

CMS Advanced Sommelier - Germany Practice Test (Sample)

Study Guide



Everything you need from our exam experts!

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Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 - 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

Questions

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- 1. Hock is a British term for which kind of wine?**
 - A. A German term for white wine**
 - B. A British term for German red wine**
 - C. A British term for German white wine**
 - D. A sparkling wine style**

- 2. Which description aligns with the qualitative profile of a top Mosel Riesling?**
 - A. High tannin and oak influence.**
 - B. Sweet, syrupy profile with no mineral notes.**
 - C. Very high acidity with a lean to mid-bodied texture and pronounced mineral notes.**
 - D. Heavy body with low acidity.**

- 3. Ortswein corresponds to which level in the post-2012 VDP tiers?**
 - A. Village**
 - B. Region**
 - C. Estate**
 - D. District**

- 4. Which Mosel estate is a monopole for Josephshöfer?**
 - A. Reichsgraff von Kesselstatt of Mosel**
 - B. Reinhold Haart of Mosel**
 - C. Josephshöfer**
 - D. Paulskirche**

- 5. Morstein is an Einzellage in which town?**
 - A. Westhofen**
 - B. Oppenheim**
 - C. Bad Dürkheim**
 - D. Nackenheim**

- 6. Liebfraumilch may be blended from vineyards across which regions?**
- A. Rheinhessen, Nahe, Rheingau, and Pfalz**
 - B. Mosel, Saar, Ruwer**
 - C. Baden, Württemberg**
 - D. Franken, Alsace**
- 7. Which climate factor contributes to Mosel Riesling's higher acidity and mineral profile?**
- A. Warmer climate along the Mosel Valley**
 - B. Cooler microclimate along the river in the Mosel Valley**
 - C. Higher sugar accumulation**
 - D. Less rainfall**
- 8. Grauburgunder is the German name for which grape variety?**
- A. Pinot Gris**
 - B. Chardonnay**
 - C. Sauvignon Blanc**
 - D. Gewürztraminer**
- 9. Spätlese must weight range is?**
- A. 70-85**
 - B. 76-95**
 - C. 83-105**
 - D. 110-128**
- 10. Which statement about aging potential of German Riesling is most accurate?**
- A. Riesling cannot age.**
 - B. Riesling often shows mineral, citrus, and floral notes with aging due to high acidity.**
 - C. Riesling loses all acidity with age.**
 - D. Riesling always tastes exactly the same...**

Answers

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1. C
2. C
3. A
4. A
5. A
6. A
7. B
8. A
9. B
10. B

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Explanations

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1. Hock is a British term for which kind of wine?

- A. A German term for white wine
- B. A British term for German red wine
- C. A British term for German white wine**
- D. A sparkling wine style

Hock is a British term used historically to refer to white wines from the Rhine region of Germany. In Britain, exporters and consumers would call these German white wines "Hock," often associated with Riesling from the Rhine valleys. It denotes origin (Germany, Rhine) and style (white wine), not red wines or sparkling varieties. So the correct interpretation is that Hock is a British term for German white wine.

2. Which description aligns with the qualitative profile of a top Mosel Riesling?

- A. High tannin and oak influence.
- B. Sweet, syrupy profile with no mineral notes.
- C. Very high acidity with a lean to mid-bodied texture and pronounced mineral notes.**
- D. Heavy body with low acidity.

The strongest match is a profile defined by very high acidity, a lean to mid-bodied feel, and pronounced mineral notes. Mosel Riesling is shaped by cool climate and slate soils, which give it bright, sharp acidity and a mineral character often described as slate or flinty. This combination keeps the wine light to medium in body rather than heavy, and it helps the wine age gracefully. Oak aging is uncommon for Mosel Riesling, and while sweetness can vary, top examples still balance their sugar with lively acidity and mineral complexity. The other descriptions don't fit as well: high tannin and oak influence isn't typical for Riesling from Mosel, which is usually low in tannins and not oaked; a sweet, syrupy profile with no mineral notes ignores the mineral backbone that Mosel wines typically show; a heavy body with low acidity contradicts the crisp, refreshing character that defines top Mosel Rieslings.

3. Ortswein corresponds to which level in the post-2012 VDP tiers?

- A. Village**
- B. Region
- C. Estate
- D. District

Ortswein is the village-level designation in the post-2012 VDP tiers. The VDP uses four origin levels to signal terroir and quality: Gutswein (estate wine) from a winery's broader holdings, Ortswein from grapes grown in a single village, Bereichswein from a defined district that includes several villages, and Großes Gewächs for top dry wines from premier sites. Because Ortswein specifies a single village, it clearly corresponds to the village level, signaling a more precise origin than Gutswein but not as broad as Bereichswein. The term for a broader regional scope in this system isn't Region; the district level is called Bereichswein, with GG reserved for the best sites.

4. Which Mosel estate is a monopole for Josephshöfer?

- A. Reichsgraff von Kesselstatt of Mosel**
- B. Reinhold Haart of Mosel**
- C. Josephshöfer**
- D. Paulskirche**

In wine regions like the Mosel, a monopole means a single estate owns the entire vineyard, so all wines from that site come from one producer with full control over the vineyard's style and quality. Josephshöfer is a well-known Mosel vineyard, and its monopole belongs to Reichsgraf von Kesselstatt, meaning they own the whole Josephshöfer site. That exclusive ownership is what defines the monopole, shaping how wines from Josephshöfer express that terroir. Other producers may bottle wines from that site under different labels or own different vineyards, but the monopole status of Josephshöfer specifically ties to Reichsgraf von Kesselstatt.

5. Morstein is an Einzellage in which town?

- A. Westhofen**
- B. Oppenheim**
- C. Bad Dürkheim**
- D. Nackenheim**

An Einzellage is a single vineyard designation within a town, highlighting the particular terroir of that site. Morstein is a famous Einzellage located in the town of Westhofen in Rheinhessen. This is why Westhofen is the correct town—the vineyard name Morstein is tied to that municipality and is often celebrated for its Riesling expression from that specific site. The other towns listed have their own notable vineyards, but Morstein's association is with Westhofen.

6. Liebfraumilch may be blended from vineyards across which regions?

- A. Rheinhessen, Nahe, Rheingau, and Pfalz**
- B. Mosel, Saar, Ruwer**
- C. Baden, Württemberg**
- D. Franken, Alsace**

Liebfraumilch is a Rhine-belt white wine style, defined by an approachable, often semi-sweet profile rather than by a single vineyard. The regions that can contribute to this label are Rheinhessen, Nahe, Rheingau, and Pfalz because these four Anbaugebiete form the traditional scope for producing Liebfraumilch and for labeling wines in this style. Wines from these areas can carry the Liebfraumilch designation when made in the appropriate quality style, blending grapes from across the region to achieve the characteristic balance of fruitiness and sweetness. Regions like Mosel, Saar, and Ruwer are more closely associated with crisper Rieslings and are not the typical sources for Liebfraumilch; Baden and Württemberg, Franken, or Alsace fall outside the conventional Rhine-belt scope for this label.

7. Which climate factor contributes to Mosel Riesling's higher acidity and mineral profile?

A. Warmer climate along the Mosel Valley

B. Cooler microclimate along the river in the Mosel Valley

C. Higher sugar accumulation

D. Less rainfall

The key idea is that cooler temperatures slow grape ripening, helping Riesling retain natural acidity. The Mosel River creates a cooler microclimate with diurnal temperature swings, so grapes mature more slowly and accumulate less sugar while preserving acidity. This balance keeps the wine bright and sharp, which is why Riesling from this region often shows higher acidity. The mineral profile comes through more clearly when acidity is preserved and the wine expresses the terroir—slate soils that contribute mineral notes—rather than being overwhelmed by sweetness. In warmer climates, sugars rise and acidity falls, dulling that crisp, mineral character. Rainfall is less central to this effect than the cool climate and soil interaction.

8. Grauburgunder is the German name for which grape variety?

A. Pinot Gris

B. Chardonnay

C. Sauvignon Blanc

D. Gewürztraminer

Grauburgunder is the German name for Pinot Gris. In German wine naming, grape varieties often have local labels, and the name Grauburgunder literally reflects the grey skin of this Pinot family grape, linking it to Burgundy origins. So when you see Grauburgunder on a bottle, you're looking at Pinot Gris—the same variety known as Pinot Gris in France and Pinot Grigio in Italy. The other options are different grapes with their own German names: Chardonnay is Weißburgunder, Sauvignon Blanc stays Sauvignon Blanc, and Gewürztraminer remains Gewürztraminer.

9. Spätlese must weight range is?

A. 70-85

B. 76-95

C. 83-105

D. 110-128

Must weight in degrees Oechsle determines which Prädikat a wine falls under. Spätlese is the late-harvest category defined by a must weight that is higher than Kabinett levels but not as high as Auslese levels. The correct choice reflects that position: it represents a middle-high range—above the Kabinett boundary yet below the Auslese boundary. This keeps Spätlese wines clearly more ripened than Kabinett but not as concentrated as the higher Prädikats, aligning with the idea of a late-harvest style without stepping into the richest categories. Note that exact numbers vary by region, but the principle remains the same: Spätlese sits between Kabinett and Auslese in must weight.

10. Which statement about aging potential of German Riesling is most accurate?

A. Riesling cannot age.

B. Riesling often shows mineral, citrus, and floral notes with aging due to high acidity.

C. Riesling loses all acidity with age.

D. Riesling always tastes exactly the same...

High acidity gives Riesling its long aging potential. In German Rieslings, that crisp backbone preserves the wine over time and allows complex secondary aromas to unfold slowly. As it ages, you'll often notice mineral notes from the terroir, along with developing citrus brightness and floral nuances that gain depth rather than fade. This evolution is common in quality Rieslings from cool-climate regions, and even dry styles can age gracefully for decades when stored well. So, aging is less about staying the same and more about a dynamic transformation driven by acidity, with mineral, citrus, and floral characters emerging as the wine matures.

Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

<https://cmsadv Sommeli ergermany.examzify.com>

We wish you the very best on your exam journey. You've got this!

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