

The Basics of Wine Tasting

SIGHT What color is the wine?

White Wines



Green/Straw



Lemon/Yellow



Gold/Amber

Red Wines



Purple



Ruby



Garnet/Tawny

SMELL What aromas stand out?

White Wines



Citrus



Orchard



Stone



Tropical

Red Wines



Red Fruit



Black Fruit



Blue Fruit

From the Grape



Floral



Herbal



Vegetal



Spice



Mineral

From Winemaking



Bread



Butter/
Cream



Vanilla/
Spice

From Aging



Petrol



Honey



Earth



Meat



Leather



Tobacco

TASTE What flavors stand out? Do they match the aromas?

Sweetness

(white wines)



Acid



Alcohol



Body



Tannin

(red wines)



CONCLUSION Did you enjoy the wine? Why or why not?