

德意志红色革命 Red revolution

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「德国仅出产半甜不干的白酒和味道单薄的红酒」这一说法不仅是陈词滥调，更严重脱离现实，实属葡萄酒世界里流传最广、误人至深的谬论。《品》有幸到访德国顶尖红酒产区符腾堡，深入了解正在冉冉上升的德意志红酒瑰宝。

That Germany produces only sweet whites and pale reds is arguably the biggest myth in the vinous world. *High Life* had the singular opportunity to explore, first-hand, the country's premium red wine region.

巴登-符腾堡为德国十六个联邦州之一，位于该国西南部，比邻法国东部阿尔萨斯与瑞士北部德语区。基于历史原因，巴登-符腾堡本身并不是葡萄酒产区，而是分为巴登和符腾堡两个独立产区。符腾堡坐拥约11,300公顷的葡萄园，乃德国第四大葡萄酒产区。德国葡萄酒向来以白酒为大宗，一直占全国总产量的三分之二。纵观德国合共十三个产区，只有两个是红多白少，符腾堡即其中之一，红白比例为七比三。符腾堡大概是德国阳光最充足、气候最温暖的产区，与法国香槟区位处同一纬度。

莱茵高和摩泽尔被誉为德国产区中的皇与后，当地雷司令的种植面积比例高达六成至八成。符腾堡却反其道而行，种植品种繁多的酿酒葡萄，哪怕是该区最普遍的特罗灵格，其种植面积比例亦不足20%。凭籍18.7%的种植面积，雷司令在符腾堡已占有抢眼位置。除了弥足珍贵的冰酒和特选干颗粒级贵腐甜酒外，符腾堡出产的顶级雷司令几乎都是全干型，少见旧派微甜及半甜风格。与德国中部产区的风格相比，符腾堡佳酿的酒体亦较为丰满，与各类食物配搭的可塑性极高。

Possessing approximately 11,300 hectares of vineyards, Württemberg is the fourth largest wine region of Germany. In a country where whites perennially represent two-thirds of total production, Württemberg stands out, saliently and defiantly, as one of the only two regions that produce more reds than whites, at a ratio of 7:3. Württemberg is probably Germany's sunniest and warmest wine region, sitting latitudinally on a par with Champagne.

Juxtaposed with Mosel and Rheingau, where Riesling constitutes an overwhelming majority, Württemberg is remarkable for its extensive vinous portfolio, in which not even the single largest variety, Trollinger, reaches the 20 percent mark of total plantation. Riesling is the region's second most planted variety, representing some 18.7 percent of acreage. Apart from the noble Eiswein and Trockenbeerenauslese styles, Württemberg's premium Rieslings are almost invariably dry and often fuller in body than those from regions further up north.

然而，真正让符腾堡与众不同的，或许是高贵的黑比诺和端庄的莱姆贝格（奥地利称之为蓝法兰克）。符腾堡的风土特性犹如大千世界，包括贝壳石灰石、泥灰岩、黄土、粘土及三叠纪白石灰岩等，更辅以形形色色的微气候环境。长于反映风土特性的黑比诺和莱姆贝格，在符腾堡可谓如鱼得水，进而以万千姿态示人，亦愈来愈受国际市场亲睐。与波尔多及勃艮第等产区相比，符腾堡佳酿具有极高的性价比，绝对值得注意。

“回想上世纪80年代，在酒单中收录德国红酒的米其林星级餐厅有如凤毛麟角。这也是致使我们下定决心，精制世界级橡木窖藏德国红酒的原因之一。”

Felix Ellwanger

在过去多个世纪，符腾堡乃至德国红酒大多不经橡木窖藏。顺带一提，在大型旧橡木桶内发酵或熟成的红酒，多数不是橡木窖藏型红酒。反复使用后，旧橡木桶已逐渐竭尽其橡木风味，而小橡木桶的橡木风味强于大橡木桶。窖藏型红酒所需的，是一定比例的全新小橡木桶。上世纪70年代，意大利托斯卡纳地区的酒庄开始试验种植法国葡萄品种，及使用法国小橡木桶发酵并熟成佳酿，是为超级托斯卡纳之滥觞。时至上世纪80年代，德国酒庄已开始试验以小橡木桶发酵并熟成佳酿。以五个酒庄名字中首个字母命名的 H.A.D.E.S. 协会率先于1986年创立，其成员全数来自符腾堡；受其启发继而于1991年创立的 Deutsches Barrique-Forum，则是全国性组织。符腾堡的德意志列级酒庄协会旗下包括十八个成员，其中不少是 H.A.D.E.S. 与 Deutsches Barrique-Forum 的急先锋，充分体现符腾堡作为德国创新科技中心的开拓精神。

However, it is perhaps the regal Pinot Noir and the majestic Lemberger (known elsewhere as Blaufränkisch) that make Württemberg truly unique. Endowed with Württemberg's diverse terroirs ranging from shell-limestone, marl, loess, clay to keuper, the two terroir-expressive varieties reveal themselves in a myriad of styles and are increasingly sought-after on the international market.

“Back in the 1980s, few if any Michelin-starred restaurants carried German reds. That was one of the reasons why we undertook to produce oak-aged German reds of world-class quality.”

Felix Ellwanger

For long periods in history, most Württembergian and German reds were oak-free. Even if they were vinified or matured in oak, it was in large old barrels, which did not impart oak influence. Starting from the 1980s, indeed merely a decade following the emergence of Super Tuscans, German estates began to experiment with oak-aged reds. The Württemberg-wide H.A.D.E.S. was established in 1986 and it inspired the subsequent foundation of the nationwide Deutsches Barrique-Forum in 1991. True to Württemberg's reputation as a leading innovation center of Germany, many of its 18 Verband Deutscher Prädikats-und Qualitätsweingüter (VDP) member-estates are avid proponents of the H.A.D.E.S. and Deutsches Barrique-Forum initiatives.



“橡木桶固然重要，但顶级橡木窖藏红酒并不始于斯，而始于葡萄园。葡萄品质必须上乘，方能承受橡木窖藏，何况后者的作用可不是遮丑。”

Felix Ellwanger

位于巴登-符腾堡东北部小镇温特巴赫的 Weingut Jürgen Ellwanger 始创于1949年，但 Ellwanger 家族种植葡萄及酿制葡萄酒的历史可追溯至1514年，比马丁路德引发宗教改革还要早三年，至今已历二十多世。酒庄多年来屡获殊荣，现由 Jörg 和 Felix Ellwanger 兄弟二人打理，是为符腾堡乃至德国顶级橡木窖藏红酒的中坚力量。酒庄在德国战败、被列强占领且满目疮痍之际艰苦创立，及后经历莱茵河经济奇迹及德国葡萄酒中兴，进而将德国红酒推上国际舞台。这家拥有26公顷葡萄园的酒庄，将继续经历并创造历史。

下列三款佳酿均在 Weingut Jürgen Ellwanger 实地品尝。此次探索之旅由德意志列级酒庄协会符腾堡分部的 Diana Maisenhölder 女士和 Dietmar Maisenhölder 先生统筹，谨此鸣谢。

“Outstanding oak-aged reds do not begin in the barrels, important as they are, but in the vineyards. The grapes must be good enough to withstand oak influence, for oak is not there to mask defects.”

Felix Ellwanger

Located in Winterbach in northeastern Baden-Württemberg, Weingut Jürgen Ellwanger was officially established in 1949, but documented history of the family's viticulture and winemaking can be traced back to 1514, spanning over 20 generations. At the helm of this multi award-winning estate are brothers Jörg and Felix Ellwanger, who are constantly pushing the boundaries of Württembergian and indeed German reds. Through Germany's difficult post-WWII reconstruction years, Miracle on the Rhine to the German wine renaissance, this 26-hectare estate continues to make history.

The following gems were tasted at Weingut Jürgen Ellwanger during a recent press trip organized by Mrs Diana Maisenhölder and Mr Dietmar Maisenhölder of VDP Württemberg.



Jürgen Ellwanger Schnaiter Altenberg Riesling VDP Großes Gewächs 2015

酒身呈饱和的黄水晶并带闪烁的金色反光，芬芳的香味散发黄李、灯笼果、姜花和碎石。酒体结构由充沛的酸性和坚挺的矿物性支撑，精致的味道绽放杏子、凤梨、甜姜和水仙。口感厚重，酒精度达13.5%。入口初段旖旎、中段错落有致、后段持久，堪称符腾堡雷司令中之佳品。

Saturated citrine with scintillating golden reflex, the fragrant nose presents mirabelle, physalis, ginger blossom and crushed rock. Anchored by profuse acidity and resolute minerality, the exquisite palate furnishes apricot, pineapple, sweet ginger and paperwhite. Full-bodied at 13.5 percent, the poised entry continues through a chiseled mid-palate, leading to an elongated finish. A marquee Riesling from Württemberg.

Jürgen Ellwanger Hebsacker Lichtenberg Lemberger VDP Erste Lage 2014

酒身呈动人的石榴红并带胭脂红-红宝石反光，馨逸的香味散发野生樱桃、李子、香料盒和天竺葵。酒体结构由明快的酸性和鲜美的单宁支撑，诱人的味道绽放黑莓、蔓越莓、玫瑰花茶和烟草。口感厚重，酒精度达13.5%。入口初段妩媚、中段活泼、后段可爱，仿佛是栖息于雷姆斯河谷森林中的仙女。酒庄位处的雷姆斯河谷（Remstal），在德语中意指「鹿之谷」。

Vivid garnet with carmine-ruby rim, the aromatic nose offers wild cherry, plum, spice box and geranium. Braced by succulent acidity and fruity tannins, the delectable palate delivers blackberry, cranberry, rose tisane and tobacco. Full-bodied at 13.5 percent, the charming entry persists through a high-spirited mid-palate, leading to an adorable finish. An alluring nymph from the Remstal forest.



Jürgen Ellwanger Nikodemus H.A.D.E.S. 2014

此佳酿混合梅洛、莱姆贝格、库宾珠和赤霞珠等葡萄品种。酒身呈深邃的石榴红并带主教红-红玛瑙反光，馥郁的香味散发山桑子、桑葚、肉豆蔻、阿拉伯咖啡和铅笔屑。酒体结构由丰富的酸性和成熟的单宁支撑，浓烈的味道绽放黑加仑子、大马士革李、丁香、黑巧克力和石墨。口感厚重，酒精度达14%。入口初段持重、中段华美、后段绵长，是为德国新派红酒中之翘楚。🍷

A blend of Merlot, Lemberger, Cabernet Cubin and Cabernet Sauvignon. Dark garnet with cardinal-carnelian rim, the brooding nose reveals bilberry, mulberry, nutmeg, coffea arabica and pencil shaving. Supported by abundant acidity and ripe tannins, the vigorous palate unveils cassis, damson, clove, dark chocolate and graphite. Full-bodied at 14 percent, the guarded entry evolves into multifaceted mid-palate, leading to a prolonged finish. An exemplar of Germany's new breed of heavyweight reds. 🍷