

UNIT 4: SPIRITS OF THE	MARCH 2016
WORLD	16.30-17.35
TASTING & THEORY EXAMINATION	EUROPE

This question paper remains the property of the Wine & Spirit Education Trust and must be returned after the examination. FAILURE TO RETURN THIS QUESTION PAPER WILL RESULT IN DISQUALIFICATION.

Please complete the registration details below clearly in BLOCK CAPITALS.

NAME OF EXAMINATION APP	DATE
APP NUMBER	CANDIDATE NUMBER

INSTRUCTIONS FOR CANDIDATES

- This examination consists of a blind tasting of three samples and a short-form question. Both questions are compulsory and each carries 75 marks.
- Write your response for Question 1 in the space provided on this question paper.
- Write your response for Question 2 on the lined paper provided in this envelope. Mark each sheet you use with your candidate number in the space provided.
- You may NOT refer to notes or any other reference material during the examination.
- You have 1 hour and 5 minutes to complete the examination. At the end of the examination place this question paper and your response to Question 2 back into the envelope for collection by the invigilator.
- It is prohibited to reveal the content of this question paper to others, using social media or otherwise, until 48 hours after the examination.
- This question paper must NOT be copied or reproduced in any form whatsoever, or retained beyond the period of the examination.

SPIRIT 1	
Appearance:	
Nose:	
Deleter	
Palate:	
Country of origin: (2 marks)	
What evidence in your tasting note supports this conclusion? (5 marks)	

Spirits 1-3 are all cereal-based. Describe them under the headings below.

1.

SPIRIT 2
Appearance:
Nose:
Palate:
Country of origin: (2 marks)
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What evidence in your tasting note supports this conclusion? (5 marks)

SPIRIT 3
Appearance:
Nose:
Palate:
Country of origin: (2 marks)
What evidence in your tasting note supports this conclusion? (5 marks)
Answer the question below on the lined paper provided.
2. In relation to spirits, write about each of the following:

(25 marks)

(25 marks)

(25 marks)

The distillation of Armagnac

Flavoured vodka

The maturation and finishing of Tequila

a)

b) c)