



PRESS INFORMATION
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GERMAN WINES LIGHT THE WAY FORWARD

Consumer wine preference is increasingly swinging towards lighter style wines in a bid to limit alcohol related health problems, prevent the gaining of a few extra pounds, and to ward off the unwanted morning-after affects of a glass or two of the good stuff! Germany's wines, lower in alcohol, lighter in style yet uncompromising in quality, are awaiting your re-discovery.

Thanks to a cooler climate, German winemakers have been producing naturally lower-alcohol wines for a number of years. The perfect balance between sweetness and acidity, the result of a long ripening season, creates refreshing, elegant wines, light in style, and ideal as an aperitif or an accompaniment to food.

The winter has been long, dark and unusually cold, but the green shoots of spring are appearing and with it the perfect weather to indulge in a glass of two of light German wine.

With Pinot Grigio's meteoric rise in UK popularity, select a bottle from Germany, the **2008 D:vine Pinot Grigio**. A fruity wine with a flowery bouquet, this wine is complemented by a light acidity, making it fresh enough to enjoy as an aperitif or a perfect match for chicken salad.

Consider yourself more of a traditionalist? Then go for an off-dry Riesling. Germany is the homeland of this 'noble grape' and nobody does Riesling better. For something to freshen the palate before a meal or to serve with a fruit pudding, pour yourself a glass of the **2002 Trierer Deutschherrenberg Spätlese**. With a surprisingly low alcohol level (8% abv), this Mosel wine defines Germany's approach to the crafting of light wines.

The **2008 Naked Grape** is an easy drinking wine. Slight residual sugar and apple and peach flavours on the palate, make this is a versatile wine, well suited to Asian cuisine.

At just 8.5% abv the delicious **2008 Erdener Treppchen Riesling Kabinett** from **Weingut Meulenhof**, would be a great choice for drinkers looking to cut back on their alcohol intake. Made from riper grapes picked early on in the harvest, this medium dry wine with its easy going fruit is perfect for drinking now.

Another Kabinett wine ideal for sipping in the first sunshine of the year is the **2008 Leitz Rudesheimer Riesling Kabinett**. Share a bottle with friends over lunch. At only 8.5% abv, you can appreciate the mineral finish of the wine, whilst being able to get on with the rest of the day.

Finally, select the Laithwaites exclusive **2009 Von Buhl QbA Kellermaster Selection**. This luscious and zippy wine is guaranteed to put a spring in your step and deliver a taste sensation on the palate; a ripe wine with notes of peaches and pears it is ideal for serving with lightly flavoured meat or fish dishes.

For wines light in style, but serious in reputation, Germany lights the way like no other.

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Notes to editors

- **2008 D:vine Pinot Grigio, Pfalz, 11.5%** (£4.99, Asda)
- **2002 Deutschherrenhof Trierer Deutschherrenberg Spätlese, Mosel, 8%** (£8.99, Majestic)
- **2008 The Naked Grape Riesling, Pfalz, 11.5%** (£6.64, Waitrose)
- **2008 Weingut Meulenhof Erdener Treppchen Riesling Kabinett, Mosel, 8.5%** (£9.80, Tanners)
- **2008 Leitz Rudesheimer Riesling Kabinett, Rheingau, 8.5%** (£13.50, EH Booths, www.everywine.co.uk)
- **2009 Reichsrat Von Buhl QbA Kellermeister Selection Riesling Trocken, Pfalz, 11.5%** (£10.49, Laithwaites)