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| Alcohol level cat | Alcohol level percentage | Made in, for instance | Climate of the place | Impact in harvesting | Acidity | Sweetness |
| Low | 10-11.5% | Germany and Italy | Usually, colder | Under ripeness in colder regions | High | Semi-sweet |
| Medium | 11.5-13.5% | Italy and CA | Warm | Under ripeness | High | Semi-sweet |
| High | 20% | Portugal | Hot | Ripe | Low | Sweet |

1. Under 10% ABV level, most of the wines tend to have lighter body and sweetness. The cause for the sweetness stems from the residual sugar – *left over grape sugar in the wine after reaching a desired alcohol level*.
2. Most of the medium alcohol wine has ABV between 11.5% - 13.5% in the US.
3. “Many independent producers are experimenting more now and concentrating predominantly on the quality of the wine rather than on the quantity. This is leading to drier, richer and less spritzy styles with greater ripeness of fruit evident on the palate and improved export sales, particular to the US, with a growing base of new consumers.” This implies quality is linked to increased sweetness and less spritzy wines made from greatly ripen grapes.
4. The higher the alcohol, the bolder and richer the wine will taste
5. Acids are crucial in boosting the effect of sulfur dioxide, which essentially protects wines from spoilage and becoming rotten. A good acidity level also fends off most unwanted bacteria, as these compounds are unable to survive in low pH solutions. <https://www.vivino.com/wine-news/why-is-acid-so-important-in-wine#:~:text=Acids%20are%20crucial%20in%20boosting,survive%20in%20low%20pH%20solutions>.
6. For instance, grapes grown in colder climates are more acidic (less alkaline) as compared to those which are grown in warmer temperatures [twigscafe.com].
7. “Whether or not we want to admit it, statistically, America does have a sweet tooth”

Wines that have alcohol level under 10% ABV tend to have lighter body and sweetness as

https://www.alcoholprofessor.com/blog-posts/blog/2014/04/23/vinho-verde-a-splash-of-summer-vinous-joy

<https://twigscafe.com/what-are-alkaline-fruits/#:~:text=According%20to%20classification%2C%20grapes%20are,becomes%20more%20and%20more%20alkaline>.

https://vinepair.com/articles/sweet-wine-dry-culture/