

Free Wine Testing Report

**Learn All About How You Can
Become an Expert on Wine Tasting!**

The Simple Technique

Wine is a beverage fermented from grape juice containing alcohol. Grapes have a natural chemical balance which allows them to ferment without the need to add any sugars, acid, enzymes, or any other types of nutrients to the ingredients.

When wine is produced, grapes are crushed using different types of yeast. The yeast consumes the natural sugars found in grapes. This consumption converts the grapes into alcohol. Depending on the types of wine produced, many different grape varieties are used to produce wine.

Evidence shows that the earliest productions of wine took place as early as 6000 BC in places like Georgia, Iran, and Israel.

Some archaeologists say that as early as 7000 BC grapes were mixed with rice to produce other types of fermented beverages in China. This is considered to be the precursors of what we call today, rice wine.

In Europe, wine dates back to as early as 4500 BC in some of the archaeological sites located in Greece. These same sites contain the earliest evidence in the world of grapes being crushed. Ancient Egypt has a recorded history of wine being used ceremonially.

Places like the Roman Catholic Church found wine necessary to celebrate Mass. In France, the monks made wine for years and stored it in caves underground for aging.

During the Islamic Golden Age, wine was forbidden until the pioneering of the distilling methods, which led it to be approved and legalized for medical and cosmetic uses only. There were many recipes made with wine during this time.

Wine is made from many different grape varieties. The *Vitis vinifera* is the predominant grape. This grape is defined by law as having a minimum of 75% to 85%. The result coming from these types of grapes is a varietal.

This type of wine is known to people as the Chardonnay, Merlot, or the Pinot Noir. The areas of the world where these grapes are grown include regions like the Rhone Valley and Bordeaux.

Wines are not always made from the same species of grapes. They may be from the same vintage but of different species. When two species of grapes are crossed it is called a hybrid. The Concord grape is a hybrid grape coming from different species of grapes like the *Vitis labrusca*, *Vitis rupestris*, *Vitis aestivalis*, *Vitis riparia*, and the *Vitis rotundifolia*.

These grapes are primarily grown in North America for general consumption. There are many foods made from these grapes which include things like jelly, jam, grape juice, and even sometimes wine.

Different Types of Wine

There are many wines considered to be 'fruit wines'. These wines are received the name as they have ingredients of different types of fruits contained in them, rather than by the use of grapes. They usually will have a name referring to the type of fruit used to make the wine. Apple wine and plum wine are good examples.

However, fruit wines will not be called 'wine' as the term wine is designated specifically as a drink made with grapes. The name of the fruit must be in front of the word wine. This is to eliminate confusion. This also includes country wine which is the Great Britain version of fruit wine and a good indication that the wine is not made from grapes. Many people make their own fruit wine. It can be made from any type of food that is sufficiently sweet. You might have to add a little table sugar or honey for the proper amount of sucrose.

Fruit wine is not always made from fruits. It can be produced from different plant sources that are not considered to be fruits. These types of fruit wines are often made from things like rice, dandelion, flowers, and more.

Apple wine is a German fruit wine which is made from apples. This wine is called Apfelwein in Germany. This is a form of cider that has an alcoholic content of 5.5% to 7%. Some say the taste of this wine is tart and sour. Some North Americans consume a drink in the winter months called apple cider. This most often is the very same thing but does not contain the alcoholic content. Apfelwein is often sold by the jug rather than in bottles like other wines around the world.

Wine can be produced with most fruits and berries around the world in cooler climates. It depends on the types and the amount of fermentable sugars contained inside of the

fruits. Some fruits that have excessive levels of citric and malic acid can be fermented also.

Fruit wines usually need to be consumed at least a year after they are produced. These are not wines that get better as they age because of the fermentation issues. Because fruits most often need added sugars to make fruit wines these are not the natural sugars grapes have. They do not ferment the same and often need things like phosphorus, nitrogen, and potassium added, which only allow the flavor to last for approximately one year.

How to Taste Wine

There are many different fruits used to make fruit wines. The fruits that make the best fruit wines are elderberries, plums, peaches, blackberries, huckleberries, blackcurrants, and pomegranates. These fruit wines resemble grape wines and taste very similar.

Merlot include the Bouchet, Bouche, Petit-Bouchet, Petit-Cabernet, Petit-Vidure, Vidure and Sauvignon Rouge. The origin of the wine is from the Bordeaux grape. It is also thought to be produced from a mutated grape from Biturica. Merlot is a red wine. The word is French and means many kinds of thrushes.

Merlot is produced in France, Italy, California, Romania, Australia, Argentina, Canada, Chile, South Africa, Croatia, Hungary, and more. The role of Merlot is to add body and softness. Some blends have a sweet taste and it is most commonly noted for the balanced acid levels.

When you have a wine tasting party or you taste wine with your friends it is very important to serve the wine in the proper order. The appropriate order of wine tasting goes like this.

Elderly tasters are always served first, no matter what the gender is. Women will be served next. The men should be served after the women. The host is always served after everyone in the room has a glass.

When you taste different wines you also have to think about the order of the wines being tasted. If you taste heavy or sweet wines before light wines they may leave a taste in your mouth. This is because they tend to dominate the flavor.

A wine taster must taste the lighter wines first or their taste buds will be skewed for tasting other wines. The order wines should be tasted is as follows: sparkling, light

white, heavy white, roses, light red, heavy red, and sweet wine.

If you have never tasted the wine it can be hard to know if it is heavy and if it should not be tasted first. You should assess the wines by other characteristics such as the nose, color, and appearance.

There is a set system when you score wines. It is important to compare the merits of different wines. Different aspects are often weighed when you score wines. It is important to know how to score wines when you taste them with your friends. The aspects you will look at in the wine include the appearance, the smell, also known as the nose, the palate or taste, and the overall taste of the wine.

Not all wine scoring systems are the same. Some are weighted differently. For example, the appearance may be 15% of the score and the nose may be 35%. The nose of the wine being better on one glass of wine may make the wine score higher.

Most critics have their own preferred system. It is important to come up with a system before you begin wine tasting so you and your tasters are not confused.

**Thank you for reading this Free Report
on Tasting Wine!**