

WINE
& DINE

CULINARY DELIGHTS

ENJOY THE GREAT FLAVOURS
OF SOUTHWEST GERMANY



THE SUNNY
SIDE OF
GERMANY.

BADEN-
WÜRTTEMBERG

Savour the flavours of SouthWest Germany

Eating local dishes, drinking local wines and quaffing local beers are essential ingredients for a memorable holiday. And SouthWest Germany ticks all the boxes with atmospheric taverns, cheerful cafés, award-winning wineries and historic breweries. But there is so much more, from organic farm-to-table produce and tempting cakes to delectable fruit schnapps and more gourmet restaurants than anywhere else in Germany. Chefs follow the seasons. From mid-April to late June, the spotlight is on asparagus; in autumn, orchards are heavy with

fruit, such as cherries – essential for Black Forest Gateau. Pork and beef are home-grown; clean rivers provide trout; breads are freshly-baked. All delicious; all healthy; all great value for money. Good food demands good wine. In Germany's sunniest region, vineyards produce lively wines that collect international awards. Not forgetting a wide range of beers, each with its own character. Relax in beer gardens and on wine terraces; eat in medieval taverns; try a new dish. Forget the clock; you're on holiday!

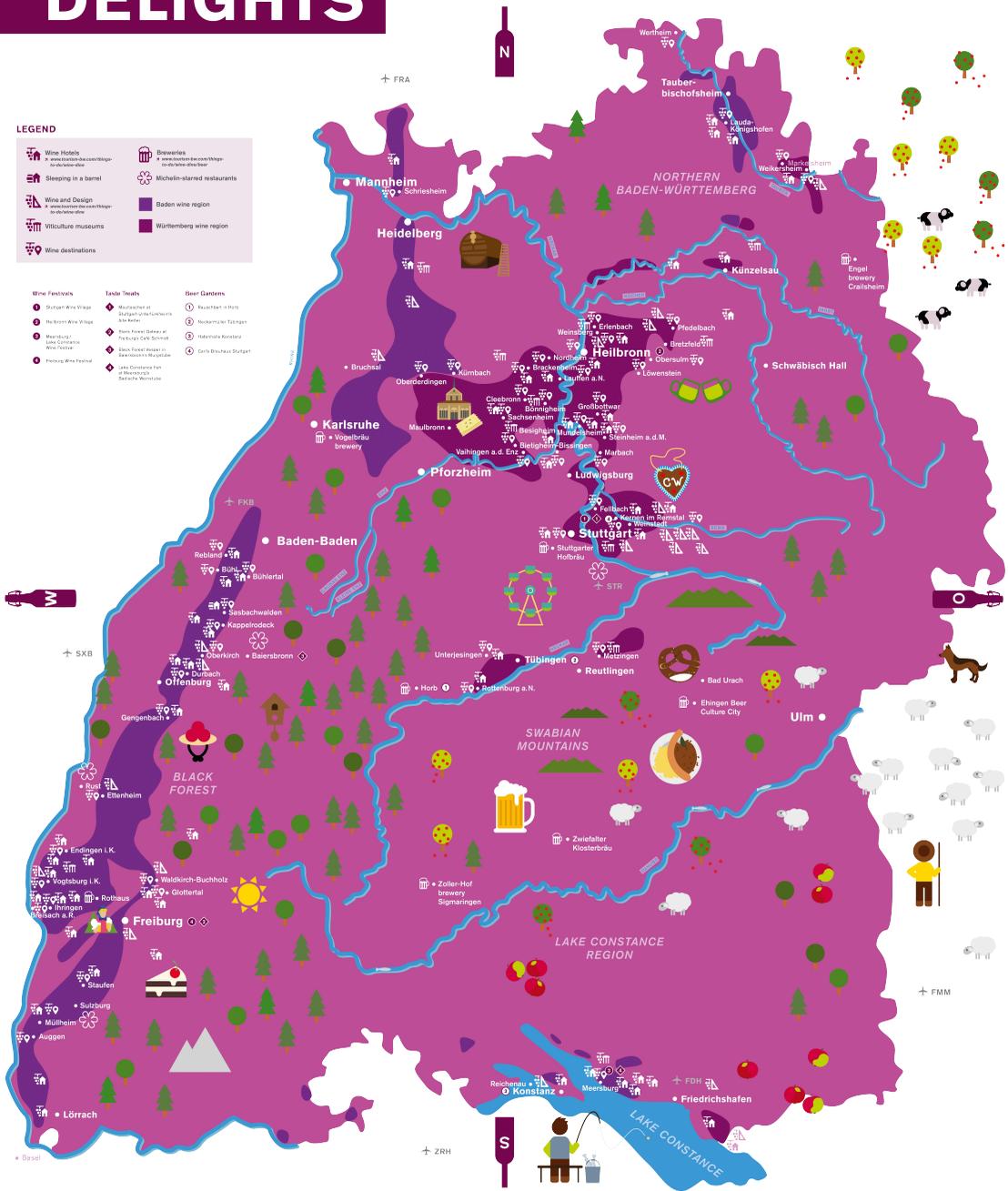
Baden is Germany's warmest wine-growing region. Württemberg is Germany's premier red wine region.



CULINARY DELIGHTS

LEGEND

Wine Festivals	Festive Treats	Beer Gardens



WINE IN SOUTHWEST GERMANY



SouthWest Germany is Wine Country

The Romans planted vineyards here 1,800 years ago. Today, grapes ripening on hillsides and in valleys under hot summer sun produce wines that are among Europe's most diverse. Choose white or red, dry or sweet; go for sparkling.

Of the two main wine areas, **Baden** is Germany's southernmost. To the east of the River Rhine, it stretches for 400 kilometres/250 miles, from Heidelberg to the Swiss border. It grows 60% white grapes, mainly Grauburgunder/pinot gris and Müller-Thurgau. The 40% red are mainly Spätburgunder/pinot noir. Nicknamed the Wine and Sparkling Wine Town, Breisach's wine co-op is Europe's largest producer and the world's fourth-biggest. Nearby, some of the region's best vineyards are on the volcanic soil of the Kaiserstuhl hills.

The other wine region is **Württemberg**, the only German area where red wine is the speciality. It centres on the Neckar River and its tributaries, mainly north of Stuttgart. The small family-run vineyards rise up steep slopes. About 70% of the vines produce red wine grapes, mainly Trollinger, Lemberger, Spätburgunder/pinot noir

and Schwarzriesling/pinot meunier. Most winegrowers are members of co-ops, with 80% cultivating less than one hectare/2.5 acres of vines. Very little wine is exported or even sold outside this region: locals drink it all!

Fun Fact:

One of Germany's oldest family-owned wineries is the Weingut Fürst Hohenlohe Öhringen in Öhringen-Verrenberg, one hour northeast of Stuttgart. Now run by the 27th generation, these vineyards in the Württemberg region date back to 1253. They make organic Riesling, Lemberger and Spätburgunder/pinot noir wines.

Wine Festivals

- 1 Stuttgart's annual Wine Village festival boasts 125 stalls, 500 local wines. Late Aug – early Sept.
- 2 Heilbronn's Wine Village has music as well as local wines. Mid-Sept.
- 3 Meersburg's Lake Constance wine festival is all about local wine and food. Mid-Sept.
- 4 Connoisseurs flock to Freiburg's wine festival in early July.



WINE FACTS



13

official German wine regions; Baden is the southernmost and sunniest



40

per cent of Baden vineyards grow red wine grapes, including half of all German pinot noirs



50

co-operatives in Württemberg produce 80% of the region's wines



350

km: the length of the Württemberg Wine Cycle Trail from Niederstetten to Rottenburg am Neckar (215 miles)



70

per cent of Württemberg vines are red grape varieties, particularly Trollinger

CH



460

km: the length of the Baden Wine Cycle Path from Laudenbach to the Swiss border (285 miles)



Great grape varieties

Riesling

Germany's best-known grape, Riesling is grown throughout the region. Subtle and sophisticated, with a balance of acidity and floral aromas, this is drunk young, but, on special occasions, aged.

Spätburgunder

German wine names may be unfamiliar, but Spätburgunder (it means late-ripening) is the same as pinot noir. In Baden, think blackberries and Morello cherries, a hint of spice and a good long finish.

Grauburgunder

The German equivalent of pinot gris, Grauburgunders are full-bodied and golden yellow, with flavours ranging from peach and quince to walnut and almond. Sometimes appears on wine lists as Ruländer.

Weissburgunder

This fine greeny-gold white wine is the same as pinot blanc and thrives in the warm climate. On the nose, think apple, pear, even mango; on the palate, spicy and nutty tending to honey as it matures.

Schwarzriesling

Better known as pinot meunier, this produces light, easy-drinking ruby red wines with the scent of red berries and a slight bittersweet finish. They can be dry, fruity or rich depending on the maker.

Trollinger

Nicknamed 'Württemberg's national drink', Trollinger is late-ripening and brick-red in colour, perfect with hearty, rustic, local dishes such as Zwiebelrostbraten (ribeye steak with crispy onion).

Wine Hotels: The perfect nightcap



Enjoying a glass of excellent local wine is a must for visitors to SouthWest Germany. Even better is a wine-themed holiday in the unspoiled countryside between Lake Constance and the Taubertal Valley. Explore vineyards and villages; meet the winegrowers and wine-makers; learn about wine heritage and traditions. And stay in comfortable hotels with special wine connections.

Wine Hotels

SouthWest Germany's tourist board has inspected and approved some 60 Weinsüden Hotels. Taken together, they cover all budgets and range from country inns to luxury hotels in the five-star superior category. The most important factor, however, is not just comfort, but rather a love and knowledge of wine. As well as offering an extensive selection of regional wines, the establishments feature regular wine tastings and wine events for guests. The locations? Some are in towns, others are surrounded by

vineyards; a few have wineries attached. All have wine experts on staff, trained to give advice and answer wine tourism questions.

Unique accommodation

And there are unusual wine-themed places to stay as well. In Sasbachwalden, for example, deep in the Black Forest, the Wild family has created *Schlafen im Weinfass*, unique accommodation in giant wine barrels. On a hillside amongst the vines, these can only be reached on foot; all are very private. Each 'bedroom barrel' sleeps two; a separate barrel next door has the bathroom. Through glass doors, you look westwards over the Rhine valley to France. And the best way to enjoy the spectacular sunsets? With a glass of Baden wine from the vineyards below, of course!

Near Oberkirch-Bottenau, in the Black Forest's Renschtal valley, families and couples love the Huber family's *Baumhaushotel*: four cosy log cabins on a hillside, with panoramic views over the Baden vineyards.





Wine and Design

For a great day out, stop by one of the new-look contemporary wineries! Today's wave of young winemakers welcomes visitors in stylish buildings designed by top architects.

East of Friedrichshafen on Lake Constance, the 300-year-old Gierer winery's new centre is pale wood, granite and glass. Look down through the glass floor and you can see barrels resting in the cellar.

In the Kaiserstuhl region near Freiburg, the three levels of the Franz Keller winery in Vogtsburg-Oberbergen are cleverly-terraced, built into the hillside with 'green roofs' that merge into the landscape. See the wine cellar; sample the wines; eat at the Keller-Wirtschaft restaurant. Nearby, the new building at the Holger Koch winery reflects the traditional architecture of the Kaiserstuhl region. Plain and simple, it has a white façade, tiled roof and a big stone staircase

outside. In 2010, the Leiss Winery in Gellersbach, north of Stuttgart, added an extension, built of oak, sandstone and steel. The large windows offer grand views over the terrace to the vines.

By contrast, Leissium is their 'Besen', a traditional vineyard restaurant, open just six weeks a year. And, east of Stuttgart, the Wilhelm Kern winery in Kernen im Remstal is one of Germany's most exciting new winery buildings. The larch-wood façade echoes the contours of the surrounding vineyards. Described as 'functional with a touch of lightness', it was designated as an outstanding example of wine culture by the German Wine Institute.

➤ www.tourism-bw.com/things-to-do/wine-dine/great-wine/vineyard-architecture

SOUTHWEST GERMANY – A GOURMET DESTINATION



Local favourites

Eating 'fresh and local' is normal in South-West Germany. Farmers' markets sell seasonal and often organic fruit and veg.

Do you like pretzels? They were invented in Bad Urach. What about Black Forest Gateau? The real thing is a revelation: chocolate, cream, cherries and schnapps. The Black Forest is also the home of delicately-smoked Black Forest ham.

Other menu favourites? Maultaschen (Swabian-style ravioli); Zwiebelrostbraten (rib-eye steak with crispy onions); Spätzle (delicate egg noodles). Kässpätzle is similar to mac 'n' cheese and a favourite with children. Zwiebelkuchen is like onion and bacon quiche; Ofenschlupfer is the Swabian version of apple pie; Limpurger is top-quality beef; Felchen is a white fish from Lake Constance. Breakfast is fulsome, with healthy options, such as fresh fruit, yoghurt, eggs and breads.

And SouthWest Germany is so family-friendly. Restaurants and cafés welcome children, as do taverns, beer gardens and wine terraces.

Prices are good value. The mantra is: Happy children = happy parents!

Don't miss:

Vesper or Bauernvesper. Theoretically a snack, this is more like a hearty afternoon picnic, with wooden platters of smoked Black Forest ham, home-made sausage, gherkins, cheese, organic farmer's breads – and, perhaps, a glass of schnapps!

Taste Treats

- 1 Enjoy Maultaschen at Stuttgart-Untertürkheim's Alte Kelter
➤ www.altekelter.com
- 2 Order Black Forest Gateau at Freiburg's Café Schmidt
➤ www.cafeschmidt.de
- 3 Have a Black Forest Vesper in Baiersbronn's Murgstube
➤ www.hotel-sackmann.de
- 4 Eat Lake Constance fish at Meersburg's Badische Weinstube
➤ www.badische-weinstube.com





Black Forest Gateau

Save room for dessert! A slice (or two) of Black Forest Gateau is a revelation! Ingredients include dark chocolate, cream and Kirsch (cherry schnapps), made from local fruit.

CAKE

- 250g sugar
- 300g flour
- 2 tsp cocoa powder
- 7 eggs



DECORATION

- Cherries, pitted
- Grated dark chocolate

FILLING

- 1.2l cream, chilled
- 50g sugar
- 3 sheets gelatine
- 400g sour / Morello cherries, pitted
- 0.25l cherry juice
- 4tsp corn flour
- 50–100ml Kirsch (cherry schnapps)

For the cake:

Preheat oven to 180–200°C. Beat eggs and sugar for about 15 minutes until fluffy. Sift flour and cocoa; carefully fold in. Bake in a greased springform tin, approx. 30 minutes. To get a level cake, allow to cool upside down. **Tip:** For best results, make the cake the day before serving.

For the filling:

Whip the cream and sugar until stiff. (If not serving the same day, add gelatine to the cream). Dissolve corn flour in a little cherry juice. Bring the rest of the cherry juice to the boil, add the dissolved corn flour and bring back to boil, while stirring continuously. Take off the heat. Add cherries and cool.

Assembling the Gateau:

Cut the cake into 3 equal layers. Add approx. 20ml of Kirsch to the cherry mixture and spread evenly on the first layer. Cover with some of the cream. Carefully put another cake layer on top; drizzle with Kirsch and cover with cream. Repeat with the third layer. Put the remaining cream into a piping bag and pipe onto top and sides. Spread evenly. Finally, pipe cream rosettes in a circle on the top of the cake. Add a cherry to each rosette. Put grated chocolate on the sides. Chill well before serving your authentic Black Forest Gateau.

FOOD FACTS



1915

the year Josef Keller created Black Forest Gateau; his recipe is still used at Triberg's Café Schaefer



500

years ago, a baker in Bad Urach invented the pretzel (or Brezel in German)



25

per cent of Germany's Michelin-starred restaurants are in SouthWest Germany



400

years ago, Jakob, a monk, invented the ravioli-like Maultaschen that is Swabia's national dish



2

Michelin stars held by Ammolite – The Lighthouse Restaurant at Europa-Park: the world's first theme park restaurant to gain a star



1932

the year Clara Ritter invented a square chocolate bar in Waldenbuch: Ritter Sport was born

Dishes with a tale to tell



Food plays a key role in the history and identity of SouthWest Germany. Take Maultaschen, the Swabian 'national dish'. According to legend, the ravioli-like pasta was created at Maulbronn Monastery in the 17th century. One Brother Jakob longed for meat, which was banned during Lent. He made pasta 'pockets' and 'hid' minced meat in them, so God wouldn't notice. Learn more on a monastery tour; afterwards, order Maultaschen at the monastery's Klosterschmiede restaurant.

Fun Fact:

Locals refer to Maultaschen as Herrgotts'scheisserle, roughly translated as Fooling the Dear Lord.

Brezels/pretzels are baked fresh everywhere. Not those little crunchy snacks. These are thick, soft inside, crisp on the outside and formed in three loops. Back in the 15th century, this unique shape was created by a baker in Bad Urach. He had annoyed Count Eberhard and was threatened with hanging - but given one last chance. 'Bake some bread through which the sun shines three times and I will free you.' Hey presto: the pretzel. Some say the design recreated his wife's crossed arms, or even arms crossed in prayer. In Bad Urach, a plaque by the Café BeckaBeck tells the tale.

But the region's most famous indulgence is Black Forest Gateau. Pastry chef Josef Keller is credited with inventing it in 1915. Taste the real thing at Triberg's Café Schaefer, which still has Keller's original hand-written recipe!





SouthWest Germany is a foodie destination, from modern gourmet dishes to traditional treats

Star chefs galore!



SouthWest Germany is the nation's gourmet capital, with one quarter of all the country's Michelin stars on the annual lists from the French foodie publication. No other federal state can match such an accolade!

The most famous gourmet destination of all is Baiersbronn, a pretty resort community deep in the Black Forest. For many years, three restaurants here have shared eight Michelin stars between them. Among other high-fliers is Chef Douce Steiner, the first woman in Germany to receive two Michelin stars. Discover why at her family's Hotel and Restaurant Hirschen in Sulzburg, south of Freiburg. The world's first theme

park restaurant to gain a star is in SouthWest Germany: Ammolite - The Lighthouse Restaurant at Europa-Park. In fact, it now boasts two stars! And, at Stuttgart airport, top air has long been the world's only Michelin-starred restaurant actually at an airport. But SouthWest Germany's culinary map has more than top-of-the-range restaurants extolled by food critics. Dozens of family-run places have the Michelin Guide's Bib Gourmand. Given in recognition of value for money, high-quality produce and great service, this commendation is a great honour among restaurateurs. Yet again, SouthWest Germany has more of these than any other region in Germany.

BEER IN SOUTHWEST GERMANY



Welcome to the Land of 1,000 Beers!

SouthWest Germany is home to 180 breweries that produce about 1,000 different beers. The best conform to Germany's 500-year-old purity laws, which mandate that only four ingredients may be used: malt, water, hops and yeast.

Locals drink local, often at small breweries and micro-breweries that have been family-owned for generations. Every brewer offers variations on favourite styles, from the ever-popular Pils (dry, hoppy flavours) and Hefeweizen or Weizenbier (made from wheat) to Kellerbier/Lagerbier (like a British draught bitter). And there are seasonal beers, which range from Maibock, a spring lager, to strong Bocks and Altbiers (dark beer).

In beer gardens and taverns, these are served in specific and elegant glasses. Weizenbier, for example, always comes in a tall narrow glass. But beer tastes are not stuck in the past. In recent years, there has been a boom in craft brewing, with young brewers creating beers with funky names and striking flavours. Enjoy the region's variety year round, but especially in autumn during beer-festival season. Biggest

and best-known is the Cannstatter Wasen, the Stuttgart Beer Festival. But there are many smaller, local celebrations across the region: all are great fun, with food and music as well as excellent beer!

Tip:

Follow etiquette when you toast. Make direct eye contact with each person as you clink glasses and never cross arms – or risk bad luck!

Beer Gardens

- ① Rauschbart in Horb. Overlooking the Neckar Valley, shaded by trees
➤ www.rauschbart.de
- ② Neckarmüller Tübingen. Right on the river in this university town
➤ www.neckarmueller.de
- ③ Hafenhalle Konstanz. On the Marina, overlooking Lake Constance
➤ www.hafenhalle.de
- ④ Carl's Brauhaus Stuttgart. Hip and modern, right on the grand Schlossplatz
➤ www.carls-brauhaus.de



BEER FACTS



1,000
m (3,300 ft) up in the
Black Forest: Rothaus
is Germany's highest
brewery



180
breweries in SouthWest
Germany produce some
1,000 different beers



1150
the year that the hops
of Tettngang, near Lake
Constance, were first
documented



53
different beers made by five
breweries make Ehingen
'the Beer Culture City'



1200
beer mugs are in the
Schussenried's Bierkrug
Museum, the world's only
beer mug museum



4
ingredients – water, malt,
yeast and hops – are all
that can be used, by law,
for German beer



Special places; special brews

In the Black Forest Highlands, the Rothaus brewery dates back to 1791. Using water from seven nearby springs, its output includes Tannenzäpfle, a Pilsner that is a cult favourite in Germany and one of the world's top beers. Take the 90-minute behind-the-scenes tour; see the museum; stay in the brewery's own historic inn.

Southeast of Stuttgart is Sigmaringen, whose Zoller-Hof brewery produces the award-winning Old Fred amber lager. It commemorates Sigmaringen Castle's royal brewer, Friedrich Müller. Some 150 years ago, he changed his name to Miller and moved to Milwaukee, USA. His Miller Brewing Co is now one of America's most famous.

Not far away is Ehingen. With five breweries, 53 beers and a centuries-old brewing history,

it can rightly claim to be Germany's Beer Culture City. Follow the beer-themed walking trail; stroll to the breweries; relax in the beer gardens.

Northeast of Stuttgart is Crailsheim, where the Engel brewery dates back to 1738. Their brews include the powerful malty Engel Gold and the easy-drinking Volksfestbier, brewed for the Stuttgart Beer Festival, where they have been regulars for 120 years.

For contemporary flavour, head for Karlsruhe's Vogelbräu brewery, where master brewer Rudi Vogel has been making his unfiltered beer since 1985.

➤ www.tourism-bw.com/things-to-do/wine-dine/beer

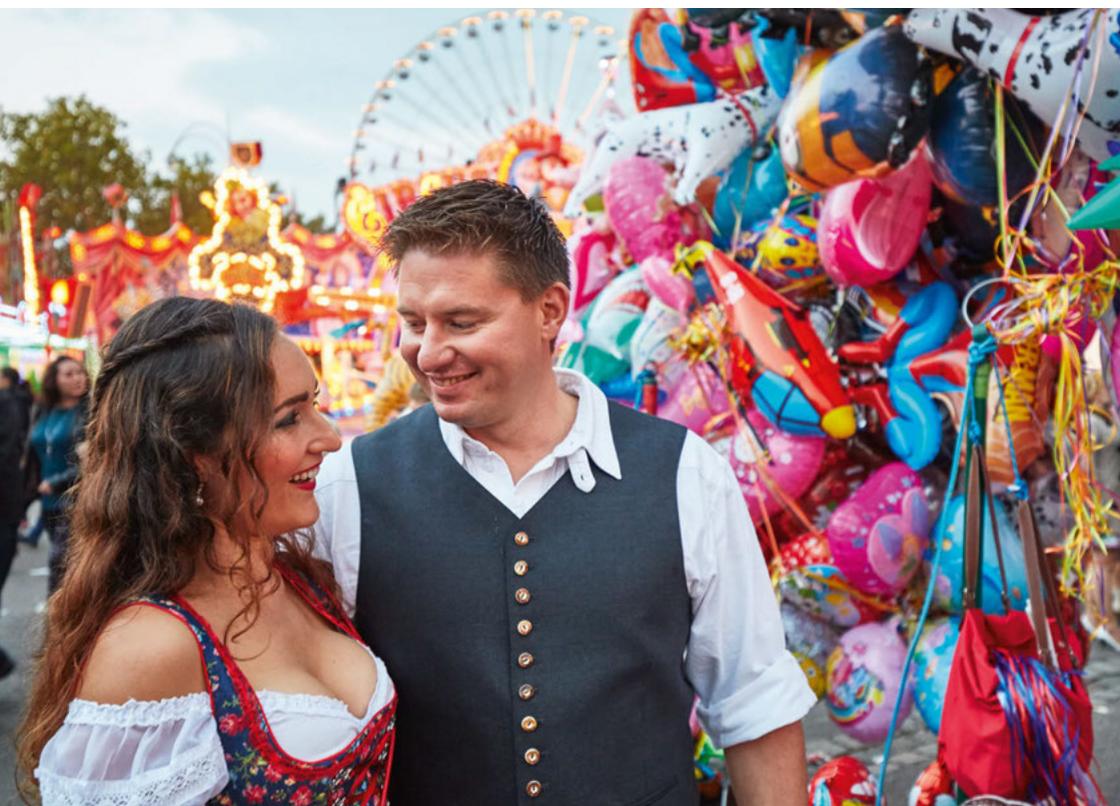
Germany's best beer festivals

Drawing crowds for 200 years, the Cannstatter Wasen, the Stuttgart Beer Festival, is the world's second largest – and the most authentic. What started as an agricultural fair back in 1818 has developed into a 17-day-long event, running from late September to mid-October. It all kicks off with a keg tapping by Stuttgart's mayor, who draws the first beer from a barrel of specially-brewed Festbier (festival beer). Next up is a parade through the city streets, with floats, tractors, horses pulling brewers' drays, plus groups of enthusiastic singers and dancers wearing Swabian costume.

Festival-central is the Cannstatter Wasen, the meadows on the edge of Stuttgart, where

seven vast tents seat as many as 5,000 enthusiasts. But they go to the Wasen for more than beer: there are crispy pork knuckles, whole roast chickens and live music. Plus Europe's biggest funfair, with roller-coasters, big wheels and tons of family fun. But the old days are not forgotten. Dominating the scene is a soaring column. Decorated with fruit and veg, this is a reminder that the first fair was a harvest festival. Smaller beer festivals in SouthWest Germany include the Historic Beer Festival in Zwiefalten, the Ganter Oktoberfest in Freiburg, the Distelhäuser festival in Tauberbischofsheim and the Ulrichsfest in Ehingen.

➤ www.cannstatter-volksfest.de/en





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