



WINE TASTING TERMINOLOGY

Visual Examination

Hue

- 1 Paper / Pale Pink / Violet
- 2 Green / Light Cherry / Purple
- 3 Straw / Full Cherry / Ruby
- 4 Golden / Claret / Garnet
- 5 Amber / Onion / Orange

Transparency

- 1 Veiled
- 2 Lightly Veiled
- 3 Clear
- 4 Crystal Clear
- 5 Bright

Density / Perlage

- 1 Fluid / Poor
- 2 Not very Consistent / Shy
- 3 Consistent / Recognizable
- 4 Full-Bodied / Rich
- 5 Dense / Exaggerated

Olfactory Examination

Impact

- 1 Weak
- 2 Mild
- 3 Recognizable
- 4 Notable
- 5 Determined

Refinement

- 1 Rough
- 2 Simple
- 3 Stylish
- 4 Rich
- 5 Noble

Completeness

- 1 Incomplete
- 2 Restricted
- 3 Valid
- 4 Complete
- 5 Ample

Taste Examination

Impact

- 1 Weak
- 2 Mild
- 3 Recognizable
- 4 Notable
- 5 Determined

Refinement

- 1 Rough
- 2 Simple
- 3 Stylish
- 4 Rich
- 5 Noble

Persistence

- 1 Short
- 2 Average Persistent
- 3 Persistent
- 4 Very Persistent
- 5 Extended Length

Aftertaste

- 1 Unpleasant
- 2 Normal
- 3 Pleasant
- 4 Very Pleasant
- 5 Surprising

Organoleptic Examination

Sweetness

- 1 Dry
- 2 Semi-Dry
- 3 Semi-Sweet
- 4 Sweet
- 5 Sickly

Softness

- 1 Watery
- 2 Sharp
- 3 Medium Soft
- 4 Soft
- 5 Oily

Perceived Alcohol

- 1 Imperceptible
- 2 Just Perceptible
- 3 Perceptible
- 4 Hot
- 5 Burning

Acidity

- 1 Acidic
- 2 Fresh
- 3 Medium Fresh
- 4 Weakened
- 5 Tired

Savoury

- 1 Bland
- 2 Medium Tasty
- 3 Tasty
- 4 Definitely Tasty
- 5 Salty

Tannins

- 1 Imperceptible
- 2 Perceptible
- 3 Medium Tannic
- 4 Tannic
- 5 Astringent

Structure

- 1 Weak
- 2 Simple
- 3 Medium Bodied
- 4 Full Bodied
- 5 Sturdy

Ratio Smell / Taste

- 1 Unbalanced
- 2 Medium Balanced
- 3 Acceptable
- 4 Balanced
- 5 Perfect

Final Notes

Evolution

- 1 Immature
- 2 Young
- 3 Ready
- 4 Mature
- 5 Old