
WINE TASTING

101

THE STUDY OF WINE IS "OENOLOGY"

STEP 1

SIGHT

Observe the wine's color and clarity. Tilt the glass and hold it against a white background to assess the hue and intensity.

STEP 3

SMELL

Bring the glass to your nose and inhale deeply. Identify the various aromas, such as fruits, spices, or floral notes.

STEP 5

SAVOR

Pay attention to the wine's finish or aftertaste. Is it long and lingering, or does it dissipate quickly?

STEP 7

ENJOY

Cheers to a delightful wine tasting experience! Savor the moment and the wine's unique characteristics.

STEP 2

SWIRL

Gently swirl the wine in the glass to release its aromas. This helps the wine "breathe."

STEP 4

TASTE

Take a small sip and let the wine coat your palate. Note the flavors and textures experienced on the tongue.

STEP 6

ASSESS

Evaluate the wine's balance, complexity, and overall quality. Consider its acidity, sweetness, tannins, and alcohol level.



Oenophilia refers to the love and appreciation of wine. It is a term used to describe individuals who have a passion for wine and enjoy exploring different wine varieties, tasting techniques, food pairings, and the cultural and historical aspects of winemaking.