

## Quick Guide

### Chapter 14.

*Advanced tasting. Wine speaks to you.*

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### KEEP A CLOSE EYE ON THINGS!

The visual stage provides us with a lot more information than we might first suppose:

- The colour tells us the age of the wine, its state and body. If it's very bright, ardent and concentrated, then the wine will also be lively and vigorous. If, on the other hand, the colour is weaker and duller, the wine will be lighter and more fleeting in the mouth.
- Like the colour, the tone also reflects how the wine has evolved. So violet tones indicate youth and ochre and russet are the unmistakable signs of a long ageing process, as well as suggesting a wine is too old. In the case of whites, the green tones of youth give way to the golden hues of maturity.
- Curiously, the intensity in white wines increases with the age of the wine, while the tone of red wines decreases.

### A GOOD NOSE...

- Did you know that our sense of smell is 10,000 times better than our sense of taste? So smell is the main sense to take into account in a tasting.
- Smell, smell and smell again! In the first place, we smell the glass, with the wine still, to detect the most subtle aromas. This can also help us to appreciate any possible imperfections in the wine.
- Then we swirl the wine in the glass and breathe in before it stops moving. That way we'll detect a greater aromatic complexity.
- Lastly, we can smell the empty glass and perceive any residual aromas from the alcohol.
- Do you dare? Just for fun, we urge you to try out retronasal olfaction tasting. Just before you swallow the wine, breathe in a little air. You'll be surprised at the wine's aromatic expression in the mouth.

### A GREAT TASTE

But... where do the different flavours come from?

- Sweet: From the alcohol and glycerine from fermentation and the sugars in the grape. They make the wine smooth and oily and give it body.
  - Savoury: Difficult to perceive, these come from the mineral salts of the acids. They provide freshness and enhance the wine's flavour.
  - Acidic: From the acids in the grape and those that appear during fermentation. They provide freshness and nerve.
  - Bitter: From the tannins present in the grape's pips, skin, stalk and the wood of the barrels where the wine is aged. Responsible for its astringency.
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