

# HOW TO TASTE WINE

1



## EYES

*First evaluate the color of the wine, it gives you the first indication*

Tilt the glass against a white background to assess the wine. Look for indicators of age (a brownish tint suggests it's older or oxidized), grape variety, alcohol content, climate, and aging method. Evaluate the wine's hue, color, clarity, viscosity (also known as "legs"), and the presence of bubbles (perlage/mousseux).

2

## NOSE

*Smell – swirl – smell again.*

Is the wine pure in its aromas, and how intense are they?

What aromas can you detect? Fruity (unripe, ripe, dried, cooked), floral, spicy, herbal, chemical, woody, vegetal (grassy, vegetable-like, herbal).



3



## TASTE

Is the wine light, medium-bodied, strong, or full-bodied?

What types of aromas are present? How are the acidity, sweetness, tannins, alcohol, finish, and mouthfeel?

**TIP:** The body of the wine can be compared to the consistency of milk:

- Light-bodied wines are like skim milk, light and thin in texture.
- Medium-bodied wines are similar to 2-3,5% milk, with a slightly richer feel.
- Full-bodied wines are comparable to whole milk or cream, offering a rich and creamy texture.

4

## CONCLUSION

*Is it bad, good or excellent?*

*Is it too young, ready to drink or worth for ageing?*

Important is the overall balance between sweetness, acidity, alcohol, tannins and aftertaste.



Assessment of wine quality is subjective, influenced by personal experiences and preferences. Trust your palate to determine enjoyment based on flavors, balance, and overall impression. Ultimately, a "good" wine is one that you personally enjoy.

## Types of Aromas:

- **Primary:** derived directly from the grape itself, such as fruity, floral, and herbal notes. (citrus, berries, and fresh herbs)
- **Secondary:** develop during the fermentation process and are influenced by the winemaking techniques. (yeasty, buttery, and nutty notes)
- **Tertiary:** emerge as the wine ages, either in the bottle or in oak barrels. (tobacco, leather, dried fruit, and earthy tones)

Wine tasting **can work the brain more than math**, according to neuroscience. But you've got to slow down and savor what you're drinking.



HIDDEN  
TASTES  
NEVER STOP EXPLORING