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	Licencse 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	Licencse 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						





Guided Tastings

German stand, BD 290

Entrée gratuite

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

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	Licencse 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	Licencse 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						



