THE MAKING OF A

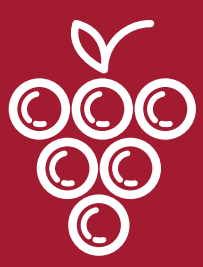
FINE WINE

ACIDITY

The fresh, tart and sour attributes of the wine.

Acids are evaluated in relation to how well the acidity balances out the sweetness and bitter components of the wine.

FIXED ACIDITY



These acids, along with many more in smaller quantities, either occur naturally in the grapes or are created through the fermentation process.

Titratable acids and free hydrogen ions present in the wine.

VOLATILE ACIDITY

Indicator of spoilage, or errors in the manufacturing

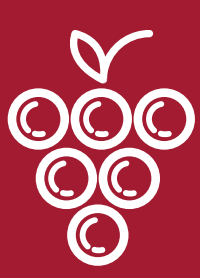
Caused by bacteria in the wine creating acetic acid—the acid that gives vinegar its characteristic flavor and aroma.

CITRIC ACID

Added to finished wines to increase acidity and give a “fresh” flavor. However, excess addition will ruin the taste.

Acts as a preservative

RESIDUAL SUGARS



Makes the wine dry or sweet.

Yeast converts all the sugar into alcohol making a dry wine. Sometimes not all the sugar is fermented by the yeast, leaving sweetness leftover.

CHLORIDES

Too much saltiness is considered undesirable. The right proportion can make the wine more savory

An indicator of the saltiness of the wine.

SULPHUR DIOXIDE

The most common preservative used.

Added by winemakers to protect the wine from negative effects of exposure to air and oxygen.

DENSITY

Density can be used to measure the alcohol concentration in wines.

Sweeter wines generally have higher densities

PH

Most wines have a pH level between 3 to 4

Generally, solutions with a pH value less than 7 are considered acidic, with some of the strongest acids being close to 0.

ALCOHOL

More alcohol, better the party!