

Aroma and bouquet

- **Bouquet:** The bouquet in wine tasting refers to the complex combination of scents that can be detected when smelling the wine.
- **Earthy:** Earthy in wine tasting refers to aromas and flavors resembling the smell of soil, moss, or mushrooms, adding complexity to the wine.
- **Floral:** Floral in wine tasting refers to the aroma or bouquet of a wine that contains scents of flowers or blossoms.
- **Fruity:** Fruity in wine tasting refers to the distinct aromas and flavors reminiscent of fresh fruits, such as berries, citrus, or tropical fruits.
- **Oaky:** Oaky refers to the aroma and flavor characteristics in wine that are derived from aging in oak barrels.
- **Spicy:** Spicy in wine tasting refers to flavors and aromas reminiscent of spices such as pepper, clove, or cinnamon.
- **Aroma:** Aroma refers to the scent of a wine, typically derived from the grapes, fermentation process, and aging in barrels.

Flavor profile

- **Floral:** Floral in wine tasting refers to aromas and flavors reminiscent of flowers, such as lavender, rose, or jasmine.
- **Buttery:** Buttery refers to a rich, creamy texture and flavor in wine, often associated with oak aging and malolactic fermentation.
- **Herbaceous:** Herbaceous in wine tasting refers to flavors and aromas reminiscent of fresh herbs, green bell pepper, or grassy notes.
- **Earthy:** Earthy in wine tasting refers to flavors or aromas reminiscent of soil, forest floor, mushrooms, or minerals.
- **Spicy:** Spicy in wine tasting refers to the presence of bold, pungent flavors such as black pepper, cinnamon, or cloves.
- **Fruity:** Fruity in wine tasting refers to the presence of flavors and aromas reminiscent of various ripe fruits such as berries or citrus.
- **Oaky:** Oaky refers to the taste and aroma of oak wood in wine, often resulting from aging in oak barrels.

Structure and body

- **Sweetness Level:** Sweetness level refers to the amount of residual sugar present in a wine, ranging from dry to sweet on the palate.
- **Mouthfeel:** Mouthfeel refers to the texture and sensation of wine in the mouth, including factors like viscosity, astringency, and smoothness.
- **Acidity:** Acidity in wine tasting refers to the tart and sour taste that comes from the presence of natural acids.
- **Balance:** Balance in wine tasting refers to a harmonious integration of acidity, sweetness, tannins, and alcohol, creating a pleasing overall sensation.
- **Body:** Body in wine tasting refers to the weight and texture of the wine, ranging from light to full-bodied.
- **Complexity:** Complexity in wine tasting refers to the various layers of flavors, aromas, and textures present in a wine.
- **Structure:** Structure in wine tasting refers to the combination of the wine's acidity, tannins, alcohol, and sweetness that give it balance.
- **Tannins:** Tannins are natural compounds found in grape skins, seeds, and stems that give wine its structure, bitterness, and astringency.
- **Texture:** Texture in wine tasting refers to the tactile sensation experienced in the mouth, such as smoothness, viscosity, or astringency.
- **Alcohol Content:** Alcohol content refers to the percentage of alcohol present in a wine, influencing its structure, body, and overall flavor profile.

Finish

- **Length:** Length in wine tasting refers to how long the flavor of the wine lingers in the mouth after swallowing.
- **Complexity:** Complexity in wine tasting refers to the various layers of flavors, aromas, and textures that contribute to the overall experience.
- **Balance:** Balance in wine tasting refers to the harmonious integration of acidity, tannins, alcohol, and fruit flavors, creating a pleasing overall impression.

Aging and maturation

- **Lees:** Lees refer to the sediment of dead yeast cells and grape particles that settle at the bottom of the wine during aging.
- **Cellar:** A cellar is a storage space with controlled temperature and humidity used for aging wines to enhance their flavors.

- **Secondary Fermentation:** Secondary fermentation refers to the process in winemaking where a second fermentation occurs after the initial fermentation, improving flavors and texture.
- **Decanting:** Decanting is the process of pouring wine from its bottle into a separate container to separate sediment and allow aeration.
- **Tannins:** Tannins are compounds found in wine that come from grape skins, seeds, and stems, providing structure, bitterness, and astringency.
- **Bottle Aging:** Bottle aging refers to the process of allowing wine to mature and develop in flavor and complexity inside a sealed bottle.
- **Barrel:** A barrel is a wooden container used for aging and maturing wine, where the wine absorbs flavors and aromas from the wood.
- **Oak:** Oak refers to the type of wood used in wine barrels, imparting flavors like vanilla, spice, and toast during aging.

Faults and flaws

- **Acetic Acid:** Acetic acid is a volatile acid found in wine, often resulting from the presence of acetic bacteria and producing a vinegary taste.
- **Brettanomyces:** Brettanomyces is a type of yeast that can cause off-putting aromas and flavors in wine, such as barnyard or bandaid.
- **Microbial Contamination:** Microbial contamination refers to the presence of microorganisms such as bacteria or yeast in wine, which can result in off-flavors.
- **Oxidation:** Oxidation in wine tasting refers to the chemical reaction that occurs when wine is exposed to oxygen, resulting in a stale or nutty flavor.
- **Reduction:** Reduction in wine tasting refers to a fault where wine lacks oxygen exposure, leading to off-putting sulfurous, rubbery aromas.
- **Sulfur Compounds:** Sulfur compounds in wine tasting refer to chemical compounds that can cause off-flavors or aromas in wine due to fermentation or winemaking practices.
- **Volatility:** Volatility in wine tasting refers to the presence of excessive and unpleasant aromas due to the evaporation of volatile compounds.
- **Cork Taint:** Cork taint is a musty, moldy odor or taste in wine caused by a contaminated cork, impacting wine quality.