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Franconian Wine, Region and People, Franconian Cuisine

Franconian wine characterizes the locals and their way of life. In the cosy "Weinstuben" (wine taverns) the visitor soon gets to friendly regulars.

At the ever popular wine and traditional festivals visitors quickly become friends of the Franconian philosophy of life which is sociability and "joie de vivre". The widely known Franconian Wine is grown by about 6,500 wine growers on about 5,500 hectares. The region is divided into three areas. Different types of soil are also characteristic of the wines that grow there: Mainviereck (sandstone = red wine, mica slate = Riesling), Maindreieck (Muschelkalk = Silvaner, Scheurebe), Steigerwald (Keuper, gypsum k. Müller Thurgau). The most common types of wine are Müller-Thurgau (approx. 50%) and Silvaner (approx. 23%), followed a little behind by Bacchus (approx. 9%), Kerner (approx. 5%) and Scheurebe (approx. 3%). Franconian wine-growers participate in a selfcontrol scheme in order to guarantee the famous quality of Franconian wine. Its hallmark is a wide rounded bottle - the E

Franconia's cuisine presents itself as hearty as the region and its people and goes particularly well with Franconian wine or beer with a mouth-watering soup such as a liver dumpling, potato, must or "wedding" soup. Typical main courses are roast pork or "Sauerbraten" (braised beef marinated in red wine and vinegar), both accompanied by potato dumplings. Regional specialties are the famous Franconian "Wedding Dinner" (slowly simmered beef with noodles and horseradish sauce), "Blaue Zipfel" (pork slices cooked in stock), "Knöchle" (knuckle), or "Ripple" (ribs) with sauerkraut, grilled sausages ("Bratwurst"), and "Gerupfter" (a rustic dish based on Camembert cheese), and "Meefischli" (small white fish from the Main river, eaten whole). A large number of seasonal products are also readily available: from September to April game (jugged hare and venison), fish (trout, carp), from April to June Franconian asparagus in all varieties, from September to early November onion tart, ham sticks and Federweißer (new wine), plum cake, and in November and December, poultry (Martin's or Christmas goose). Don't forget to taste the local rye bread that often contains caraway seeds for a distinct flavor.

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