of years (Romans, Greeks, monasteries).
- Very strict and legally defined classification systems:
 - France: AOP / IGP
 - Italy: DOCG / DOC / IGT
 - Spain: DOCa / DO
 - Germany: Qualitätswein / Prädikatswein
- Focus on terroir: climate, soil, and tradition determine the wine's identity.
- Styles: usually lighter-bodied, higher acidity, lower alcohol, with subtle fruit and earthy notes.
- Labels highlight the region or appellation (e.g., Bordeaux, Barolo, Rioja) rather than the grape variety.
- Wines are often made to pair with food, reflecting centuries of culinary integration.

INTERNATIONAL WINE QUALITY LEVELS

NEW WORLD WINES (OUTSIDE EUROPE)

- Includes USA, South America (Argentina, Chile), Australia, New Zealand, South Africa, China.
- Winemaking is relatively young (most regions developed in the last 200–300 years).
- Regulations are less rigid, giving winemakers more freedom to innovate.
- Labels usually emphasize the grape variety (Cabernet Sauvignon, Chardonnay, Malbec) rather than the region.
- Styles: Generally fruit-forward, fuller-bodied, higher alcohol, with pronounced aromas and softer tannins.
- Strong use of modern technology in viticulture and winemaking (irrigation, stainless steel, temperature control).
- Heavy focus on branding, marketing, and global export; regions like Napa Valley in California, Mendoza in Argentina, Barossa Valley in Australia, and Marlborough in New Zealand are internationally recognized.
- Wines are often made to be approachable and consistent, appealing to a broad consumer base.

HOW IS WINE MADE? (1/2)

HARVEST

- Grapevines are carefully tended until they bear fruit
- Grapes extract important nutrients from the soil
- Ripening period: between late January and February
- Harvest time depends on sugar levels, weather, and climate
- All grapes must be picked at once, as they accumulate sugar continuously
- Grapes are harvested by hand or machine - handpicking is gentler, avoids unwanted bitter substances, and preserves grape quality

PRESSING AND FERMENTATION

White Wine

- Pressing: Grapes are pressed to extract the juice, while skins and seeds remain behind
- The juice, called “must”, is then transferred into stainless steel tanks for fermentation
- Fermentation: The must is transformed into wine through the action of yeast, which converts the sugar into alcohol. As a byproduct, carbon dioxide is released and escapes immediately

Red Wine

- Pressing: The mash is then pressed in a wine press, and the juice is extracted. A sieve separates the juice from skins and seeds
- Fermentation: Grapes are macerated so that the color compounds from the skins dissolve and pass into the juice. Yeast is added to convert the sugar into alcohol
 - Rosé Wine: Three different methods

HOW IS WINE MADE? (2/2)

FINING

- At this stage, a young wine that is still cloudy is clarified unless it is a natural wine
 - Wine must be freed from suspended particles
 - Suspended particles include tannins, anthocyanins, phenols, and proteins: these cause deposits and sediment to form in the bottle
 - Proteins coagulate, sink to the bottom, and can then be easily removed from the barrel
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MATURATION

- The wine rests and develops complexity and structure
 - Green apple acidity is replaced by milk acidity through a process of malolactic fermentation. This allows the wine to develop more flavors and complexity
 - Aging usually takes place in wooden barrels, mostly barriques, where the wine absorbs flavors from the wood and roasted notes
 - The duration of maturation depends on the type and quality of the wine
 - Mature wines generally taste less sweet, as acidity and tannins become more dominant
 - In some wines, the fruit aromas fade over time
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BOTTLING

- Before bottling, the wine is filtered to remove any remaining yeast and particles, however the wine can also be bottled as non filtered
 - After bottling, the wine can either be stored for further aging or sold directly
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COMPONENTS OF WINE

WATER (70-85%)

- Not tap water, but “plant water” stored in the grape itself
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ALCOHOL (10-15%)

- Alcohol is a by-product that forms during fermentation of sugar by yeast
 - Mainly ethanol
 - It carries flavor and gives wine a full, rounded mouthfeel
 - Acts as a flavor enhancer for other components, such as sweetness and acidity
 - Other alcohols can be present, e.g., glycerol (sugar alcohol) in very ripe grapes, contributing to a soft and creamy taste
-

EXTRACT SUBSTANCES (5-10%)

- Represent the smallest part of the wine
 - Contain the actual diversity of flavors in wine
 - Includes all substances that remain after distillation and do not evaporate:
 - Aromatic compounds
 - Sugars
 - Acids
 - Mineral substances
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THE DIFFERENT GRAPE VARIETIES

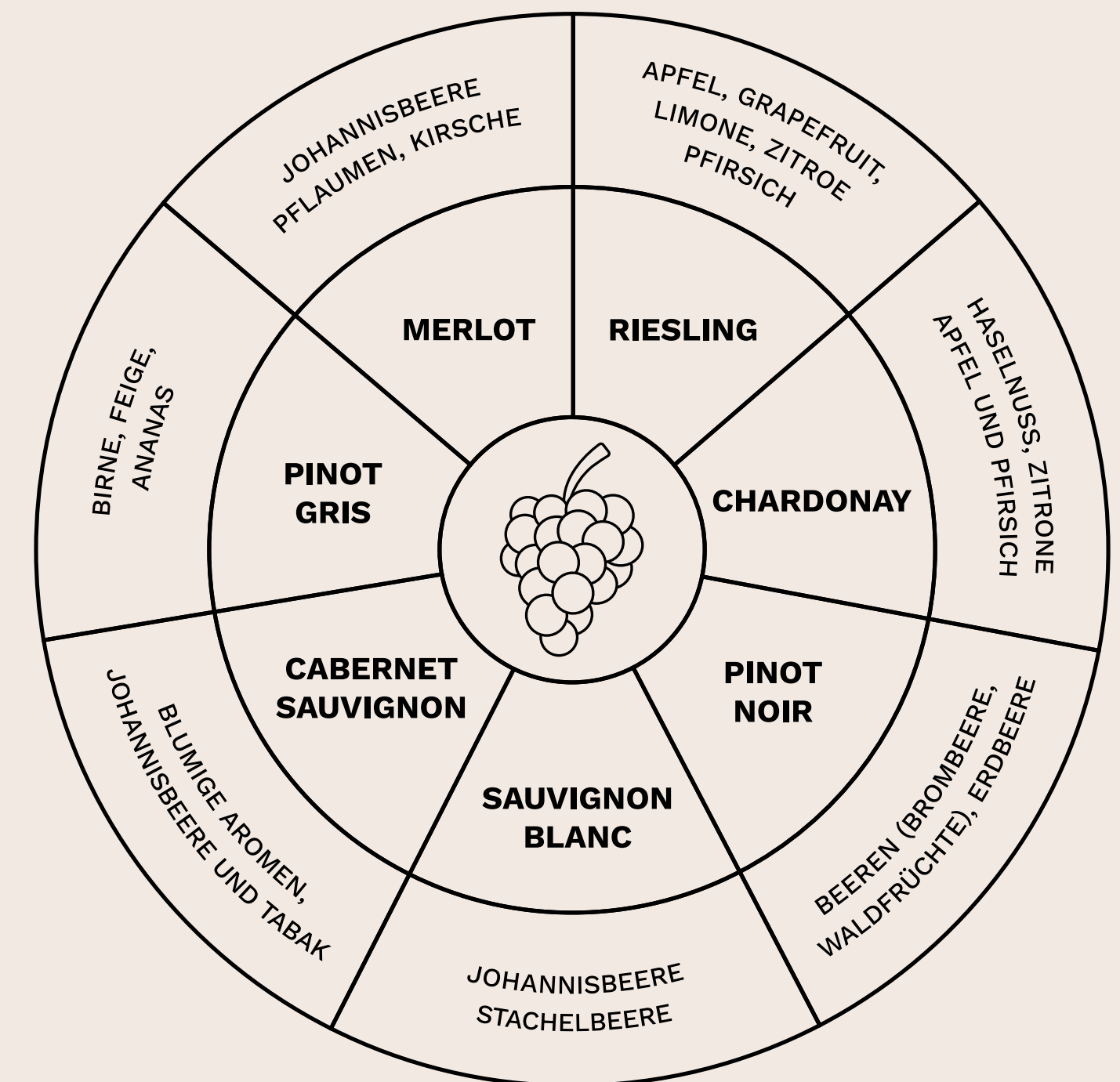
The grapevine is the plant from which wine is made. Since there are different plants, they are distinguished by grape variety. The taste, acidity, color, shelf life, and structure of a wine all depend on the variety.

RIESLING - WHITE WINE

- Can be enjoyed both dry or sweet
- Taste: Fruity and acidic
- Fruity acidity is the hallmark of Riesling
- Aromas: Full of fruit, especially apple, as well as grapefruit, lemon, lime, and peach

CHARDONNAY - WHITE WINE

- One of the best-known grape varieties
- Easy to cultivate and adaptable to different climates
- Belongs to the world's most high-quality grape varieties
- Often tastes light and nutty, with notes of butter and hazelnut
- Aromas: Very versatile, often hazelnut, lemon, and a strong fruitiness of apple and peach



THE DIFFERENT GRAPE VARIETIES

PINOT NOIR - IN GERMANY: SPÄTBURGUNDER - RED WINE

- One of the most widely planted red wine varieties
 - Requires high-quality soil and climate conditions
 - Cultivated mainly by experienced winemakers
 - Aromas: Berries (blackberries, wild berries), strawberry
-

SAUVIGNON BLANC – WHITE WINE

- Quite fruity and therefore easy to enjoy
 - The second most important grape variety in the world
 - In addition to spicy blackcurrant and gooseberry notes, also flavors reminiscent of freshly cut grass
 - Aromas: Blackcurrant and gooseberry
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CABERNET SAUVIGNON – RED WINE

- Rarely offered as a single varietal wine
 - Often used for blends, as it gives a very fruity aroma
 - Known for its deep color
 - High tannin content and a lot of acidity
 - Simple wines mature in stainless steel tanks, premium wines in oak barrels
 - Aromas: Floral notes, blackcurrant, and tobacco
-

THE DIFFERENT GRAPE VARIETIES

PINOT GRIS - IN GERMANY: GRAUBURGUNDER – WHITE WINE

- A typical everyday wine
- Known for its full bouquet and intense aromas
- Usually sold dry with moderate acidity
- Aromas: Pear, fig, pineapple

MERLOT – RED WINE

- Particularly suitable for blending with other grape varieties
- Its taste is often subtle, due to a relatively low acidity level
- Harmonizes very well with Cabernet Sauvignon
- Rarely found as a pure varietal wine
- Originally from France, but now cultivated worldwide
- Aromas: Blackcurrant, plum, cherry

The color of the grape has nothing to do with the color of the grape juice. Whether a white or red wine is produced depends only on whether the grape skins (where the color pigments are located) ferment together with the juice or not. This is why a white wine can also be made from dark grapes. When the juice is pressed out of a grape, it is always light in color, regardless of the grape's skin color. The color does not come from the actual pulp of the grape, but from the skins. Therefore, for red wine and rosé wine, the juice and the grape skins must ferment together so that the color passes into the juice. This mixture of juice and crushed grapes is called mash

RED WINE

- Consists of blue grapes
- The color of the wine comes from the skin of the berries
- 4 Categories
 - Light Red Wine
 - Affordable option (from approx. €5)
 - Color and taste are rather light
 - Taste very fruity, juicy, with little tannin
 - Typical grape varieties: Lemberger & Trollinger
 - Medium-bodied Red Wine
 - Fuller-bodied, but not very fruit-driven
 - Spicier, often with noticeable tannins
 - Typical grape varieties: Pinot Noir (Spätburgunder), Sangiovese
 - Full-bodied Red Wine
 - Very rich taste, strong aromas in the foreground, intense fruit notes
 - Dark red wine color
 - Typical grape varieties: Merlot, Primitivo
 - Tannin-rich Red Wine
 - Tannins become smoother and rounder with age
 - Typical grape variety: Cabernet Sauvignon

WHITE WINE

- The colored grape skin is not processed further, so the wine remains light
- The grape juice ferments without the skin
- Divided into 3 Categories
 - Light White Wine
 - Very light, fruity, refreshing, and with relatively low alcohol content
 - Typical grape varieties: Rivaner, Soave, Lugano; also Chardonnay, Riesling, Pinot Blanc, and Sauvignon Blanc
 - Medium-bodied White Wine
 - Made from very ripe grapes
 - Stronger taste with more complex aromas
 - Typical grape varieties: Riesling, Pinot Blanc, Sauvignon Blanc, Chardonnay
 - Full-bodied White Wine
 - Grapes are usually very ripe and undergo strict selection (low yield)
 - Often aged in small oak barrels and stored for a long time
 - Additional woody and tannin flavors
 - Typical grape varieties: Riesling, Pinot Blanc, Sauvignon Blanc, Chardonnay

ROSÉ WINE

- Rosé wine is not created by mixing white and red wine
- 3 Methods
 - Direct pressing for a pale pink
 - Red grapes are pressed directly and fermented without the skins
 - Due to the low pigment content, the result is a very pale rosé
 - Produces very light summer wines
- Maceration for a medium pink
 - The most common method
 - Similar to red wine production
 - The must remains in contact with the skins only for a few hours
 - Only small amounts of pigments pass into the must → results in a light red-pink color
 - Wines taste fresher and fruitier than red wines and have less tannin
- Saignée method for an intense pink
 - Rosé and red wine are produced simultaneously
 - Red wine grapes are lightly crushed so that light-colored juice "bleeds" out (from Latin sanguis)
 - Skins are not completely removed, instead 20-30% of the rosé-colored must is drawn off after a few hours and fermented separately
 - Results in darker and more intensely flavored wines

SWEET WINE & SPARKLING

- Sweet Wine
 - Produced from very ripe or late-harvested grapes; sugar levels remain after fermentation.
 - Styles vary from light and fruity to rich and concentrated dessert wines.
 - Natural Sweet Wines: grapes harvested late (Late Harvest, Beerenauslese, Trockenbeerenauslese, Ice Wine).
 - Fortified Sweet Wines: fermentation stopped by adding alcohol, leaving residual sugar (Port, Sherry, Madeira, Muscat).
 - Flavor profile: honey, dried fruit, floral notes, often with higher viscosity and longer finish.
- Sparkling Wine
 - Wines with CO₂ from a second bottle fermentation.
 - Two main production methods:
 - Bottle fermentation (Méthode traditionnelle): higher quality, complex aromas (Champagne, Cava, Franciacorta).
 - Tank fermentation (Charmat method): fresher, fruitier, more affordable (Prosecco, Lambrusco, Asti Spumante).
 - Styles range from very dry (Brut Nature) to sweet (Demi-Sec,
 - Typical grape varieties: Chardonnay, Pinot Noir, Pinot Meunier, Pinot Blanc, Glera, Xarel·lo, Parellada, Moscato.

THE DIFFERENT WINE VARIETIES

Besides the classic red, white, and rosé wines, there are other types of wine. These include the still relatively unknown orange wine, vegan wine, and natural wine.

ORANGE WINE

- Characterized by its orange coloring
- Color spectrum ranges from dark yellow to light reddish hues
- Made from white grape varieties, but using red wine production methods
- Production
 - Maceration: tannins, aromas, and pigments are extracted from the skins
 - Skin fermentation: duration ranges from a few weeks to several months
 - Dark yellow to amber color results from extended skin contact
 - Pigments are released from grape skins
 - The must is pressed and stored; the freshly pressed wine matures in barrels, concrete tanks, or traditional amphorae
- Difference to White Wine
 - No filtration
 - Low sulfur content
 - No fining
- Character
 - High complexity
 - Full-bodied wine, rich in tannins
 - Oxidative, earthy, and spicy notes dominate
 - Nuts, unfiltered apple juice, cacao

VEGAN WINE

- From the fields through to the production is no animal-based products used.
- Various animal products can be used in wine production for "Fining", production, filtration or even clarification.
- Vegan wine uses only the fining agents of non-animal origin and is certified accordingly on the bottle.

NATURAL OR ORGANIC WINES

- Usually more expensive than "conventional wine"
- Main characteristics
 - Vineyard is managed organically or biodynamically
 - Largely avoids machine work, grapes are handpicked
 - Human intervention is reduced to a minimum
 - Spontaneous fermentation by wild yeasts instead of cultured yeasts
 - Use of fining agents or sulfur additives is avoided
 - Wines are unfiltered
 - Wine is often more cloudy
 - Yeast notes appear later in smell and taste

OTHER WINE TYPES

PORT WINE

- Addition of neutral brandy (77% vol. alc.) after about 1–2 days during fermentation
- Fermentation stops, leaving a higher residual sweetness
- Alcohol content rises to 19–22% vol. alc.

PRÄDIKATSWEINE: KABINETT, SPÄTLESE, AUSLESE, BEERENAUSLESE, TROCKENBEERENAUSLESE

- Kabinett: Fine, light wine from ripe grapes with low alcohol content; can be dry or slightly sweet
- Spätlese: Very ripe grapes with high concentration of aromas and sugar; pronounced fruitiness, balanced sweetness-acidity
- Auslese: Made from carefully selected, fully ripe grapes; hand-harvested, typically sweet
- Beerenauslese: From individually selected, noble grapes with very high sugar and aroma concentration; harvested by hand; sweeter than Auslese, with complex notes of honey, dried fruits, and spices
- Trockenbeerenauslese: From fully noble grapes dried almost to raisins, extremely high sugar concentration; very rare harvest, only the most affected berries are picked; extremely sweet with intense notes of honey, candied fruit, and spices

PRÄDIKATSWEIN: EISWEIN

- Produced when fully ripe grapes freeze on the vine and are pressed while frozen Minimum temperature: -7 °C
 - During pressing, water remains frozen in the berries, concentrating the must and resulting in a wine rich in sugar, acidity, and extract
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THE TASTE CATEGORIES OF WINE

FOUR MAIN TASTE CATEGORIES

- Trocken (Dry): No more than 4 g residual sugar per liter, or max. 9 g/l if the acidity is max. 2 g lower than the sugar content
- Halbtrocken (Semi-dry / Off-dry): Max. 12 g residual sugar/liter or up to 18 g/l if the acidity is max. 10 g/l lower
- Lieblich (Medium-sweet): Max. 45 g residual sugar/liter
- Süß (Sweet): More than 45 g residual sugar/liter
- Classification depends on the balance between residual sugar and acidity
- The less residual sugar in the wine, the more the acidity is perceived

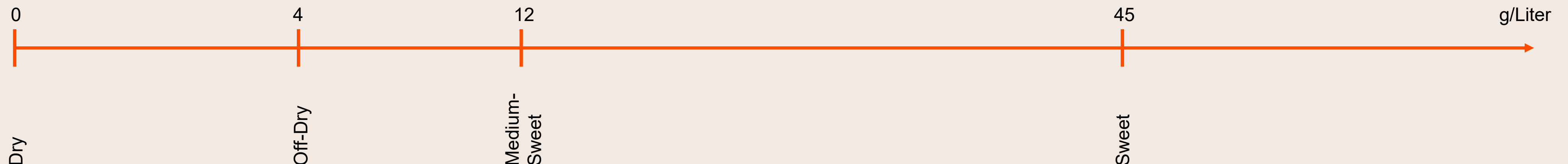
HOW DOES RESIDUAL SUGAR DEVELOP IN WINE?

- It develops already in the grapes on the vine
- The riper the grape, the more sugar it contains and the less acidity
- During fermentation, sugar decreases as it is converted into alcohol
- The unfermented sugar that remains is called residual sugar

ADDITIONAL TASTE CATEGORIES

- Mild: Wines with residual sugar above 45 g/l, where the acidity is pushed to the background
- Feinherb: Another term often used for halbtrocken

PRESCRIBED RESIDUAL SUGAR CONTENT IN WINE



WINE AROMAS

The grapevine accounts for a large part of the flavor. In addition, climate, soil, ripening, storage, and the fermentation process all influence the aromas.

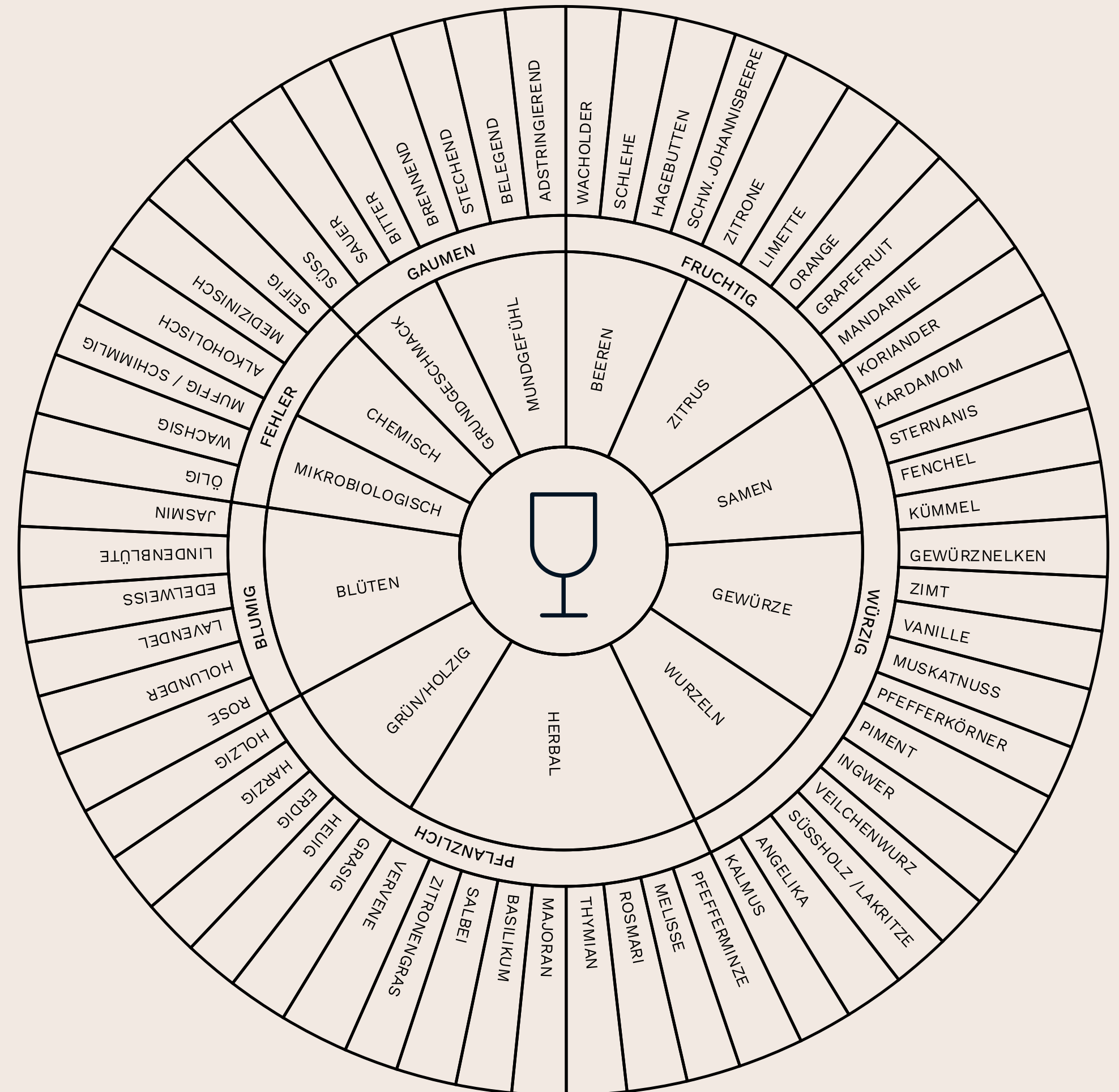
Typical aromas include:

- Acidity - gives the wine freshness
- Sweetness - makes the wine appear softer
- Bitterness - makes the wine taste stronger

To fully perceive the aromas of a wine, it should be aerated before consumption. Simply swirling the wine glass is enough. This allows air to reach the wine, so that all the nuances of the aromas can fully unfold.

How can the aromas of a wine be determined?

- Typical flavor profiles that appear again and again
- Aroma wheel (varies depending on the country of origin)
- From seven categories, the basic flavor profiles are defined, and the final selection is
- determined by the subcategories



HOW TO DRINK WINE PROPERLY

1. Opening the Bottle

- Cork or screw cap
- Smell the cork to check the quality
- Sour or unpleasant odors = wine may be “corked”
- The closure itself does not determine the quality of the wine
- Screw cap has the intention that the wine should be drunk fairly soon (1-3 years)

2. Decanting or Airing the Wine

- Young and full bodied wines require airing in which the wine is emptied into a decanter, where more aromas are released through contact with oxygen
- Decanting a wine is the process where the wine and sediment is separated by a light or candle light through the neck of the bottle

3. Choosing the Right Glass

- White wine: slimmer glasses
- Red wine: rounder, fuller glasses
- Always hold the glass by the stem, not the bowl - prevents warming the wine with your hand and finger prints on the glass

4. Wine Color

- Wine comes in various colors, including red, white, and rosé, with shades ranging from deep purple and ruby to pale lemon-green and golden yellow. Maturity is usually revealed with lighter hues.

5. Swirling

- Swirling the glass helps release the fruits aromas

6. Nosing

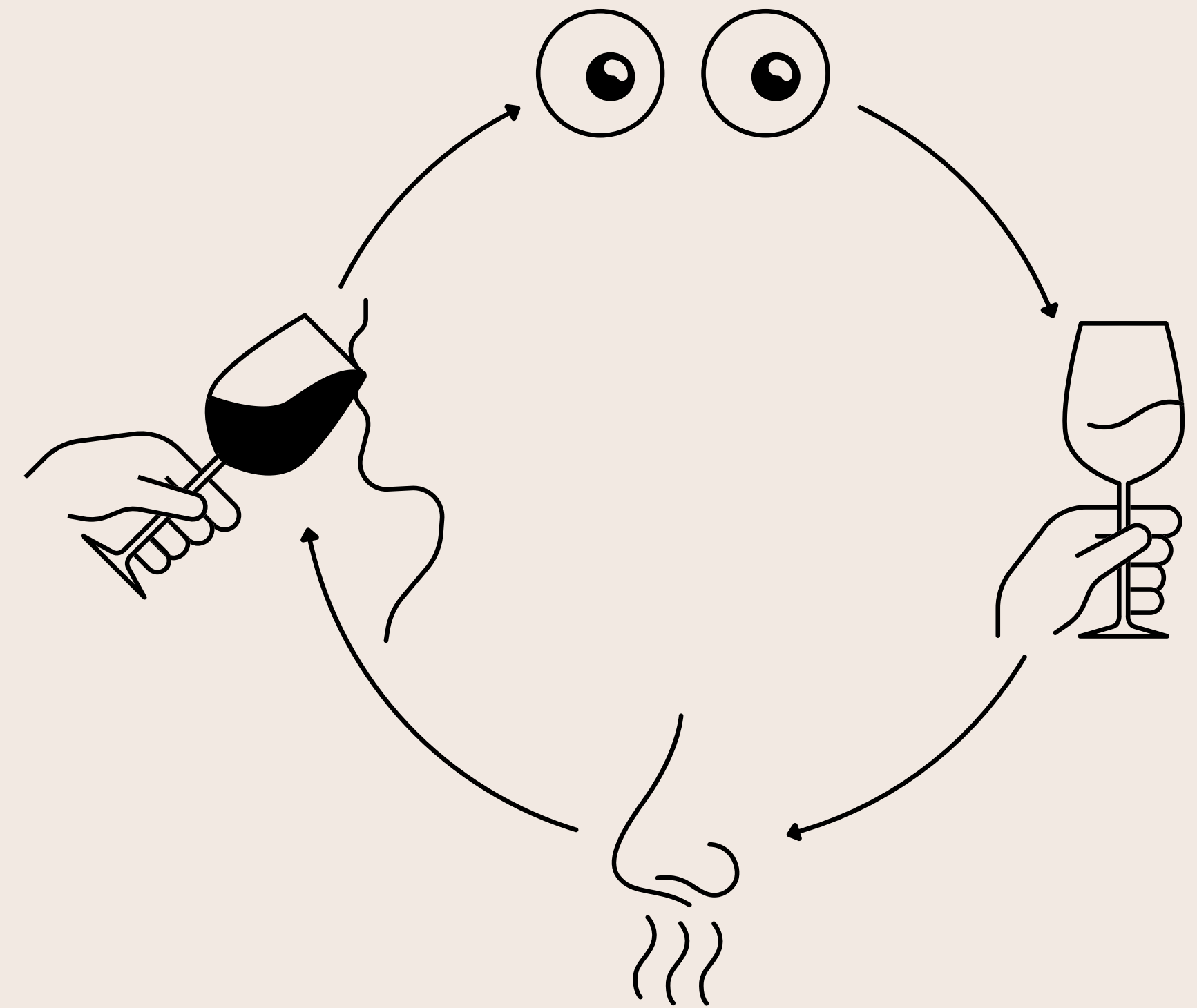
- Nosing reveals aromatic compounds, strongly influencing taste perception

7. Flavor on the palate

- Allowing a small amount of air into the mouth when tasting, aerates the wine and enhances further flavors on the back palate

8. Enjoying

- Tasting and analysing the wine closes with the lingering aftertaste... however the most important part is the enjoyment of the wine!.. Do you like it?



WINE LABEL

Vintage

Quality Level

Producer

Alcohol Content



Grape Variety

Taste Indication

Vineyard Site

Official Inspection number

WINE LABEL

Quality Level

- Mandatory information for the producer
- Four quality levels in Germany: German Wine, Landwein, Qualitätswein, Prädikatswein
- The decisive factor is the must weight (ratio of must to water at 20°C), which corresponds to the
- density or weight of the must

Official Inspection number

- Guarantees a minimum quality standard
- Assigned to every Qualitätswein and Prädikatswein
- "A.P. Nr.": Bottling winery, year of quality control, and internal lot number can be identified

Grape Variety

- Indicating the grape variety is not mandatory
- The variety influences aroma and taste

Producer

- The producer can be a mark of quality
- The producer's name is a mandatory indication

Vintage

- May only be stated if at least 85% of the wine comes from grapes harvested in that year
- Indicates the year in which the grapes were grown and harvested

Vineyard site

- Provides an indication of the wine's quality

EXPENSIVE VS. AFFORDABLE WINE

HOW ARE WINE PRICES DETERMINED?

- Mass production compatibility: The higher the production volume, the lower the price
 - Packaging costs: Standard bottle vs. embossed bottle, etc.
 - Marketing costs
 - Grapes: Grape varieties differ in price
 - Maturation: High-quality wines mature longer, therefore aged wines are more expensive
 - Weather & climate: If harvest is reduced due to bad weather, the price per bottle increases
 - Oak barrels: Storing wine in oak barrels adds cost per bottle
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ARE EXPENSIVE WINES AUTOMATICALLY BETTER?

- Quality gains flatten out and diminish with each additional euro spent
 - Example: The quality difference between a €4 and €20 wine is significant, while
 - between €20 and €200 the difference is smaller
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WHICH WINES CAN BE FOUND IN WHICH PRICE SEGMENT?

- 0–4€: Mass-market wines with mainstream taste
 - 10–15€: Distinctive wines with premium quality
 - 15–20€: Top wines of the Premium Plus Category, wines from overseas or special regional wines
 - 20–30€: Super Premium Sector, outstanding top wines, often limited editions
 - 30€ and above: Ultra Premium Segment, rare editions
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HOW IS A WINE GLASS STRUCTURED?



SHEER RIM

- The radius and glass thickness determine where and with what intensity the wine meets the tongue and its taste zones when drinking

CHIMNEY

- Space between the poured wine and the rim of the glass = air in the glass
- The larger and longer the chimney, the more intensely the aromas of the wine can be perceived with the nose
- A wine glass is therefore usually filled no more than one-third full, red wine sometimes only a quarter

BOWL

- Optimally matched to the wine so that bouquet and aromas can fully develop
- Narrows slightly towards the top to concentrate the aromas of the wine

ICE

- Varies greatly depending on the glass, especially in longdrink glasses or tumblers
- Gives the glass stability
- Acts as an additional cold reservoir

STEM

- Ensures the temperature of the wine in the glass is not affected by the hand
- Wine glasses are always held by the stem

BOTTOM PLATE

- Ensures the glass stands securely



THE CORRECT SERVING MEASURES

- Water & Soft drinks: 200 ml
- Juice: 150 - 200 ml
- Wine
 - White & rosé wines: Smaller amount in the glass retain the temperature better
 - Red wine: Max. 1/3 of the glass
 - Fortified wines: 60 ml
 - Standard: 125 ml or 250 ml
 - Exception “Schoppen” in some regions of Germany: 125 - 250 ml
 - In other countries the quantity may differ, e.g. in Italy the standard is 100 ml
- Sparkling wine and champagne: 100 ml
- Longdrinks: 130 ml / 350 ml
- Grappa - Schnaps: Equals approx. 50 ml (4 cl | Double)
- Whisky: Equals approx. 25 ml (2 cl | Single) or 50 ml (4 cl | Double)
- Liqueurs: Equals approx. 25 ml (2 cl | Single) or 50 ml (4 cl | Double)

OPTIMAL WINE TEMPERATURE

The drinking temperature is crucial for the optimal enjoyment of wine. Depending on the temperature, the taste and aroma components develop differently. Serving temperatures may vary depending on style and personal preference.

WHITE WINE

- Typically between 10°C and 12°C
- Too warm: white wines lose their fruitiness
- Too cold: fruit, tannins and acidity are perceived more strongly

RED WINE

- Typically between 16 °C and 18 °C
- Too cold: red wine seems closed, tastes bitter, and special flavor notes may
- be suppressed

SPARKLING WINE AND SECCO

- Typically between 6 °C and 8 °C
- If the temperature is too high, the carbonation tastes aggressive

ROSÉ AND ROTLING

- Typically between 10 °C and 12 °C
 - The colder the better, since pouring increases the temperature of chilled wine by 1-2 °C
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WINE CARAFES & DECANTERS

When using a carafe, the wine is aerated. Besides aeration, sediment, tartrates and other suspended particles are separated from the wine.

- Decanting should - if at all - take place shortly before drinking
 - Old, full-bodied wines should not be decanted, as their aroma can dissipate after just 30 minutes
 - Young, tannin-rich and rather closed red wines can be decanted
 - Decanting changes the taste and aroma of a wine
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WHICH WINES SHOULD BE DECANTED?

- Young, tannic reds (Cabernet Sauvignon, Syrah, Malbec): soften tannins and open aromas
 - Powerful young whites (e.g. Chardonnay from oak barrels): more expression and balance
 - Avoid decanting delicate or mature wines (Pinot Noir, old Bordeaux, Sangiovese) as they may lose their character
 - Advice: if unsure, try a short aeration instead of long decanting
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HOW LARGE SHOULD A DECANTER BE?

- Ideally holds at least 1 liter to allow enough surface area for aeration
 - Wide-bottom decanters are best for young, tannic wines (more oxygen contact)
 - Smaller, narrow decanters suit delicate or older wines (less oxygen, more protection)
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WINE ESSENTIALS

Finish: Aftertaste left in the mouth by the wine's different aromas and flavors

Astringent: Sensation that makes the mucous membranes of the mouth contract, caused by high tannin content. Typical of young red wines, decreases with age

Chaptalization: Increasing alcohol content by adding sugar. Permitted for table and quality wines

Avinate: Rinsing the glass with a small amount of the new wine before tasting, to remove traces of the previous wine

Barrique: Oak barrel in which red or white wines are aged, making them longer-lasting and more rounded in taste

Barrel Aging: Aging in oak barrels for 6–18 months. Tannins from the wood pass into the wine, giving it oak notes

Bouquet: The aromas of a wine perceived through the nose; the sum of all aromas in a wine

Character: Overall impression of a wine with its aroma and taste properties

Blend (Cuvée): Composition of different grape varieties, sites, or vintages, combining their positive characteristics

Decanting: Pouring wine into a decanter so sediments remain in the bottle and do not reach the glass

Noble Rot (Botrytis): Fungus that forms on very ripe grapes; desirable because it reduces water content and increases sugar levels

Destemming: Separation of grapes from stems to prevent bitter substances entering the wine

Vintage: The harvest year of the wine

Young Wine: Recently fermented wine that still contains yeast. Appears cloudy and needs to be clarified

Aeration (to Carafe): Pouring matured wines into a carafe to give them time to “breathe” and open up

Pressing: Process of pressing grapes to extract juice

Wine Legs (Viscosity): Streaks running down the inside of the glass after swirling

Complex Wine: A wine with many layers of aromas and flavors that take time to identify

Storage: Ideally in a cool, slightly humid place, at 10–15°C

Harvest: Picking of grapes, usually between September and October

Must (Mash): Mixture of grape skins, pulp, juice, and seeds

Residual Sugar: Amount of unfermented sugar in the wine

Tannins: Compounds from grape skins and seeds that cause a dry, puckering sensation in the mouth

Drinking Window: Optimal time period when a wine is balanced and best enjoyed

Vertical Tasting: Wine tasting comparing different vintages of the same wine from the same producer, to assess the effect of vintage on quality

Tartrate Crystals (Wine Crystals): Small crystals (reddish in red wine), a natural salt formed when potassium reacts with tartaric acid

THE RIGHT GLASS (1/2)



Burgundy Glass Mature, high-quality, low-tannin red and full-bodied white wines.

- Brunello di Montalcino
- Barbaresco
- Barolo
- Pinot Noir
- Tempranillo
- Chardonnay
- Pinot Gris
- Pinot Blanc



Burgundy Grand Cru Glass Matured & Aged High-quality, low-tannin red and full-bodied white wines.

- Brunello di Montalcino
- Barbaresco
- Barolo
- Pinot Noir
- Tempranillo
- Chardonnay
- Pinot Gris
- Pinot Blanc



Bordeaux Glass Powerful, full-bodied, tannin-rich red wines.

- Amarone
- Aglianico
- Cabernet-Sauvignon
- Bordeaux
- Syrah
- Blaufränkisch
- Malbec



Bordeaux Grand Cru Glass Matured & Aged Powerful, full-bodied, tannin-rich red wines.

- Amarone
- Aglianico
- Cabernet-Sauvignon
- Bordeaux
- Syrah
- Blaufränkisch
- Malbec



Rot Wine Glass Classic, full-bodied red wines, but can also be used as a universal glass for more full bodied white wines.

- Chianti Classico
- Chianti Riserva
- Montepulciano
- Barbera
- Zweigelt



White Glass Wine (Large) Medium bodied white wines and light easy drinking red wines.

- Pinot Gris
- Pinot Blanc
- Malvasia Trebbiano
- Gewürztraminer
- Chardonnay
- Sauvignon Blanc

THE RIGHT GLASS (2/2)



White Glass Wine (Small)
Light easy drinking and aromatic white wines.

- Pinot Blanc
- Müller-Thurgau
- Silvaner
- Gavi
- Riesling
- Soave
- Sauvignon Blanc



Port / Dessert Wine
Glass Fortified and late harvested sweet wines.

- Sherry
- Sweet Wines
- Port



Tasting Glass Ideal for wine tastings - suitable for sparkling, white, rosé, red or sweet wines.



Champagne Glass
Mature, fine champagnes and sparkling wines.

- Franciacorta
- Champagne
- Champagne Rosé
- Champagne-Cocktails
- Spumanti



Sparkling Wine Glass
Dry, fruity sparkling wines.

- Champagne brut
- Prosecco
- Spumanti
- Cava

GLASS & WINE

The choice of the right glass is crucial depending on the type of wine. Every wine has its own character, from mature, powerful, and heavy to fruity and light, or even spicy or sweet. To do justice to each character, different glasses with different sizes and shapes are needed.

SHAPE & SIZE

- The shape influences how the wine unfolds in the glass
- Larger glass with a wider opening: The wine absorbs more oxygen, which can enhance aroma and taste
 - Full-bodied wines rich in tannins need air to fully unfold
 - A rounder bowl increases contact with oxygen, allowing bouquet and aroma to develop faster and better
- Glass with a narrower opening: Concentrates the aromas and intensifies the scent
 - Ideal for young, fruity wines

SURFACE

- The surface can influence the wine's aromas by either emphasizing or softening them
- Glass with a thin lip: Enables a smooth drinking flow and keeps attention on
- the wine's aromas

DESIGN & GLASS THICKNESS

- Enhances the overall tasting experience through design
 - Both design and shape significantly influence how aromas concentrate in the wine
 - The thinner the glass, the better the wine's temperature is expressed
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A close-up, artistic photograph of a glassblowing workshop. In the center, a glass vessel is being heated by a bright, intense flame from a gas torch. To the left, another glass piece is visible, partially obscured. The background is dark and filled with industrial equipment, including a large vertical pipe and various tools. The overall atmosphere is one of traditional craftsmanship and intense heat.

Stölzle Lausitz

BORN IN FIRE.

