

1



2



3



4



Appearance

Appearance

Appearance

Appearance

Aromas

Aromas

Aromas

Aromas

Palate

Palate

Palate

Palate

Conclusion

Conclusion

Conclusion

Conclusion

Wine:

Wine:

Wine:

Wine:

Vintage:

Vintage:

Vintage:

Vintage:

Varietal:

Varietal:

Varietal:

Varietal:

Region:

Region:

Region:

Region:

AROMAS & FLAVOR CHARACTERISTICS

PRIMARY: The aromas and flavors of the grape and alcoholic fermentation.

- Fruit, Floral, Herbal, Spice, etc.

SECONDARY: The aromas and flavors of post-fermentation winemaking.

- Yeast, Butter, Oak, Vanilla, Toast, etc.

TERTIARY: The aromas and flavors of maturation.

- Forest Floor, Leather, Tobacco, Dried Fruit, etc.

PALATE

- Sweetness: dry – off-dry – medium – sweet
- Acidity: low – medium – high
- Tannin: low – medium – high
- Alcohol: low – medium – high
- Body: light – medium – full

CONCLUSION

- Balance
- Complexity
- Intensity
- Finish

acceptable – good – very good – outstanding



Europe Wine Guides

Wine Tasting Guide



1. See

2. Swirl

3. Sniff

4. Sip

5. Savor



Appearance:

Hold your glass tilted and facing a piece of white paper to judge color and clarity.
Note the intensity of the color where the rim of the wine meets the glass.

Aromas:

Really get your nose in the glass to smell the aromas.
Note the aromas of the wine.

The Primary aromas and flavors are from the grape and the alcoholic fermentation:
Fruit, Floral, Herbal, Spice, etc.

The Secondary aromas and flavors are from the post-fermentation process (ex: oak ageing):
Yeast, Butter, Oak, Vanilla, Toast, etc.

The Tertiary aromas and flavors are from maturation:
Forest Floor, Leather, Tobacco, Dried Fruit, etc.

Palate:

Fill your mouth with the wine and let it get to every part of your palate.
Feel the texture as well as tasting the wine flavors.
The flavors will likely be similar to the aromas you noted.

Now, taste the components other than flavors and note the intensity.

- **Sweetness:** dry – off-dry – medium – sweet
'Dryness' refers to the sweetness level of the wine.
- **Acidity:** low – medium – high
Judge the acidity by the amount of saliva your mouth produces.
- **Tannins:** low – medium – high
Feel tannins where your top front teeth and gums meet your lips.
- **Alcohol:** low – medium – high
Feel alcohol level in the back of your mouth and throat.
- **Body:** light – medium – full
Feel the body of the wine with how it coats and feels in your mouth.

Conclusion:

Now you're judging the wine.

- **Balance:** Is the wine in harmony?
- **Complexity:** How many flavors, aromas, and textures are happening at one time?
- **Intensity:** Are the flavors and aromas intense or muted?
- **Finish:** How long do the good flavors linger on your palate?

Based on all of the criteria note if the wine is
Acceptable – Good – Very good – Outstanding

Wine Tags



WINE

Producer: _____

Region: _____

Vintage: _____

Retailer: _____

Price: _____

NOTES: _____

©EUROPE WINE GUIDES

WINE

Producer: _____

Region: _____

Vintage: _____

Retailer: _____

Price: _____

NOTES: _____

©EUROPE WINE GUIDES

WINE

Producer: _____

Region: _____

Vintage: _____

Retailer: _____

Price: _____

NOTES: _____

©EUROPE WINE GUIDES

WINE

Producer: _____

Region: _____

Vintage: _____

Retailer: _____

Price: _____

NOTES: _____

©EUROPE WINE GUIDES