

What is Federweisser?

Original article can be found: <https://www.walk-frankfurt.com/blog/2016/9/28/federweisser-a-special-wine-at-the-end-of-summer>

Federweisser suddenly appears at the end of September in towns and cities within the German wine regions. Some towns host a Federweisser Fest whilst in cities like Frankfurt Federweisser appears at the local farmer's markets. The season is short, so enjoy it while you can.

Federweisser is known as "new" wine. After the juice has been extracted from the harvested grapes, yeast is added to the must (juice) and fermentation begins. As fermentation progresses, the alcohol levels are monitored and once they reach 4%, the juice can be drunk in the form of Federweisser. The wine is still actively fermenting, so expect a glass of cloudy, refreshingly prickly wine which has a natural sweetness to it. The name means "feather white" and derives from the white'ish appearance of small yeast particles floating in the glass which, some say, looks like small white feathers. Don't be fooled by it's sweet taste though, Federweisser can achieve an alcohol content of up to 10%.

In the Rhineland you'll see **Federweisser** written **Federweißer**. In other regions it is also known as **Süßer**, **Sauser** and **Neue Wein**. Because the wine is still fermenting and releasing carbon dioxide, bottles cannot be fully sealed and are left partially open to let the gas escape. As a result transportation of Federweisser is a delicate business and this is why it is rarely available outside of the wine regions.

Roterweisser is the same product but made from red grapes hence it has a deep pink appearance.

Occasionally you can find a bottle in local supermarkets, but be warned - if the bottle is unsealed (a sign of good quality) you'll have to carry your precious cargo upright all the way home!

Onion cake

Traditionally Zwiebelkuchen (onion cake) is eaten with Federweisser and it's a heavenly combination. The Rhineland version of Zwiebelkuchen is a thin base of bread like dough topped with a good depth of soft, sweet onions, sautéed with speck and a sprinkling of caraway seeds. This recipe

<http://mybestgermanrecipes.com/german-onion-tart/> is the most authentic I have found.



Where to find Federweisser in Frankfurt

In Frankfurt the Liebfrauenberg is hosting a 10 day Federweisser Fest starting on September 29th 2017.

Federweisser is also available at the Rollanderhof wine outlets at the Kleinmarkthalle, the Thursday and Saturday farmer's market on Konstablerwacher and the weekly market on Schillerstraße ([details about market days can be found in this link](#)).

In addition, [Weinschirn](#), Römerberg 8 (an excellent wine bar close to the cathedral), stocks Federweisser so there is plenty of opportunity to try the new wine before the season finishes!