



## WINE TASTING FORM

Date : \_\_\_\_ / \_\_\_\_ / \_\_\_\_\_

Taster's Name : \_\_\_\_\_

Type: \_\_\_\_\_

Colour : \_\_\_\_\_

Wine Name : \_\_\_\_\_

### Visual Examination

**Hue**

1 2 3 4 5

**Transparency**

1 2 3 4 5

**Density/Perlage**

1 2 3 4 5

### Olfactory Examination

**Impact**

1 2 3 4 5

**Refinement**

1 2 3 4 5

**Completeness**

1 2 3 4 5

**1<sup>st</sup> Class Hints**

1 2 3 4 5

**2<sup>nd</sup> Class Hints**

1 2 3 4 5

**3<sup>rd</sup> Class Hints**

1 2 3 4 5

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

### Taste Examination

**Impact**

1 2 3 4 5

**Refinement**

1 2 3 4 5

**Persistence**

1 2 3 4 5

**Aftertaste**

1 2 3 4 5

### Organoleptic Examination

**Sweetness**

1 2 3 4 5

**Softness**

1 2 3 4 5

**Alcohol**

1 2 3 4 5

**Acidity**

1 2 3 4 5

**Sapidity**

1 2 3 4 5

**Tannins**

1 2 3 4 5

**Structure**

1 2 3 4 5

**Ratio (Smell/Taste)**

1 2 3 4 5

### Final Notes and Evaluations

**Evolution**

1 2 3 4 5

**Aging Estimation**

\_\_\_\_\_ Years

**Score**

\_\_\_\_\_ / 30