



Top quality starts at the base

A good winery can be recognized by its good entry wine

The double G on a wine bottle - GG as a distinguishing mark and seal of the VDP.GROSSEN GEWÄCHSE® - magically attracts connoisseurs of German wines. Because this sign in combination with the VDP.Adler on the bottleneck stands exemplarily for the best wines of Germany. Their authors, almost 200 VDP wineries, are not only among the top winegrowers in Germany, they also set the highest quality criteria for the production and style of their wines.

And not only in the GG top segment. The VDP.GUTSWEIN, the bread and butter wines of the association's wineries, are already attracting a great deal of attention and technical perfection from VDP winegrowers, so that they are already shining in their basic segment. In the glass there are usually very accessible, uncomplicated wines that are suitable for every occasion - for a chat on the sunny terrace, as a classic accompaniment to everyday food or as every-day glass after work - but at the same time show the individuality and personality of the winegrower. In contrast to all other VDP quality categories, i.e. VDP.ORTSWEIN, VDP.ERSTE LAGE® and VDP.GROSSE LAGE®, VDP.GUTSWEIN focuses on the winegrower's signature in combination with the grape variety and not on its origin. They come from the estate's own vineyards, which do not have to be defined in detail. Some VDP.GUTSWEIN nevertheless comes from the best vineyards of the winery.

In addition, winegrowers have a lot of freedom in the production of their VDP.GUTSWEINE. There are no restrictions on the grape varieties - from Riesling, Pinot Gris, Pinot Blanc and Pinot Noir or Silvaner to Müller-Thurgau, Trollinger or Black Riesling, everything can be processed into a VDP.GUTSWEIN. In the cellar, winegrowers have similar possibilities - from classic ageing in stainless steel or wood to trendy methods such as mash fermentation for white wines. So every winegrower can decide for himself how he prepares his VDP.GUTSWEINE, whether in usual or unusual style. However, most VDP.GUTSWEINE are rather charming drinking wines, light, lively and fruity...

All in all, winegrowers can decide for their VDP.GUTSWEINEN what kind of wines they make and what personal signature and style they give them. Of course, the vigilant VDP.Adler floats above everything - the association's strict quality regulations, for example on near-natural vineyard management or on reducing yields in favour of quality, which apply to all VDP.winegrowers and wines.

In addition, VDP.GUTSWEINE are real trendsetters - because every year they are the first wines on the market and are thus regarded as ambassadors and indicators of the new vintage. The wines are often made to be drunk young and are therefore the first to be bottled by the winegrowers. But even there, exceptions confirm the rule.

Since VDP.GUTSWEINE are usually a cheap introduction to the winegrower's range, they have a kind of business card function. If the VDP.GUTSWEIN tastes good, you can or should try it with wines of higher quality. Wine experts agree: A good winery can already be recognised by its good base wines.