

PEARSON NEW INTERNATIONAL EDITION



The Beverage Manager's Guide
to Wines, Beers and Spirits
Albert W.A. Schmid John Peter Laloganes
Third Edition

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the broad or precise geographic location of where it originated. Australian GIs are broadly classified into:

- **States/Zones** parts of states without any particular qualifying attributes.
- **Regions** parts of zones that consist of a single tract of land discrete from adjoining regions, comprising at least five independently owned wine grape vineyards.
- **Sub-Regions** parts of a region that must also be a single tract of land, comprising at least five independently owned wine grape vineyards and is discrete from adjoining sub-regions. Subregions are the most precise location possible in the Australian system.

The Old World—France

France is one of the oldest wine-producing countries in Europe, with winemaking originating back to the sixth century B.C. Through the ages, the French have evolved their viticulture and vinification techniques and have served as the standard of excellence of wine for decades. France is one of the most revered and often imitated wine-producing countries. Along with Italy, it is one of the largest producers of wine in the world and acts as the spiritual source for the majority of international grape varieties that are ubiquitous around the world.

The novice and intermediate wine consumer may find French wine (or wine from the Old World as a whole) intimidating, primarily because the labeling system is based largely on geography. Most French wines are labeled by the name of the place or appellation (which is registered and legally defined under French law) where the grapes are grown, rather than by varietal labeling as is done in the New World. The French term *appellation* refers to a viticulture area distinguished by geographical features that produce wines with shared characteristics. In France, the appellation term is legally applied to specific and stringent grape-growing and winemaking requirements. In simple, broad terms, an appellation is a place where the grapes are grown.

French Classification System

Created in 1935, France founded the *Institut National des Appellations d'Origine* (an-stee-tyoo nah-syaw-NAHL dayz ah-pehl-lah-SYOHN daw-ree-ZHEEN), or INAO. France became the first nation to set up a countrywide system based on geography for controlling the origin and quality of its wine. The INAO is part of the French government that is officially authorized to regulate the French wine industry. This plan originated during the Great Depression as a preventative measure to protect French winemakers and consumers from fraudulent and inferior wine-blending methods practiced by some unethical French wine brokers. The INAO guarantees that all appellation-controlled products hold to a rigorous set of growing and production standards.

The *Appellation d'Origine Contrôlée* system, or AOC, is a French term meaning “controlled appellation of origin” and is applied to standards of production for various kinds and types of products such as wine, cheese, butter, and so on. The appellation designation is awarded and controlled by the INAO, and it guarantees that the products have been held to a set of rigorous production standards. The French AOC system is the model in the wine industry and parallels other the regulation systems in other major wine producing countries throughout the world.

French wine is truly entrenched in terroir-based laws, meaning that the wine has to be produced from specific appellations with permitted grape varieties, in suitable soils, and following defined procedures for viticulture and vinification. The French

THE FRENCH WINE CLASSIFICATION		
France	Designation	Description
(AOC or AC)	Appellation d'Origine Contrôlée (ah-pehl-lah-SYAHN daw-ree-JEEN kawn-traw-LAY)	<ul style="list-style-type: none"> • AOC wines are held to the highest standard of the French classification system with viticulture and vinification practices being highly regulated. • The designation and regulations apply to all wines made from grapes grown in a designated AOC area of production. • Some Regions such as Burgundy and Bordeaux further classify their AOC designated wines into Grand Cru (Great Growth), Premier Cru (Best Growth) or some other designations.
(VDQS)	Vins Delimités de Qualité Supérieure (van deh-lee-meeTAY kah-lee-TAY soopehr-YUR)	<ul style="list-style-type: none"> • This level consists of a minor level of production with less strict, but similar, standards to the AOC level • Theoretically, VDQS wines hold great promise and are striving for recognition by the INAO for promotion to the AOC level. They can be thought of as virtually an AOC-in-waiting, or in transition, until they have a proven track record of consistent quality.
(VDP)	Vins de Pays (vanduh pay-ee)	<ul style="list-style-type: none"> • This level consists of regional wines whose broader growing area and grape varietal may be listed on the label. But the restrictions are more lenient than they are for wines at the previous two levels.
(VDT)	Vins de Table (vanduhtab'l)	<ul style="list-style-type: none"> • This level contains the loosest quality standards. These wines can be produced from grapes grown anywhere in France, with no regard for the level of yield per vine. • These wines are most often consumed locally or used for distillation.

wine system is hierarchical and consists of several levels, with the highest and most stringent tier called the Appellation d'Origine Contrôlée (AOC), and theoretically the wines should be better as they consist of increased restrictions than lower categories. This top category is reserved for wines meeting quality criteria in seven areas: (1) land, (2) grape varieties used, (3) viticulture practices, (4) permissible yield, (5) alcohol content, (6) winemaking practices, and (7) official tasting. The chart below briefly identifies the four classification levels of French wine.

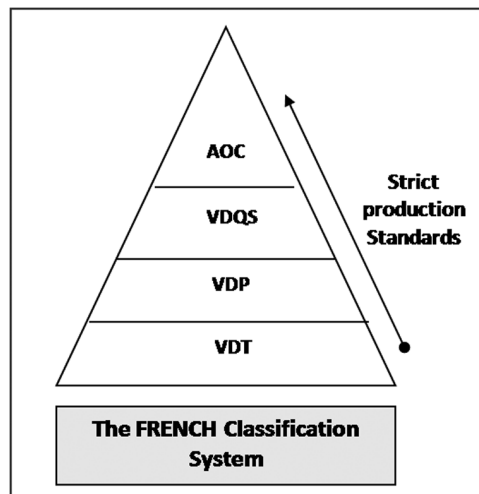


Figure 4
French Wine Classification.

The Old World—Italy

Italy is one of the oldest and largest wine producing countries in the world—yet is only three-fourths the size of California. The people of Italy have been making wine for thousands of years as tradition and culture are entrenched in everyday life. Wine and food have clearly evolved parallel to one another and truly reflect the uniqueness of each of Italy's twenty regions.

The extensive latitude of Italy spans as far north of the cool Alps (bordering Austria, Switzerland, and France) to the warmth of southern Sicily (near north Africa). Italy is well suited for the vineyard, with over 80% of the land being mountains or hilly and having close proximity to the moderating climatic influence of the oceans. Italy is one vast vineyard that produces a variety of grapes of both international and indigenous types. The abundance of grapes are predicted upwards of well over 400 authorized varieties which help to contribute to a vast range of wine style options.

Italian Classification System

Italy adopted a comprehensive, nationwide, regulatory quality-control system in 1963. The purpose of the Italian system is to regulate the production of wine, protect the defined wine zones, and guarantee the authenticity and consistency of wine style by identifying boundaries, maximum yields, grape varieties, and production methods. Each wine-producing area is governed by the laws according to its quality level as granted by the Italian government. The system was loosely modeled after the French AOC system; however, the Italian system has been highly criticized for its overgenerous awarding of high classification levels to wine areas that, arguably, are not necessarily deserving of it. All Italian wines awarded the DOCG designation will be required to be identified according to their paper strip. Figure 5 shows the paper strips.



Figure 5
Paper strips symbolic of the DOCG status. Courtesy of John Peter Lalogan.

THE ITALIAN WINE CLASSIFICATION		
Italy	Designation	Description
(DOCG)	Denominazione d'Origine Controllata e Garantita (deh-NOH-mee-nah-SYAW-neh dee oh-REE-jee-neh con-traw-LAH-tah eh gah-rah-TEE-tah)	<ul style="list-style-type: none"> Wines classified in this manner are produced according to the strictest standards of any of the other classification levels. Vineyard growing areas, yields, varietals, blends of varietals, and alcohol content are highly regulated. The designation and regulations apply to all wines made from grapes grown in a designated region and must be approved by a government tasting panel. All wines at this category are given an identifiable paper strip just below the lip of each wine bottle. There are approximately 32 DOCG's throughout Italy.
(DOC)	Denominazione d'Origine Controllata (deh-NOH-mee-nah-SYAW-neh dee oh-REE-jeh-neh con-traw-LAH-tah)	<ul style="list-style-type: none"> The second-highest classification level in the Italian system, this level requires that wines be produced with specific grape varietals in delimited geographical areas, by defined methods and quality standards in grape growing and wine production. There are approximately 350 DOC's throughout Italy.
(IGT)	Indicazione Geographica Tipica (in-dee-kat-tsee-OH-nay jay-o-GRAF-eecah TEE-pee-cah)	<ul style="list-style-type: none"> This category was introduced in 1992 as a solution to the strict limited allowance for experimentation being required in the upper two levels of the classification system. At this level, "brand names" or grape varietals can be identified on the label; however, specific places of origin are not allowed. The regulations under this Italian quality level are often called the <i>Goria laws</i>, in reference to the Prime Minister Giovanni Goria. He designed this level to encourage Italian wine producers to still create wine within the existence of the Italian wine law system, yet have some flexibility to experiment. Some of Italy's most famous and prestigious wines are found at this level. Sassicaia (sahs-ih-KY-yah) and Tignanello (tig-ny-YEHL-low) are two examples.
(VdT)	Vino da Tavola (VEE-no dah TAH-voh-lah)	<ul style="list-style-type: none"> The VdT designation is positioned at the lowest level, with the greatest amount of freedom. The producers are not allowed to label the grape varietal or specific location and instead, are often labeled as, "Italian Rosso or Bianco."

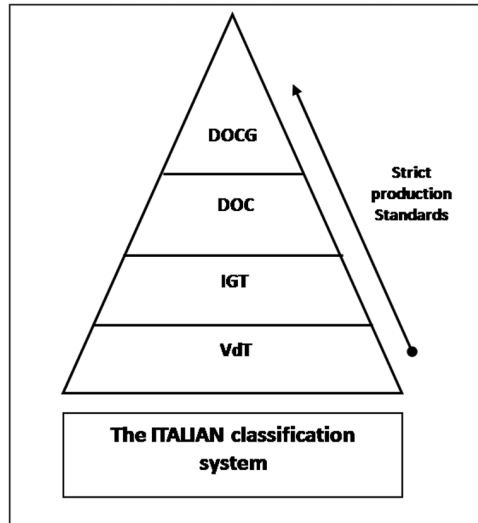


Figure 6
Italian Wine Classification.

The Old World—Germany

Germany is a significant wine (and even more so beer) producing country located in the heart of Europe. It shares a border with Denmark, Poland, the Czech Republic, Austria, Switzerland, France, Luxembourg, Belgium, and the Netherlands. Germany is one of the northernmost (and coolest) wine-producing countries in Europe—as a result, most of the 13 wine regions, or *Anbaugebiete* (AHN-bough-geh-BEET-eh), are concentrated in the southwestern part of Germany, along the river Rhine and its tributaries to assist in tempering weather extremes. Due to its cold northerly location, white grapes are most prized and account for roughly 64% of production versus 46% for red wine grapes.

German Classification System

The wine laws of Germany establish four levels of classification for their wines, starting with the strictest level of standards first.

THE GERMAN WINE CLASSIFICATION		
Germany	Designation	Description
QmP	Qualitätswein mit prädiikat (kvah-lee-TAYTS-vine meet PRAY-dee-kaht)	<ul style="list-style-type: none"> • Often referred to as the prädiikat wines, these wines make up the top level of German wine classification. • The term “Qualitätswein mit prädiikat” translates to “quality wine with special attributes.” The growing of grapes and production of wine are held to a specific set of standards based upon the particular growing region. • The wine must be made from its own natural grape sugar or with the addition of the <i>süßreserve</i> (ZOOSS-ray-ZEHR-veh).
QbA	Qualitätswein Bestimmter Anbaugebiete (kvah-lee-TAYTS-vine buh-SHTIMM-ter AHN-bow-gah-BEET-eh)	<ul style="list-style-type: none"> • This term translates to “quality wine.” Wine that is classified into this category has come from one of the 13 approved wine regions and from approved grapes. • The wine must have a minimum of 7.5% alcohol, and the winemakers are allowed the addition of sugar to their wines in order to increase sugar content.
DTW	Deutscher Tafelwein (DOY-cher TAH-fel-vine)	<ul style="list-style-type: none"> • This wine is consumed mostly locally and is seldom exported.
Tafelwein	Tafelwein (tah-fel-vine)	<ul style="list-style-type: none"> • The lowest of the quality levels, with the least restrictions. • It may or not be of German origin.

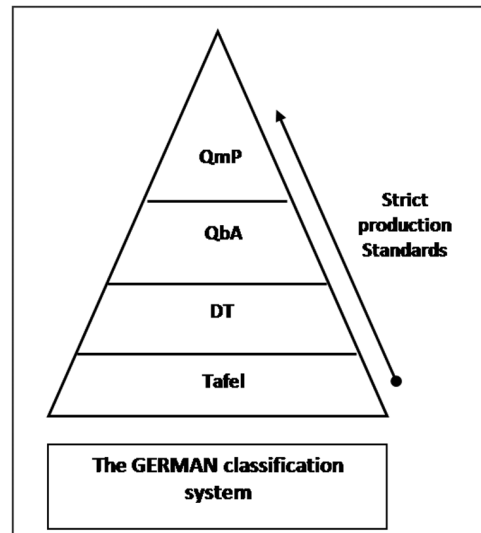


Figure 7
German Wine Classification.

Süssreserve The Süssreserve (ZOOS-ray-ZEHR-veh) is a technique used by some German wine producers that involves the incorporation of an unfermented sweetened grape juice into their wines. This technique is used to adjust the acid-sugar balance of their wines after completion of fermentation. According to the German government, this method is seen as superior in contrast to simply adding table sugar. Table sugar is outlawed at the top QmP classification system.

Prädikat System

German wines often contain identifiable label indicators regarding the potential style of the contents within the bottle. At the QmP or Prädikat level, label indicators of grape ripeness upon their respective harvest. The grapes obtain greater ripeness the later they are harvested (because they spend a longer time exposed to the sun). These ripeness levels directly determine the natural sugar of the grapes, the possible sweetness and definitely the ultimate cost of the wine. The method of measuring and ranking the grapes sugar levels upon harvest according to the Oechsle (UHX-leh) system was devised Christian Ferdinand Oechsle. The Oechsle system maintains separate ripeness standards, depending on grape variety and region. The higher the ripeness of the grapes, the higher the wine will be categorized according to the Prädikat system. The level will also translate to a wine that has a fuller body from greater residual sugar and higher concentration of *glycerol* (an odorless component that contributes to mouthfeel). It's important to note that the Prädikat levels do not reflect whether the wine is sweet or dry; ultimately, the winemaker decides the style of the wine according to when fermentation is halted. However, grapes at the Auslese level and higher have so much natural sugar that they will often not be able to ferment completely (because most yeast strains die off at around 15% alcohol) and some level of residual sugar (RS) will most certainly remain. The chart below illustrates the graduating levels of grape ripeness.

"PRÄDIKAT" RIPENESS SCALE

The Prädikat Levels of German Wine	Description
Kabinett (kah-bih-NEHT)	<ul style="list-style-type: none"> Usually light (low alcohol that often hovers around 8.5% or 9%), these dry-to-sweet wines are made of grapes ripened at normal harvest. Kabinetts often contain high malic acids, leaving a relatively tart flavor component.
Spätlese (SHPAYT-lay-zuh)	<ul style="list-style-type: none"> These are very ripe grapes picked after the normal harvest. The later harvest lets the grapes concentrate, dry and ripen in the sunny autumn which increases the intensity of the fruit and the flavors. Spätlese wines can range from dry to sweet. A good indication is the level of alcohol. If the alcohol is higher, the wine may be drier. If the alcohol is lower, there is a greater chance that the wine has considerable residual sugar.
Auslese (OWS-lay-zuh)	<ul style="list-style-type: none"> Select picking refers to selective hand harvesting of extremely ripe bunches of grapes, often with a touch of noble rot (called <i>Edelfaule</i> (ayduhl- FOY-luh) in German). These wines are intense in bouquet and taste and usually are sweet (although dry versions can also be found).
Beerenauslese (BA) (BEHR-ehn-OWS-lay-zuh)	<ul style="list-style-type: none"> BA is the German term for select berries that have been hand-picked. BA is a rich, sweet dessert wine made of overripe, shriveled berries that are almost always affected by noble rot. The noble rot causes the water content in the grape to diminish and therefore, all the flavors to be concentrated.
Eiswein (ICE-vine)	<ul style="list-style-type: none"> These wines are of at least BA sweetness intensity and have been made from grapes harvested and pressed while frozen. This is a unique wine with a highly concentrated aroma and intense fruit, acidity, and sweetness. The production of Eiswein involves freezing the grapes on the vine at 32° F well into the winter time. During the process, the water inside the grapes freezes, but not the other components, of which sugar is the largest constituent. When the grapes are crushed, the frozen water is not pressed out, but only the luscious, viscous, sugary nectar of the grape juice. Through this process, the water has been extracted from the juice, which doubles in sugar and acid and is highly concentrated in flavor.
Trockenbeerenauslese (TBA) (TRAWK-uhn-BEHR-en-OWS-lay-zuh)	<ul style="list-style-type: none"> TBA is the German term for dry select berries that are harvested individually. TBA berries have been affected with <i>Botrytis cinerea</i>, a fungus that causes them to dry up on the vine. These wines are rich, sweet, luscious, and honey-like in flavor, aroma and body.

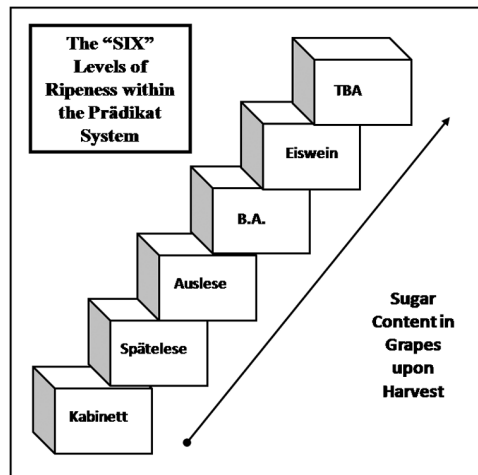


Figure 8
"Prädikat" Ripeness Scale.