




Details




Name



Vineyard








Grapes



Region

Rating



Alcohol

Price

Vintage

Appearance

Clarity

clear

hazy

faulty

Intensity

pale

medium

deep

Color

White

lemon

gold

amber

brown

Rosé

pink

salmon

orange

Red

purple

ruby

garnet

tawny

Other

e.g.,

legs/tears,

deposit,

pétillance,

bubbles

Nose

Condition

clean

unclean

faulty

Intensity

light

medium(-)

medium

medium(+)

pronounced

Aroma

e.g.,

primary,

secondary,

tertiary

Palate

Sweetness

dry

off-dry

medium

sweet

luscious

Acidity

low

medium(-)

medium

medium(+)

high

Tannin

low

medium(-)

medium

medium(+)

high

Alcohol

low

medium(-)

medium

medium(+)

high

Body

light

medium(-)

medium

medium(+)

full

Texture

steely

watery

oily

creamy

syrupy

Intensity

light

medium(-)

medium

medium(+)

pronounced

Aroma

e.g.,

primary,

secondary,

tertiary

Finish

short

medium(-)

medium

medium(+)

long

Quality

Quality

poor

acceptable

good

very good

outstanding

Maturity

too young

ageing potential

drink now

too old

Conclusion

e.g.,

reasons for assessment


Primary: Aromas and flavors of the grape and alcoholic fermentation

Secondary: Aromas and flavors of post-fermentation winemaking


Tertiary: Aromas and flavors of maturation and oxidization

Faults: In high levels an unpleasant feature, but sometimes intentional


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