

Wine Tasting

Wine tasting procedure

Certainly serving a bottle of wine is extremely simple, but there are some details that can enhance better its hidden properties.

Before starting the wine tasting procedure we must ensure that the wines that will be tasted, will be tested in the correct order, match the served food and have the correct temperature.

Order

A general and relatively easy rule to follow is:

White wines are served always before red, and young wines before aged. Also is best to follow the rule of matching the correct food with the correct wine, which mostly coincides with the above rule.

Generally white wines accompany chicken, fish and seafood dishes, while red wines accompany better meat, game, pasta and rice dishes, without meaning that this rule is inviolable.

Fruit wines, semi-sweet and semi-dry wines usually accompany fruits, pastries and desserts.

Serving Temperature

As a general rule, white wines are served between 10-14oC, and red wines at room temperature between 16-20 oC.

But! Room temperature of a Greek summer, should be avoided. Therefore it is recommended that red wines should be served slightly cooled. You can leave the bottle in the refrigerator for 15-20 minutes before serving. This will give the correct temperature for most red wines.

Light, fruit wines it's better to be served slightly cooled and not above 20 ° C especially at summertime. Wines that accompany usually desserts follow mostly the rules of white wines, and are served cooled. 2 hours in a refrigerator can bring a white wine to the desired temperature of 10-14 ° C. If there is not enough time, then you can place the bottle in a cooler with ice. This will ensure in bringing the wine to the desired temperature in approximately 20 minutes.

Visual inspection & Cork

Read carefully the label of the bottle, check the quality of the cork and thus collect useful information about the contents. When opening a bottle and the cork crumbles is porous and slides easily through the bottle neck, means that the wine was not properly sealed and shielded from its cork.

In contrary, when the cork is removed with difficulty and is compact, it means that the wine is well protected from the outside atmosphere.



After a quick visual inspection we bring the cork near our nose and smell the aromas. Aromas are transferred from the cork to the wine and the opposite. Therefore a cork that has acidic or rotten smell, means that the content of the bottle will have a similar smell. Normally the right smell of a cork is neutral or slightly pleasant, like in some cases resembling wooden aromas.

Fill, Aroma, Taste & Test

Main tasting part.

Lift up the glass, against light, to check the clarity of wine, its color and intensity. Wine should be shiny and show no traces of dust or solid particles. The bubbles formed in the inner walls of the glass and the surface of the wine are indications of the quality of the wine's CO₂.



Bring the glass diagonally in front of a white tablecloth or other white background to see the transparency and the shades of color.

Depending on the transparency, characterized as crystal, bright, illuminated, pale, slightly blur, blur, etc.

With cyclical movements, shake the wine in the glass. The "tears" created or thick drops rolling down the sides of the glass are a characteristic of a wine with high viscosity eg. sweet wines. When a wine exhibits high viscosity is characterized as oily or thick.

After cyclical movements, bring the glass near your nose. In this way we inhale the air above the surface of the wine and get a first impression of its aroma.



Then rotate the wine again in the glass, in order to facilitate the evaporation of the less volatile aromas which are noted by new inhalation.

At this point, the majority of aromas are identified by respiration and can determine characteristics, such as:

Flavor intensity: intense, moderate or light

Quality of Aromas: refined or common

Character of Aromas: scent of flowers, fruits, nuts, spices or a mixture.

Besides respiration through the nose, respiration sensors guide aromas through the mouth. Therefore aromas through the mouth have to be traced. Take a sip of wine, and once it reaches body temperature, breathe air through your mouth, forcing air pass through the wine. In this way the volatility of the aromas are increased. Final characteristics of the aromas as duration are determined in this way. Duration can be short or long.



Once the search of aromas is completed, taste follows. Roam the wine in your mouth and around your tongue to activate the taste sensors that will give important information.

Wine then can be swallowed or spit into a special container if you plan to try another one.

This process can be repeated once or twice until all valuable the information is detected. If the flavor of the wine remains in your mouth, this is called aftertaste . Aftertaste have mostly tannic red wines.

Breathing of Wine

If a wine stayed years in a bottle, away from air, we have to give some time to make it "breathe". This can be done in a jar and 20 to 30 minutes are enough. Even young wines might need some time to breathe since transferring it from the bottle "opens" and highlights many ingredients.

It's easy to note the importance of breathing, by comparing the taste of a glass as soon as the bottle is opened, and after 20 minutes.

White wines usually do not need to breathe before serving.

Glass

The best glasses to appreciate a wine, are the simple, thin and clear ones. Heavy crystal with designs, make it difficult to determine correctly the actual color of the wine. Ideal glasses, must be tulip-shaped to allow the emergence of the aromas and their concentration.

Filling

A glass should never be filled more than half of its height. In this way aromas are highlighted. An easy way is by slightly stirring the glass by holding it from its "neck" on a table.

If a bottle is not consumed immediately, can be maintained for a maximum of 2-3 days sealing it properly with its cork in order to keep out the air. There are special "vacuum pumps" that can remove the air completely from the bottle. This will allow the wine to last for at least 2 more days. White wines are kept in a refrigerator and red wines in a cool and shady place.

It is very difficult to determine how much an opened wine can last, but it's better to consume it as soon as possible.

Transfusion

The next test refers the presence of sediments.

Sediments in a wine come from the grapes, appear as white crystal substances and are not an indication of quality.

Sediments do not affect the wine's taste too. In red aged wines sediments are a result of pigments lowering and is a normal result of aging.

Red wines that age for years in cellars inevitably develop sediments. These are natural and completely harmless, tasteless and odorless, creating only aesthetic problems. For these cases we recommend to transfer wine from the bottle into a jar. Pour slowly and carefully the contents of the bottle, keeping the sediment in the bottle. With this method, a wine is released from its sediments and is ready for consumption.

Wherever we keep a wine, cabinet, wardrobe, or cellar, important is the balanced temperature and the absence of vibrations. Bottles should be kept in a horizontal

position. If sediments appear, we recommend to transfer the wine before serving. For perfect results, we recommend to put the bottle in an upright position 24 hours before serving, in order to allow the sediment to descend to the bottom of the bottle. Another reason to transfer a wine is to help the wine to breathe and release its flavor. Also wines are more presentable in beautiful decanters.



Decanting wine step by step

1. Before transferring a wine place the bottle upright for 24 hours to allow the sediments reach the bottom.
2. Put at the right side of the table the bottle, and at the left the carafe with a candle in the middle. The candle will help us to distinguish the sediments when they reach the mouth of the bottle.
3. Carefully and without excessive movements open the wine.
4. Pour a small amount of wine in the carafe and stir it until it comes into contact with the entire inner surface, to remove undesirable odors.
5. Grab the bottle from the bottom with your right hand and the carafe with your left, approaching both edges closely.

6. Slowly and steadily begin to transfer the wine in the carafe, letting it roll continuously and smoothly.
7. Check the level of the bottle, and when the sediments reach the bottle edge, stop transfusion.
8. Close the carafe, to protect the precious and delicate aged wine.

When we transfer a red wine we must avoid the slowness of movements. Instead, we leave the wine to fall from the bottle fast, in order to come into contact with more air as possible. This will bring out its flavor and soften the strong tannins. For young wines choose a large carafe, with large width at the bottom and for aged red a carafe with straight lines.

For more details and information please contact
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Have fun!

Quality Wines