

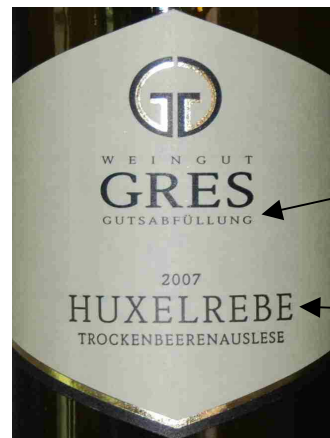
## Some informations about TBA and other noble sweet wines

The Trockenbeerenauslese (TBA) is the crown of noble sweet wines and represents the highest level of quality for wines.

Its must weight have to be at least 150°Oechsle. With a lower level it is not allowed to call it Trockenbeerenauslese. The berries of such TBA's are harvested one by one by hand and are selected very carefully.

However there are differences from one TBA to another one.

It is confusing for anybody not familiar with the German wine law, but the first difference to divide a standard quality TBA from a excellent quality TBA is to have a careful look at the label.



Filled up at the winery

Grape variety

On the first sight these two labels are not much different concerning the information on it. On both there is mentioned the brand name and level of quality (Trockenbeerenauslese). However on the second look you will find on the right label informations which are missing on the left one.

One important information is the word “**Gutsabfüllung**”:

If this word is mentioned on the label it is mandatory, that the wine is filled up directly at the winery!

The other important information is the word “**Huxelrebe**”:

This is the grape variety of which this wine is made from. According to the German wine law, a wine must content at least 85% of the grape variety mentioned on the label. In this example, the TBA must be made from at least 85% of the grape variety “Huxelrebe”.

There are of course other TBA's made of Riesling, Gewuerztraminer, and others.

Now if you start to get curious and want to find out more why these wines may be of different quality, you turn the bottle and have a closer look on the backlabel:



Name of winery

Vineyard

Both labels are filled with words and it is again very difficult to find hints of possible quality differences.

But on the right label you find the dedicated vineyard ("Appenheimer Eselspfad"), from which the grapes are harvested and the winery (Weingut GRES) which made and filled up the wine.

On the left label these informations are missing.

So what does this mean?

The German wine law regulates very strictly the informations on the label.

Mandatory informations on the labels are

- Wine growing area (in our example „Rheinhessen“)
- Quality level („TBA“)
- Winery or filling company  
(on the left label: it is D-RP 277068 in D-07 331 025 → very anonymous  
on the right label: Winery Gres, D-55437 Appenheim → exact address of winery)
- Alcohol content
- Volume of bottle
- A.P. No. (Certificate number)
- Information: Contains sulfites

Optional informations are:

- Grape variety
- Vintage
- Taste (smooth, semi dry, dry)
- Vineyard
- Awards

However, if the optional informations are missing on the label it means, that the wine does not fulfil the necessary requirements.

In our example: On the left labels, the grape variety is missing. This means, the wine is a mix of many different grape varieties. The berries themselves have all the quality level of a TBA, but it is a mix of different grape varieties.

The same applies for the absence of the vineyard. The grapes from the left labels come from a very large area ("Rheinhessen"). They are mixed from different vineyards from different wineries.

So the left labels represent a wine, which is made from different grape varieties and different vineyards all over the area Rheinhessen. In opposition to this is the wine represented by the right labels made from a dedicated grape variety ("Huxelrebe") from a specific vineyard ("Appenheimer Eselspfad").

Such differences are good hints to divide a high quality wine from a standard quality wine.

Now you will find this is all too confusing and I can not read German wine labels anyway. So what is it all about?

Fine! Still the very best to divide a standard from a high level wine is to taste both!

Without any doubt you will find out which is the better one.

It is the one which you will keep in good remembrance and of which you will ask for one more glass after having sipped the first one.

Enjoy!

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