

= Riesling =

Riesling is a white grape variety which originated in the Rhine region of Germany . Riesling is an aromatic grape variety displaying flowery , almost perfumed , aromas as well as high acidity . It is used to make dry , semi @-@ sweet , sweet , and sparkling white wines . Riesling wines are usually varietally pure and are seldom oaked . As of 2004 , Riesling was estimated to be the world 's 20th most grown variety at 48 @, @ 700 hectares ( 120 @, @ 000 acres ) ( with an increasing trend ) , but in terms of importance for quality wines , it is usually included in the " top three " white wine varieties together with Chardonnay and Sauvignon blanc . Riesling is a variety which is highly " terroir @-@ expressive " , meaning that the character of Riesling wines is greatly influenced by the wine 's place of origin .

In cool climates ( such as many German wine regions ) , Riesling wines tend to exhibit apple and tree fruit notes with noticeable levels of acidity that are sometimes balanced with residual sugar . A late @-@ ripening variety that can develop more citrus and peach notes is grown in warmer climates ( such as Alsace and parts of Austria ) . In Australia , Riesling is often noted for a characteristic lime note that tends to emerge in examples from the Clare and Eden Valley in South Australia . Riesling 's naturally high acidity and pronounced fruit flavors give wines made from the grape exceptional aging potential , with well @-@ made examples from favorable vintages often developing smokey , honey notes , and aged German Rieslings , in particular , taking on a " petrol " character .

In 2006 , Riesling was the most grown variety in Germany with 20 @. @ 8 % and 21 @, @ 197 hectares ( 52 @, @ 380 acres ) , and in the French region of Alsace with 21 @. @ 9 % and 3 @, @ 350 hectares ( 8 @, @ 300 acres ) . In Germany , the variety is particularly widely planted in the Mosel , Rheingau , Nahe and Pfalz wine regions . There are also significant plantings of Riesling in Austria , Serbia , Czech Republic , Slovakia , Luxembourg , northern Italy , Australia , New Zealand , Canada , South Africa , China , Ukraine , Washington , California and New York .

= = History = =

Riesling has a long history , and there are several written references to the variety dating from the 15th century , although with varying orthography . The earliest of these references dates from March 13 , 1435 , when the storage inventory of the high noble Count John IV. of Katzenelnbogen in Rüsselsheim ( a small principality on the Rhine , close to today 's Rheingau ) lists " 22 ß umb seczreben Rießlingen in die wingarten " ( " 22 shillings for Riesling vine cuttings for the vineyard " ) . The spelling Rießlingen is repeated in many other documents of the time . The modern spelling Riesling was first documented in 1552 when it was mentioned in Hieronymus Bock 's Latin herbal .

A map of Kintzheim in Alsace from 1348 contains the text zu dem Russelinge , but it is not certain that this reference is to the grape variety . However , in 1477 , Riesling was documented in Alsace under the spelling Rissling . In Wachau in Austria , there is a small stream and a small vineyard both called Ritzling , which are claimed locally to have given Riesling its name . However , there seems to be no documentary evidence to back this up , so this claim is not widely believed to be correct .

= = = Parentage = = =

Earlier , Riesling was sometimes claimed to have originated from wild vines of the Rhine region , without much support to back up that claim . More recently , DNA fingerprinting by Ferdinand Regner indicated that one parent of Riesling is Gouais blanc , known to the Germans as Weißer Heunisch , a variety that , while rare today , was widely grown by the French and German peasantry of the Middle Ages . The other parent is a cross between a wild vine and Traminer . It is presumed that the Riesling was born somewhere in the valley of the Rhine , since both Heunisch and Traminer have a long documented history in Germany , but with parents from either side of the Adriatic the cross could have happened anywhere on the way .

It has also been suggested , but not proved , that the red @-@ skinned version of Riesling is the

forerunner of the common , " white " Riesling . The genetic differences between white and red Riesling are minuscule , as is also the case between Pinot noir and Pinot gris .

= = Longevity = =

Riesling wines are often consumed when young , when they make a fruity and aromatic wine which may have aromas of green or other apples , grapefruit , peach , gooseberry , honey , rose blossom or cut green grass , and usually a crisp taste due to the high acidity . However , Riesling 's naturally high acidity and range of flavours make it suitable for extended aging . International wine expert Michael Broadbent rates aged German Rieslings , some hundreds of years old , highly . Sweet Riesling wines , such as German Trockenbeerenauslese are especially suited for cellaring since the high sugar content provides for additional preservation . However , high quality dry or off @-@ dry Riesling wine is also known to have not just survived but also been enjoyable at an age exceeding 100 years .

The townhall of Bremen , Germany , stores various German wines , including Riesling based wines , in barrel back to the 1653 vintage .

More common aging periods for Riesling wines would be 5 ? 15 years for dry , 10 ? 20 years for semi @-@ sweet and 10 @-@ 30 + for sweet versions .

= = = Petroleum notes in aged Riesling wines = = =

On release , certain Riesling wines reveal a striking petrol note ( goût de pétrole in French ) which is sometimes described with associations to kerosene , lubricant or rubber . While an integral part of the aroma profile of mature Riesling and sought after by many experienced drinkers , it may be off @-@ putting to those unaccustomed to it , and those who primarily seek young and fruity aromas in their wine . The negative attitude to petrol aromas in young Riesling , and the preference for fruitier young wines of this variety , seem more common in Germany than in Alsace or on the export market , and some German producers , especially the volume @-@ oriented ones , have even gone so far as to consider the petrol notes a defect which they try to avoid , even at the cost of producing wines that are less suited to extended cellar aging . In that vein , the German Wine Institute has gone so far as to omit the mentioning of " petrol " as a possible aroma on their German @-@ language Wine Aroma Wheel , which is supposed to be specially adapted to German wines , and despite the fact that professor Ann C. Noble had included petrol in her original version of the wheel .

The petrol note is considered to be caused by the compound 1 @,@ 1 @,@ 6 @-@ trimethyl @-@ 1 @,@ 2 @-@ dihydronaphthalene ( TDN ) , which during the aging process is created from carotenoid precursors by acid hydrolysis . The initial concentration of precursors in the wine determines the wine 's potential to develop TDN and petrol notes over time . From what is known of the production of carotenoids in grapes , factors that are likely to increase the TDN potential are :

Ripe grapes , i.e. , low yields and late harvest

High sun exposure

Water stress , which is most likely in regions which do not practice irrigation , and there primarily in certain dry vineyard sites in hot and dry years

High acid content

These factors are usually also considered to contribute to high quality Riesling wines , so the petrol note is in fact more likely to develop in top wines than in simpler wines made from high @-@ yielding vineyards , especially those from the New World , where irrigation is common .

= = Noble rot = =

The most expensive wines made from Riesling are late harvest dessert wines , produced by letting the grapes hang on the vines well past normal picking time . Through evaporation caused by the fungus *Botrytis cinerea* ( " noble rot " ) or by freezing , as in the case of ice wine ( in German , Eiswein ) , water is removed and the resulting wine is felt to offer richer layers on the palate . These

concentrated wines have more sugar ( in extreme cases hundreds of grams per litre ) , more acid ( to give balance to the sugar ) , more flavour , and more complexity . These elements combine to make wines which are amongst the most long lived of all white wines . The beneficial use of " noble rot " in Riesling grapes was discovered in the late 18th century at Schloss Johannisberg . Permission from the Abbey of Fulda ( which owned the vineyard ) to start picking Riesling grapes arrived too late and the grapes had begun to rot ; yet it turned out that the wine made from them was still of excellent quality .

= = Production regions = =

Riesling is considered one of the grape varieties that best expresses the terroir of the place where it is grown . It is particularly well suited for slate and sandy clay soil .

= = = Germany = = =

Originating in German soil today Riesling is Germany ' s leading grape variety , known for its characteristic transparency in flavour and presentation of terroir , and its balance between fruit and mineral flavours . In Germany , Riesling normally ripens between late September and late November , and late harvest Riesling can be picked as late as January .

Three common characteristics of German Riesling are that they are rarely blended with other varieties and usually never exposed to oak flavour ( despite some vintners fermenting in " neutral " oak barrels ) . To this last item there is an exception with some vintners in the wine regions of Palatinate ( Pfalz ) and Baden experimenting with new oak aging . The warmer temperatures in those regions produce heavier wines with a higher alcohol content that can better contend with the new oak . While clearer in individual flavours when it is young , a German Riesling will harmonize more as it ages , particularly around ten years of age .

In Germany , sugar levels at time of harvest are an important consideration in the wine 's production with prädikat levels measuring the sweetness of the wine . Equally important to winegrowers is the balance of acidity between the green tasting malic acid and the more citrus tasting tartaric acid . In cool years , some growers will wait until November to harvest in hopes of having a higher level of ripeness and subsequent tartaric acid .

Before technology in wineries could stabilize temperatures , the low temperatures in winter of the northern German regions would halt fermentation and leave the resulting wines with natural sugars and a low alcohol content . According to local tradition , in the Mosel region the wine would then be bottled in tall , tapered , and green hock bottles . Similar bottles , although brown , are used for Riesling produced in the Rhine region .

Riesling is also the preferred grape in production of Deutscher Sekt , German sparkling wine .

Riesling wines from Germany cover a vast array of tastes from sweet to off @-@ dry halbtrocken to dry trocken . Late harvest Rieslings can ripen to become very sweet dessert wines of the beerenauslese ( BA ) and trockenbeerenauslese ( TBA ) class .

= = = Alsace = = =

Riesling is on record as being planted in the Alsace region by 1477 when its quality was praised by the Duke of Lorraine . Today over a fifth of Alsace 's vineyards are covered with Riesling vines , mostly in the Haut @-@ Rhin district , with the varietal Riesling d 'Alsace being very different from neighboring German Riesling . This is partly from difference in the soil with the clay Alsatian soil being more dominantly calcareous than the slate composition of Rheingau . The other differences come in wine making styles , with the Alsatian preferring more French @-@ oriented methods that produce wines of higher alcohol content ( normally around 12 % ) and more roundness due to longer time spent in neutral oak barrels or steel tanks . In contrast to German wine laws , Alsatian rieslings can be chaptalized , a process in which the alcoholic content is increased through the addition of sugar to the must .

In contrast to other Alsatian wines , Rieslings d 'Alsace are usually not meant to be drunk young , but many are still best in the first years . Rieslings d 'Alsace tend to be mostly very dry with a cleansing acidity . They are thick @-@ bodied wines that coat the palate . These wines age exceptionally well with a quality vintage aging up to 20 years . This is beneficial since the flavours in an Alsace wine will often open up after three years , developing softer and fruitier flavours . Riesling is very suitable for the late harvest Vendange Tardive and the botrytized Sélection de Grains Nobles , with good acidity keeping up the sweetness of the wine .

In addition to Muscat , Gewürztraminer and Pinot gris , Riesling is one of the acceptable varieties whose planting is allowed in Alsace grand cru sites .

= = = Australia and New Zealand = = =

In 1838 William Macarthur planted Riesling vines near Penrith in New South Wales . Riesling was the most planted white grape in Australia until the early 1990s when Chardonnay greatly increased in popularity . Riesling still flourishes in The Great Southern ( in particular Mt Barker , Frankland River and Porongorup ) , Clare Valley , in particular the areas of Watervale and around the Polish Hill River , and the cooler Eden Valley and High Eden regions .. The warmer Australian climate produces thicker skinned grapes , sometimes seven times the thickness of German grown grape . The grapes ripening in free drain soil composed of red soil over limestone and shale , producing a lean wine that as it matures produces toasty , honeycomb and lime aromas and flavors . It is common for Australian Rieslings to be fermented at low temperatures in stainless steel tanks with no oxidation of the wine and followed by earlier bottling .

Australian Rieslings are noted for their oily texture and citrus fruit flavors in their youth and a smooth balance of freshness and acid as they age . The botrytized Rieslings have immense levels of flavor concentrations that have been favorably compared to lemon marmalade .

Riesling was first planted in New Zealand in the 1970s and has flourished in the relatively cool climate of the Marlborough area and for late harvests in the Nelson region . In comparison to Australian Riesling , New Zealand produces lighter and more delicate wines that range from sweet to dry . Home of cool climate wines , Central Otago , has recently emerged as another area producing terroir driven wines .

= = = Austria = = =

Riesling is the second leading white grape varietal after the indigenous Grüner Veltliner . Austrian Riesling is generally thick bodied , coating the palate and producing a strong clarity of flavour coupled with a mouthwatering aroma . A particular Austrian Riesling trademark is a long finish that includes hints of white pepper . It flourishes in the cool climate and free @-@ draining granite and mica soil of the Wachau region where Austrian wine laws allow for irrigation . With levels normally around 13 % it has a relatively high alcohol content for Riesling and is generally at its peak after 5 years . Austrian Riesling is not known for its sweetness and is mostly dry with very few grapes affected by botrytis .

= = = United States = = =

In the late nineteenth century German immigrants brought with them Riesling vines , named Johannisberg Riesling to qualify them as ? legitimate ? German Riesling . New York , particularly in the Finger Lakes region , was one of the earliest U.S. producers of Riesling . Plantings started to appear in California by 1857 and followed in Washington State in 1871 .

New York Riesling generally has a characteristic effervescent light body with a similarly light , mellow flavor . The wine can be dynamic though rarely robust , and ranges from dry to sweet . New York is also a notable producer of Riesling @-@ based Ice Wine , although a large majority of New York Ice Wine is made from Vidal blanc and Vignoles .

In California , Riesling lags far behind Chardonnay in popularity and is not as commonly planted . A

notable exception is the growing development of high quality Late Harvest dessert wines . So far , the Late Harvest wines most successfully produced are in the Anderson and Alexander Valleys where the weather is more likely to encourage the needed botrytis to develop . The Riesling that does come out of California tends to be softer , fuller , and having more diverse flavours than a " typical " German Riesling .

In the Pacific Northwest there is a stark contrast in Riesling production . The grape is currently on the rise in Washington State but on the decline in neighboring Oregon . Riesling from this area ranges from dry to sweet , and has a crisp lightness that bodes well for easy drinking . Often there will be an easily detectable peach and mineral complex . Some Washington State winemakers , such as Chateau Ste . Michelle , are adapting German @-@ style Riesling production methods , and even partnering with well @-@ known German vintners like Dr. Ernest Loosen to create specialty wines such as the Eroica Riesling . With annual productions of over 2 @,@ 000 @,@ 000 cases a year , Chateau Ste . Michelle is the worldwide leader in the production of Riesling wines by volume . In 2007 Pacific Rim Winemakers , another Pacific Northwest winery and owned by Randall Grahm of Bonny Doon , has built the first wine facility in Red Mountain AVA dedicated completely to Riesling production .

In Michigan , whose Old Mission Peninsula and Leelanau Peninsula AVAs ( near Traverse City ) are known for their ice wine , Riesling is a fairly common variety , in part on account of its suitability for that purpose .

Riesling is grown in other regions as well , including colder parts of relatively warm states such as Oklahoma ( where it has even been made into an eiswein ) and Texas .

== = Canada == =

In Ontario , Riesling is commonly used for Icewine , where the wine is noted for its breadth and complexity . Niagara is a major producer of ice wine in general , putting it neck @-@ and @-@ neck with Germany . Late Harvest wines and some sparkling wines are produced with Riesling in Niagara but it is table wines from dry to off @-@ dry that hold the largest share of production . The climate of the region is typically quite warm in the summertime which adds a layer of richness in the wines . It is interesting that the founder of St. Urbanshoff in the Mosel , Herman Weiss , was an early pioneer in Niagara 's modern viticulture , selling his strain of Mosel clone Riesling to many producers in west Niagara ( these vines are well over 20 years old now ) . This clone and Niagara 's summer heat make for uniquely bright wines and often show up in interesting dry styled versions . Many producers and wine critics will argue that Niagara 's best offerings come from the Niagara Escarpment region which encompasses the Short Hills Bench , 20 Mile Bench and Beamsville Bench .

In British Columbia , Riesling is commonly grown for use in Icewine , table wine , and sekt style sparkling wines , a notable example of which is Cipes Brut .

In Nova Scotia , particularly in the Annapolis Valley region , Riesling is showing significant promise , being shaped by the warm summer days with cool nights and the extension of the growing season that is being observed . The Maritime climate combined with glacial soils contribute to the interesting expressions that are showing .

== = Other regions == =

Riesling is also widely grown in Italy , particularly Friuli @-@ Venezia Giulia , South Africa , Chile and Central Europe , particularly Romania and Moldova .

== = Production == =

In wine making , the delicate nature of the Riesling grape requires special handling during harvesting to avoid crushing or bruising the skin . Without this care , the broken skins could leak tannin into the juice , giving a markedly coarse taste and throwing off balance the Riesling 's range

of flavors and aromas .

A wine that is best at its " freshest " states , the grapes and juice may be chilled often throughout the vinification process . Once , right after picking to preserve the grapes ' more delicate flavours . Second , after it has been processed through a bladder press and right before fermentation . During fermentation , the wine is cooled in temperature controlled stainless steel fermentation tanks kept between 10 and 18 ° C ( 50 and 64 ° F ) . This differs from red wines that normally ferment at 24 to 29 ° C ( 75 to 84 ° F )

Unlike Chardonnay , most Riesling do not undergo malolactic fermentation . This helps preserve the tart , acidic characteristic of the wine that gives Riesling its " thirst @-@ quenching " quality . ( Producers of Sauvignon blanc and Pinot grigio often avoid malolactic fermentation for the same reason . ) Riesling is often put through a process of cold stabilization , where the wine is stored just above its freezing point . The wine is kept at this temperature until much of the tartaric acid has crystallized and precipitated out of the wine . This helps prevent crystallization of the acid ( often called " wine diamonds " ) in the bottle . After this , the wine is normally filtered again to remove any remaining yeast or impurities .

In viticulture , the two main components in growing Riesling grapes are to keep it " Long & Low " meaning that the ideal situation for Riesling is a climate that allows for a long , slow ripening and proper pruning to keep the yield low and the flavor concentrated .

= = With food = =

Riesling is a versatile wine for pairing with food , because of its balance of sugar and acidity . It can be paired with white fish or pork , and is one of the few wines that can stand up to the stronger flavours and spices of Thai and Chinese cuisine . A Riesling 's typical aromas are of flowers , tropical fruits , and mineral stone ( such as slate or quartz ) , although , with time , the wine acquires a petrol note as mentioned above .

Riesling is almost never fermented or aged in new oak ( although large old oak barrels are often used to store and stabilize Riesling based wines in Germany and Alsace ) . This means that Riesling tends to be lighter weight and therefore suitable to a wider range of foods . The sharp acidity / sweetness in Rieslings can serve as a good balance to foods that have a high salt content . In Germany , cabbage is sometimes cooked with riesling to reduce the vegetable 's smell .

As with other white wines , dry Riesling is generally served at a cool 11 ° C ( 52 ° F ) . Sweeter Rieslings are often served warmer .

= = Clones = =

There exists a large number of commercial clones of Riesling , with slightly different properties . In Germany , approximately 60 clones are allowed , and the most famous of these have been propagated from vines in the vineyards of Schloss Johannisberg . Most other countries have sourced their Riesling clones directly from Germany , but they are sometimes propagated under different designations .

= = Red Riesling = =

A very rare version of Riesling which has recently received more attention is Red Riesling ( Roter Riesling ) . As the name suggests , this is a red @-@ skinned clone of Riesling ( a skin color commonly found for e.g. Gewürztraminer ) , but not a dark @-@ skinned clone , i.e. , it is still a white wine grape . It is considered a mutation of White Riesling , but some experts have suggested the opposite relationship , i.e. , that Red Riesling could be the forerunner of White Riesling . Small amounts of Red Riesling are grown in Germany and Austria . In 2006 , the Rheingau winery Fritz Allendorf planted what has been claimed to be the first commercial amounts of Red Riesling . To confuse matters , " Red Riesling " has also been used as a synonym for red @-@ skinned Traminer grapes ( such as the Savagnin rose of Klevener de Heiligenstein ) and the obscure variety Hanns ,

which is a seed plant of Roter Veltliner . Roter Riesling has nothing to do with Schwarzriesling .

= = Crosses = =

In the late 19th century German horticulturalists devoted many efforts to develop new Riesling hybrids that would create a more flexible , less temperamental grape that could still retain some of the elegant characteristics of Riesling . The most notable is the Müller @-@ Thurgau developed in the Geisenheim Grape Breeding Institute in 1882 , which is a cross of Riesling and Madeleine Royale ( although long believed to be Riesling x Silvaner ) . Other Riesling / Silvaner crosses include the Palatinate regional favorite Scheurebe and Rieslaner . Kerner , a cross between Riesling and the red wine grape Trollinger is a high quality cross that has recently eclipsed Riesling in plantings .

The VIVC lists the following crosses with Riesling as the first parent :

Alb de Yaloven , Arnsburger , Augustriesling , Beutelsriesling , Bouquetriesling , Dalkauer , Edelmuskat , Ehrenfelser , Feinriesling , Florica , Frühriesling , Geisenheim 195 , Geisenheim 643 @-@ 10 , Geisenheim 643 @-@ 20 , Geisenheim 649 , Johanniter , Kocsis Zsuzsa , Manzoni bianco , Marienriesling , Müller Thurgau , Multaner , Muscat de la Republique , Naumburg 231 @-@ 52 , Oraniensteiner , Osiris , Osteiner , Quanyu B , Rabaner , Rieslina , Riesling Magaracha , Romeo , Weinsberg S186 , Weinsberg S195

And as the second parent : Aris , Arnsburger , Aurelius , Dalmasso 12 @-@ 40 , Dona Emilia , Dr. Deckerrebe , Elbriesling , Freiburg 3 @-@ 29 , Geilweilerhof F.S. 4 @-@ 208 @-@ 13 , Geilweilerhof Koe @-@ 49 @-@ 81 , Geilweilerhof Koe @-@ 68 @-@ 107 , Geilweilerhof Koe @-@ 70 @-@ 4 , Geilweilerhof Koe @-@ 70 @-@ 96 , Geilweilerhof Sbl . 2 @-@ 19 @-@ 43 , Geisenheim 154 , Geisenheim 156 , Kamchia , Kerner , Lafayette , Misket Varnenski , Negritienok , President Carnot , Rabaner , Rieslaner , Riesling Bulgarski , Ruling , Thurling , Weinsberg S509 , Weinsberg S516 , Weinsberg S523 , Weinsberg S2630

= = Naming = =

Many grapes that incorporate the name Riesling are not true Riesling . For example :

Welschriesling is an unrelated variety , which is common in Austria , Croatia , Czech Republic , Hungary and Romania which may also be labelled as Riesling Italico , Welsch Rizling , Olasz Rizling or Laski Rizling .

Schwarzriesling ( Black Riesling ) is the German name for Pinot Meunier , a grape used in Champagne , but which is also grown in Southern Germany .

Cape Riesling is the South African name for the French grape Crouchen .

Gray Riesling is actually Trousseau gris , a white mutant of the Bastardo port wine grape .

White Riesling is the ' real ' Riesling , which is also called Johannisberg Riesling ( named after the famed Schloss Johannisberg ) and Rhine Riesling ( = Riesling Renano in Italy , occasionally Rheinriesling in Austria ) . Other synonyms include :

Beregi Riesling , Beyaz Riesling , Biela Grasevina , Dinca Grativa Biela , Edelriesling , Edle Gewuerztraube , Feher Rajnai , Gentil Aromatique , Gentile Aromatique , Gewuerzriesling , Gewuerztraube , Graefenberger , Grasevina , Grasevina Rajnska , Grauer Riesling , Grobriesling , Hochheimer , Johannisberg , Johannisberger , Karbacher Riesling , Kastellberger , Kis Rizling , Kleigelberger , Kleiner Riesling , Kleinriesler , Kleinriesling , Klingelberger , Krauses , Krausses Roessling , Lipka , Moselriesling , Niederlaender , Oberkircher , Oberlaender , Petit Rhin , Petit Riesling , Petracine , Pfaelzer , Pfefferl , Piros Rajnai Rizling , Pussilla , Raisin Du Rhin , Rajinski Rizling , Rajnai Rizling , Rajnski Ruzling , Rano , Reichsriesling , Reissler , Remo , Rendu , Reno , Renski Rizling , Rezlik , Rezlin , Rezlink , Rhein Riesling , Rheingauer , Rheinriesling , Rhiesling , Riesler , Riesling bianco , Riesling blanc , Riesling De Rhin , Riesling Echter Weissler , Riesling Edler , Riesling Gelb Mosel E43 , Riesling Giallo , Riesling Grosso , Riesling Gruener Mosel , Riesling Mosel , Riesling Reinskii , Riesling Rhenan , Riesling Rhine , Rieslinger , Rislinenok , Rislinok , Rizling Linner , Rizling Rajnski , Rizling Rajnai , Rizling Rajnski , Rizling Reinskii , Rizling Rynsky , Roessling , Rohac , Rossling , Rosslinger , Ruessel , Ruessling , Russel , Ryn @-@

Riesling , Ryzlink Rynsky , Starosvetske , Starovetski , Szürke Rizling , Uva Pussila , Weisser Riesling