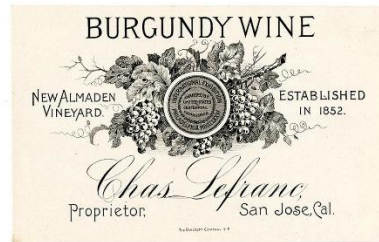




## WINE TASTING



Wine tasting is the complex assessment of several qualities of a wine in terms of both objective and subjective criteria. Let's tackle this multifaceted subject from the basics, then: wines are generally split into the categories of **sweet** (e.g.: Muscat), **sparkling** (e.g. Prosecco), **rosé** (e.g. Clairet), **white** and **red**; these last two are further split into the subcategories of **light/medium-bodied** (e.g. Muscadet (white) and Beaujolais (red)) and **full-bodied** (e.g.: White Burgundy and Burgundy).



Within each category and subcategory there are a number of **grape varieties** (or **cultivars**) determining the unique blends of different **tastes** and **aftertastes** characterizing each wine. The blend of such tastes and aftertastes (technically called '**aromas**') is called '**bouquet**', and – as the word 'aftertaste' itself suggests – is a chronological experience, as each wine releases a unique series of aromas in a given sequence. This chronological experience begins by **swirling** the wine – a gesture that causes volatile compounds of the wine to dissipate and boosts the release of each single flavor making up the bouquet. This process of aeration and opening up of the wine is also enhanced by the serving temperature and shape of the glassware used. Sparkling wine, for instance, is served in **stemware** – such as flutes or coupes – tapering at the base in order to retain carbonation (the bubbles which are its signature mark) while preventing the temperature to rise because of the contact with the holder's hands.



Another factor that affects the wine bouquet as well as its **texture** (or '**mouthfeel**,' that is, the way it feels on the tongue) is **aging** or **oaking**, the process through which a wine is left to sit in oak barrels in order to soften its tannins, thus adding distinctive vanilla or tea notes or a mocha toastiness to its bouquet.

The close observation of the **color** of the wine and its **rims** it swirls will prove visual indicators of its bouquet and texture, as these are determined by the chemical compounds it has resulted from. So, for example, if a red wine appears opaque in color and shows a compact rim width when swirled, it will taste full-bodied, with high tannin and low acidity – such as Syrah or Cabernet.



## Vocabulary

### Wine Tasting Session

Number the Steps below in Chronological Order

- \_\_\_\_\_ SIP: Roll the wine over your tongue.
- \_\_\_\_\_ SAVOR: Swallow the wine and evaluate its texture.
- \_\_\_\_\_ SEE: Check the wine's color and clarity.
- \_\_\_\_\_ SMELL: Try to identify the wine's aromas.
- \_\_\_\_\_ SWIRL: Open up the wine and release its bouquet.

### White Wine Aromas

Label the Following Categories Using the Names Provided in the Box



_____	_____	_____	_____
Red apple	Peach	Lemon	Pineapple
Yellow apple	Apricot	Lime	Guava
Green apple	Nectarine	Grapefruit	Melon
Green pear	Plum	Orange	Lychee

**A.** Tropical Fruit

**B.** Citrus Fruit

**C.** Apple / Pear

**D.** Stone Fruit