

Grape Wine

Vin

Red

Rose

White

123 Kcal per 5 fl oz

Taste

- Sweetness** - On the scale of dry to sweet
- Fruitiness** - Fruit flavors are dominant.
- Saltiness** - The concentration of salts in the soil
- Acidity** - High-acid wine taste crisper and more tart
- Bitterness** - Elicited primarily by flavonoid phenols
- Alcohol** - Comes through as heat in mouth or throat.

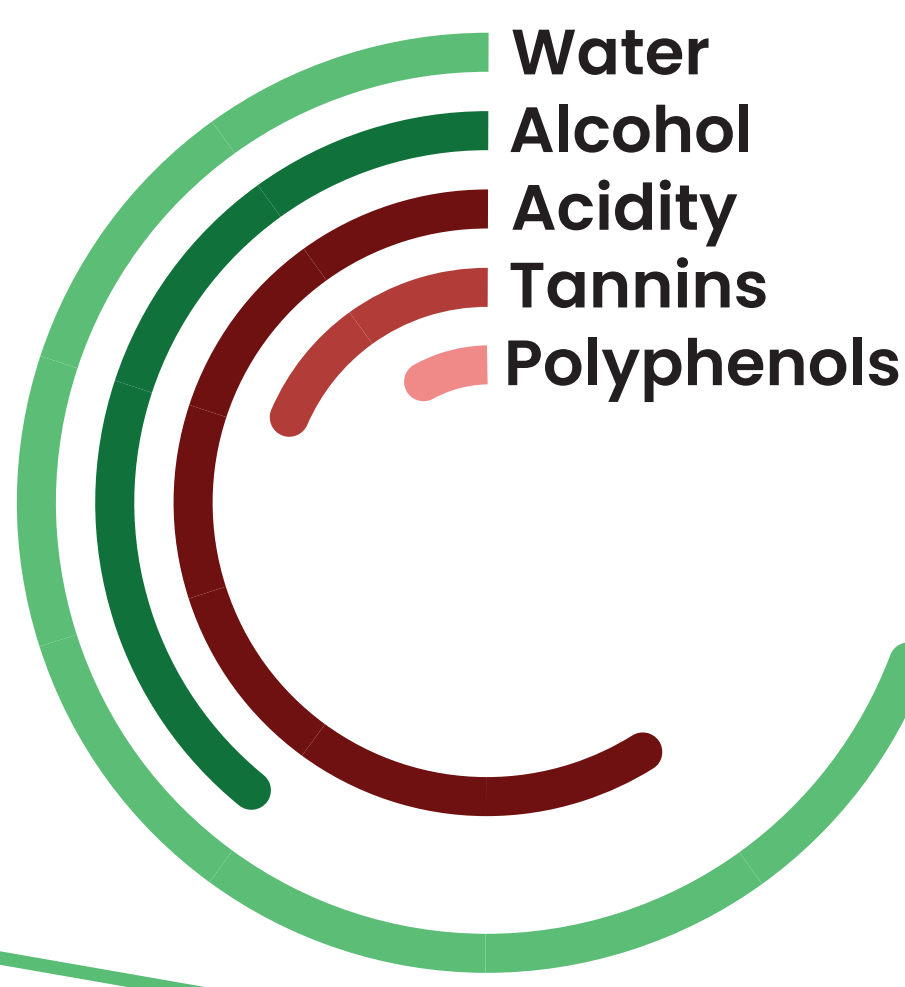
Season

All year around

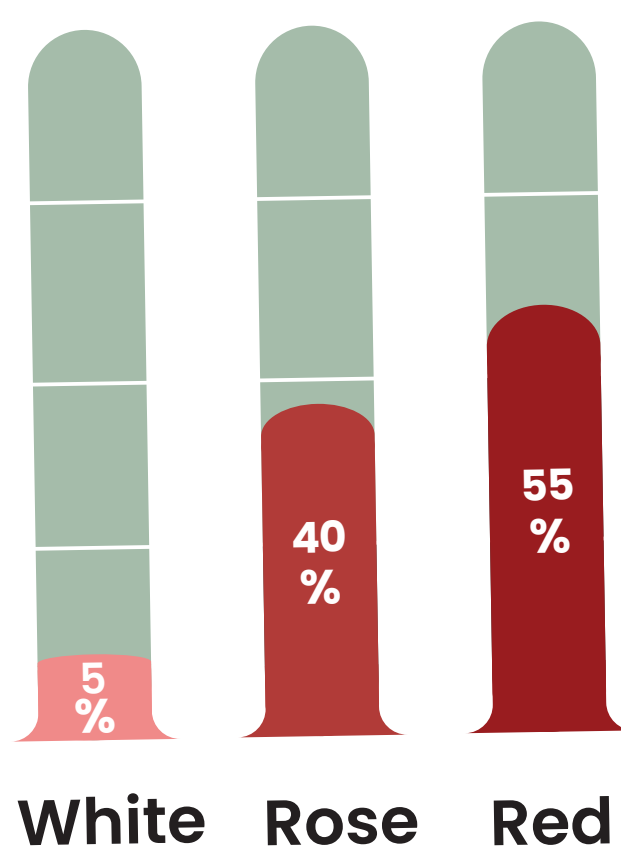
Descriptions

Wine is an alcoholic drink made from fermented fruit. Yeast consumes the sugar in the fruits and converts it to ethanol and carbon dioxide, releasing heat in the process.

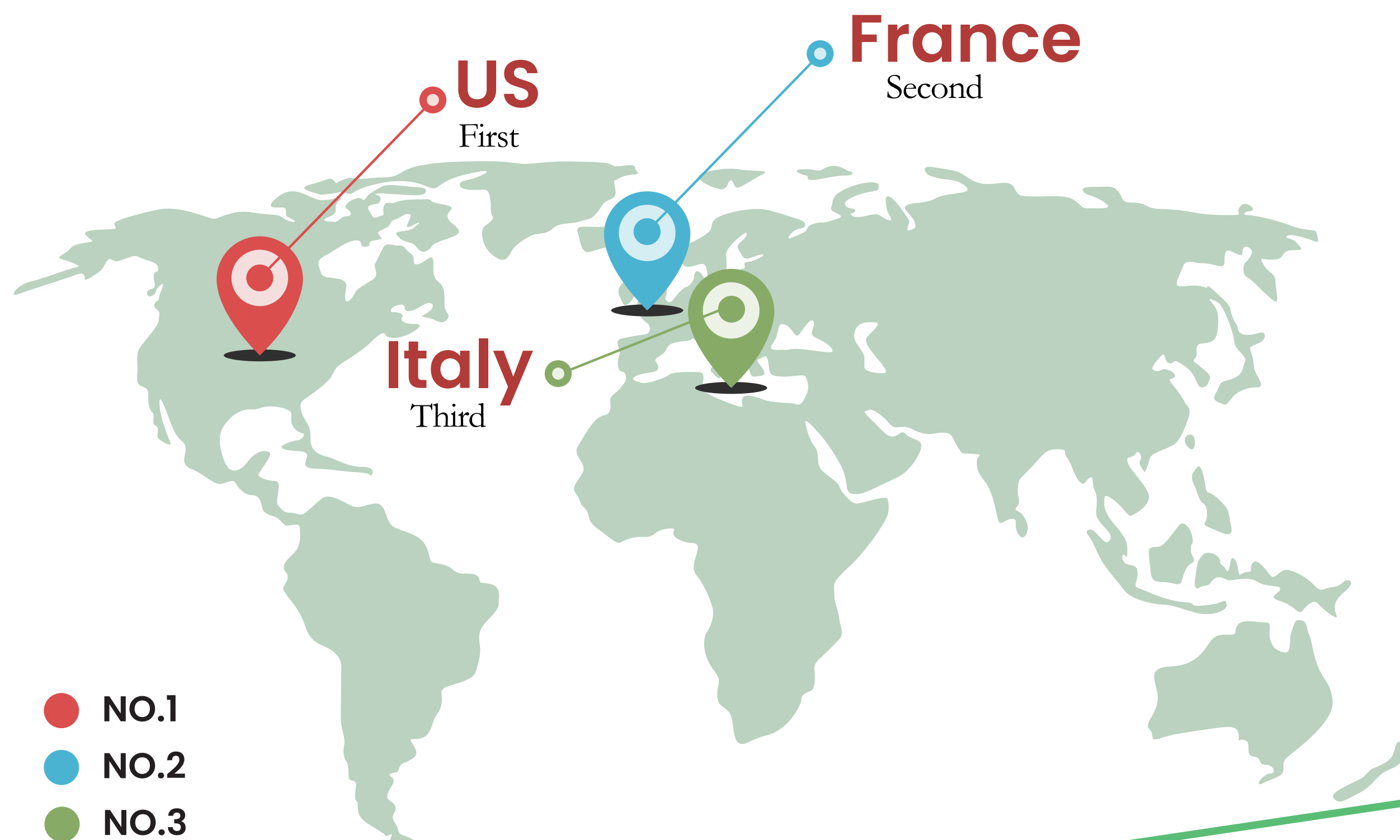
DIGESTION ELEMENT



USAGE



CONSUMPTION



BENEFITS

Heart

Polyphenols, a certain type of antioxidants present in red wines prevent unwanted clotting by keeping the blood vessels flexible.

Stomach

The anti-bacterial nature of red wines has enabled it to treat stomach irritation and other digestive disorders.

Blood

Resveratrol, the natural compound found in grape skin, controls blood sugar levels in diabetic persons.

FUN FACTS

1

The oldest known wine cellar is on the Titanic. When divers went down to the wreckage, surprisingly most of the bottles were still in tact.

2

Bottles that have animals on the label are known as “Critter Wine”.

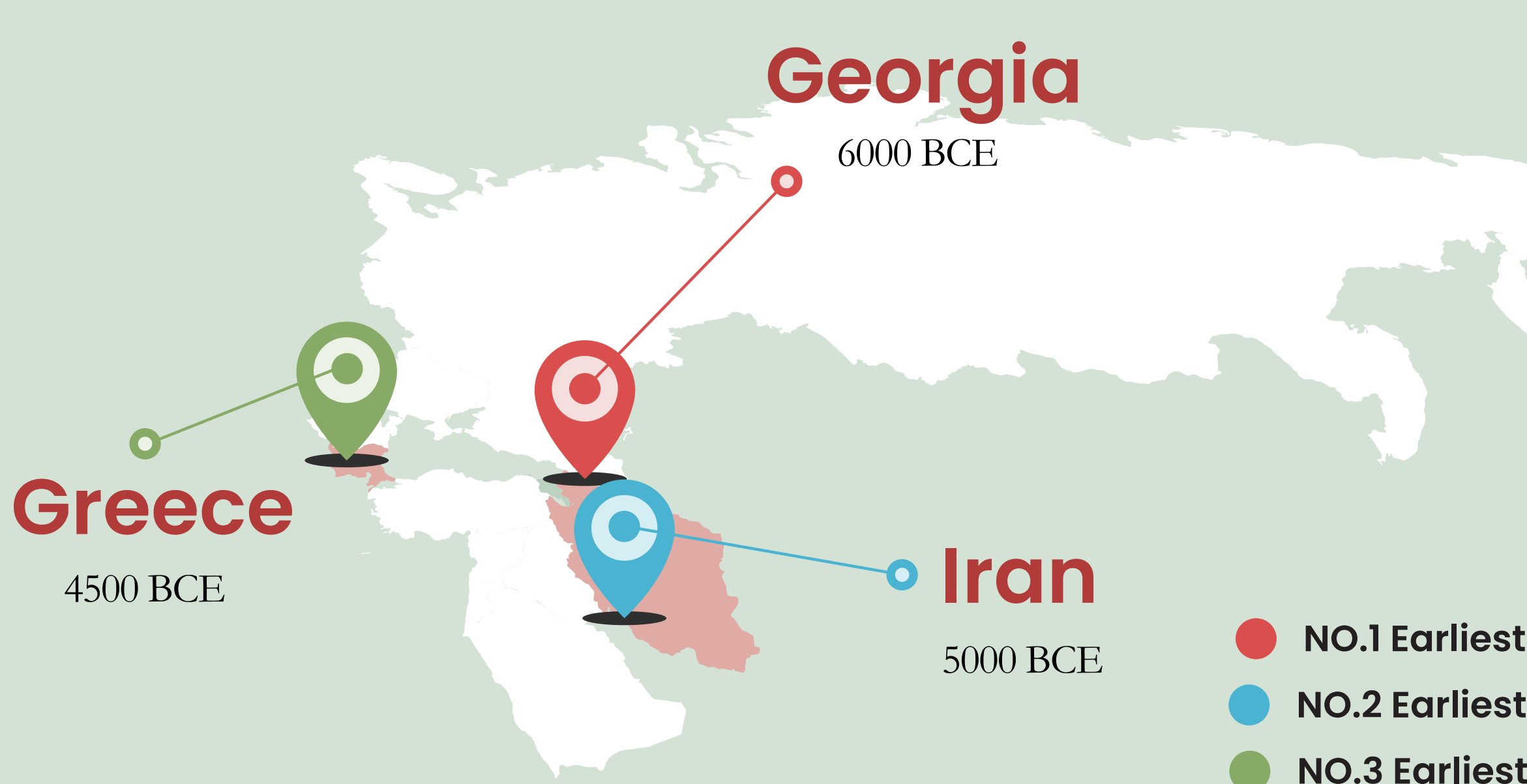
3

Women are more inclined to the effects of wine than men. This is partly because they have less enzymes in the stomach lining that is needed to break down alcohol simply.

4

Believe it or not, there are some people that have a fear of wine. It’s called “oenophobia”.

HISTORY



Headlline 1: *Sarina*

Wine

Subhead: *Garamound Bold Italic*

Vin

Headline2: **Poppins Bold**

THE BASICS

Headline 3: Poppins Semi Bold

Heart

Tag: Poppins Semi Bold

NO.1

Body: Garamond

Resveratrol, the natural compound found in grape skin, controls blood sugar levels in diabetic persons.

Message:

This infographics demonstrates the foundational information of Wine and gives an introduction to the wine industry including it's categories, benifits, tastes, etc. It gives a clear view for viewers who are not familiar to the industry.

Colors

Direct Complementary

Contrast of Extention: High level for red and green contrast.
Light for the same hue.



#700A08

C: 32%
M: 100%
Y: 100%
K: 26%



#B03A38

C: 22%
M: 89%
Y: 81%
K: 12%



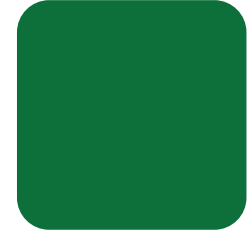
#F08A89

C: 1%
M: 56%
Y: 35%
K: 0%



#50C575

C: 65%
M: 0%
Y: 7%
K: 0%



#087029

C: 89%
M: 31%
Y: 100%
K: 21%