

Wine Basic Training



What is wine

- **Wine** is an alcoholic beverage made from fermented grapes (or other fruits).
- It can be red, white, rose, sparkling, fortified, sweet (dessert), distilled. Depending on the type of wine



What is Wine fermentation

- Fermentation in winemaking is **what converts grapes into alcohol**. While white wine is created by just fermenting grape juice, red wine is made using the whole grape, grape skins and all.
- For the wine to ferment, winemakers add yeast to the grape juice. and produce alcohol, carbon dioxide .



What are the different categories of wine?

- **Still Wines:** the majority of wines fall into this category. these are what you would normally think of when someone says [wine] they are still, not sparkling or fizzy, and are between 8-15% alcohol ,with the majority contain 11.5-14% alcohol this wine its Red, White or Rose.
- **Fortified :** They have an alcohol content of 15% to 24% and have had alcohol added to them (grape spirit) added at some point during fermentation like Port Wine from Portugal and sherry from Spain .
- **Sparkling Wines:** These are wines where bubbles of carbon dioxide gas have been trapped in the wine. often seen as the wine for celebration, its best known (and usually most expensive) example is Champagne from France and Cava from Spain. Sparkling wine can be made all over the world .



Where is wine produced?

- Three quarters of the world's wine is produced in Europe (**Old World**) with Italy, France, Spain and Germany being the major contributors in terms of volume
- Outside Europe (**New World**) the most important producers are the USA, Argentina, Chile, Australia, South Africa and New Zealand. Each of this country has a suitable climate for wine grape production.



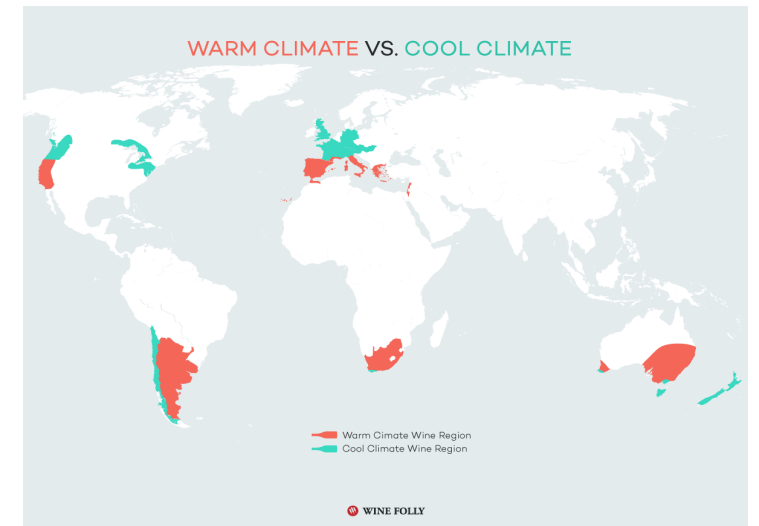
How Wine its Made

- Many styles of wines are produced in many ways, which suit people's various preferences (i.e. rich oaky Chardonnay and a steely dry sharp Chablis, or a firm red tannic Bordeaux and a light fresh Bardolino).
- *Harvesting*
- *Crushing*
- *Fermentation*
- *Aging*
- *Racking*
- *Bottling*



There are six key factors, which affect the final taste and style of wine:

- Grape variety
- Climate
- Annual weather conditions
- Soil
- Viniculture
- Vinification



Wine Characteristics

SWEETNESS

- Grape juice is naturally sweet but as yeast feeds on the grape sugars during fermentation, the juice becomes less sweet. The yeast will die once the alcohol reaches 15% or when all the sugars have been used. Once the yeast is dead, any sugar remaining in the wine will determine how sweet a wine is.

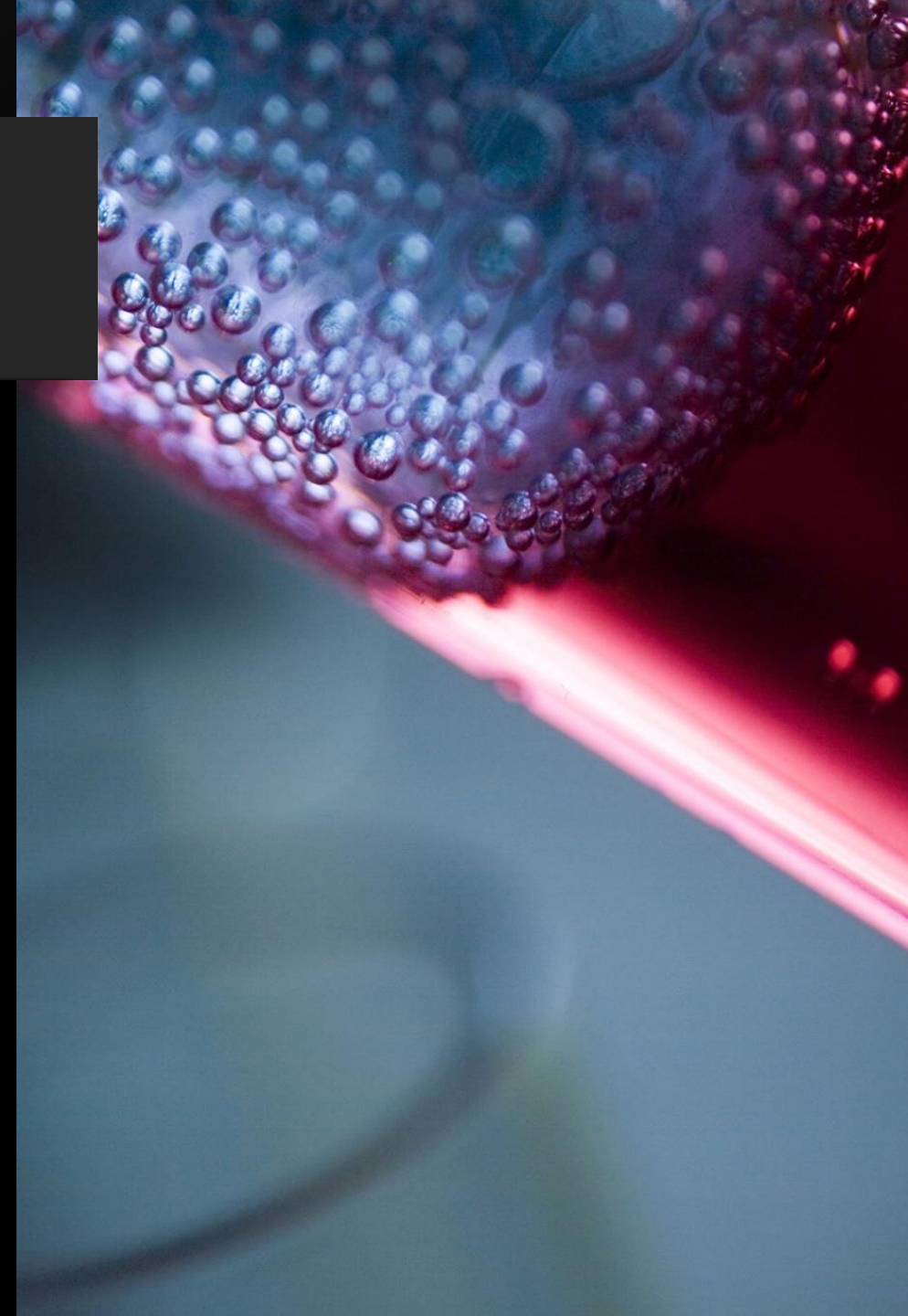
Wine Characteristics

SWEETNESS

- **Dry:** The majority of wine you will taste will be dry because the yeast will have turned all the sugar into alcohol and carbon dioxide gas. Most red wines and the majority of white are dry, although some are drier than others. Examples for a dry white wine are sauvignon Blanc from New Zealand and Brut Champagne from France, dry red wine include Chateauneuf-du-Pape from France chianti from Italy and Cabernet sauvignon from California
- **Medium:** The wine you will taste that are medium will usually be white or rose, to make a medium wine the winemaker either removes the yeast from the juice before all the sugar has been consumed or adds unfermented sweet grape juice to dry wine .A medium wine from Germany are in this style, as many rose wines such as white Zinfandel from California .
- **Sweet:** the amount of sugar in sweet wines makes them feel thicker and richer. Sweet wines can be made from grapes so rich in sugar that the yeast dies before all the sugar is consumed. The sweetness should be balanced with a refreshing acidity to prevent the wines from being cloying. Alternatively, the yeast can die through the addition of extra alcohol. Examples of sweet wines are sauternes from France and port from Portugal.

BODY

- **This is general feel of the wine in the mouth when you test wine**
- **Light bodied:** wines light in body are usually refreshing and easy to drink. an example of a light-bodied wine is pinot grigio from Italy and for red wine, Beaujolais from France
- **Medium Bodied :** the wine will feel richer and more substantial ,this may be because of the grapes used or because the wine may have been in oak barrels/thereby giving an extra texture to the wine, examples of medium-bodied wines are white burgundy from France and merlot from Chile .
- **Full Bodied :** the wine will be powerful and will seem more concentrated and heavier .This is usually due to the ripeness of the grape and for some wines the use of oak .examples of full-bodied wines are oaked Chardonnay from California and Shiraz from Australia

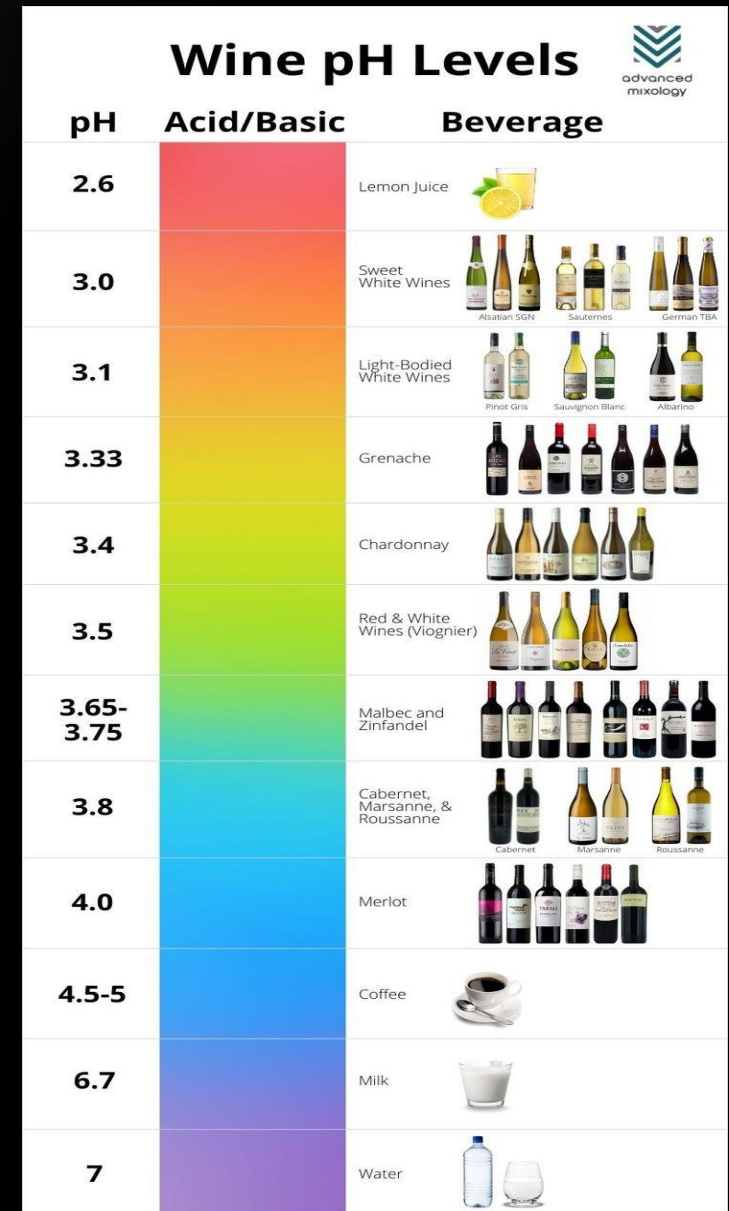


What is “acidity”?

- Acidity comes from the grape juice and it's the component

That gives the refreshing qualities to the wine.

- It can be detected by a mouth-watering sensation.



What is “tannin”?

- Tannin is an organic acid present in the grape skins and seeds, responsible for the astringent quality in a young wine. It is more pronounced in red wines because it is extracted from the skins during fermentation. The amount of tannin often relates to a wine’s aging potential, it is deposited as sediment, along with other substances,
- Tannin is felt on the gum line, inside the cheeks, and when very powerful on the roof of the mouth and tongue. It is the chewy, puckery, dusty quality in a red wine.

PureWine

Red Wine Tannins Chart



Major White grape varieties



- **Chardonnay**
- It makes a huge range of different styles from dry steely Chablis to big buttery new world full-bodied wines. It is grown worldwide, and it likes to travel, expressing always-similar character anywhere is planted. Chardonnay is always dry and no other wine benefits more from the oak aging process. Earthy, toasty, vanilla, caramel, buttery flavours are all descriptive of a Chardonnay aged in oak.

Major White grape varieties

- Riesling
- one of the major varieties around the world. It produces the classic wines of Germany, particularly in the Mosel vineyards. The best wines have high acidity with a minerally, peachy or petrolly aroma. It is grown in Australia as well where it makes unique wines dry and very flowery. Riesling makes as well some of the best sweet wines in the world.



Major White grape varieties



- Pinot Gris (Pinot grigio)
- this grape that makes highly flavoured almost oily wines . Depending from the area where is planted it express different fruit characteristic. It is planted widely around the world, but the biggest production comes from Italy (especially in the northeast in Friuli Venezia Giulia) and Alsace in France

Major White grape varieties

- Sauvignon Blanc
- This grape makes very aromatic wines. It produces the classic wines of Loire Valley in France to the most popular from Marlborough in New Zealand. It gives usually light-medium bodied wines and high in acidity. Old world Sauvignon Blanc typically have more citrus notes and minerals while new world more tropical fruits



Major Red Grape varieties

Cabernet Sauvignon

This is the grape variety with the widest reputation for the production of red wine. It is considered to make the best and long lasting wines. It comes originally from Bordeaux where it is responsible for the making of the great clarets from the Medoc. Cabernet Sauvignon is a very resistant grape and likes to “travel” around the world where it is now widely planted. Chile, Italy, Australia and California are the main countries where it is planted. Big long bunches with very thick skin. Cabernet sauvignon wine is usually full-bodied with blackcurrant taste



Major Red grape varieties



- Merlot
- is the second great variety planted in Bordeaux and it is responsible for the making of some of the best (and most expensive) red wines in the world. It is planted everywhere around the world, with good success in California, New Zealand and south of France. The wines are round and soft on the palate with rich and strong flavours of plums, chocolate and black cherries.

Major Red grape varieties

- Syrah (Shiraz)
- one of the noble great varieties responsible for the production of the great red wines from the Rhone valley and the Barossa valley in Australia. The wines produced are full-bodied, heavy and spicy with a hint of blackberry fruit flavour.



Major Red grape varieties



- Pinot Noir
- is related to one of the most famous and noble wine regions in the world: Burgundy. Making good pinot noir is a great challenge for winemakers, due the fact that this grape grows properly only in some specific spot around the world where it can express his best. The best examples from the new world come from New Zealand, some areas in Australia and California, while in Europe only the wines from Burgundy are worth drinking. At his best it gives medium-light bodied wines with strawberry, raspberry and earthy flavours with high and refreshing acidity.

Rosé wine

- Whether it's rosé, rosado (Spain), rosato (Italy) or "blush" - these terms all refer to *pink* wine. This pink shade depends on the grape used and how long the grape skins were in contact with the juice. Rosés can be made in a sweet, off-dry or bone-dry style, with most European rosés being decidedly dry.



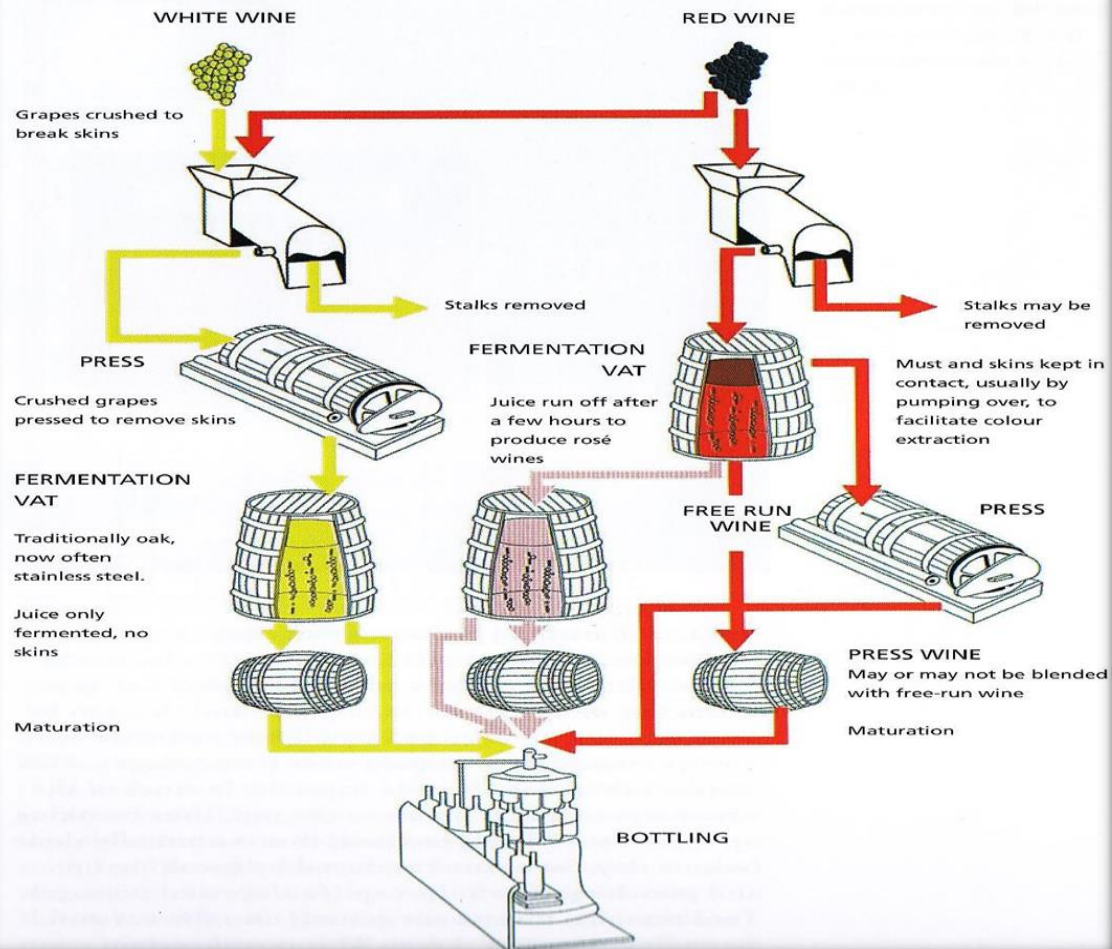
How does a Rosé get its colour?

- The majority of rosé wines are made from a red grape varietal. the varietals most often used in making a rosé wine include:
 - Pinot Noir, Syrah, Grenache, Merlot, Malbec, Cabernet Sauvignon, Tempranillo,
 - Sangiovese and Zinfandel.
- The flavours of rosé wines tends to be more subtle versions of their red wine varietal counterparts. The fruit expectations lean towards strawberry, cherry, and raspberry with some citrus and watermelon presenting on a regular basis



WINE MAKING PROCESS

The winemaking process

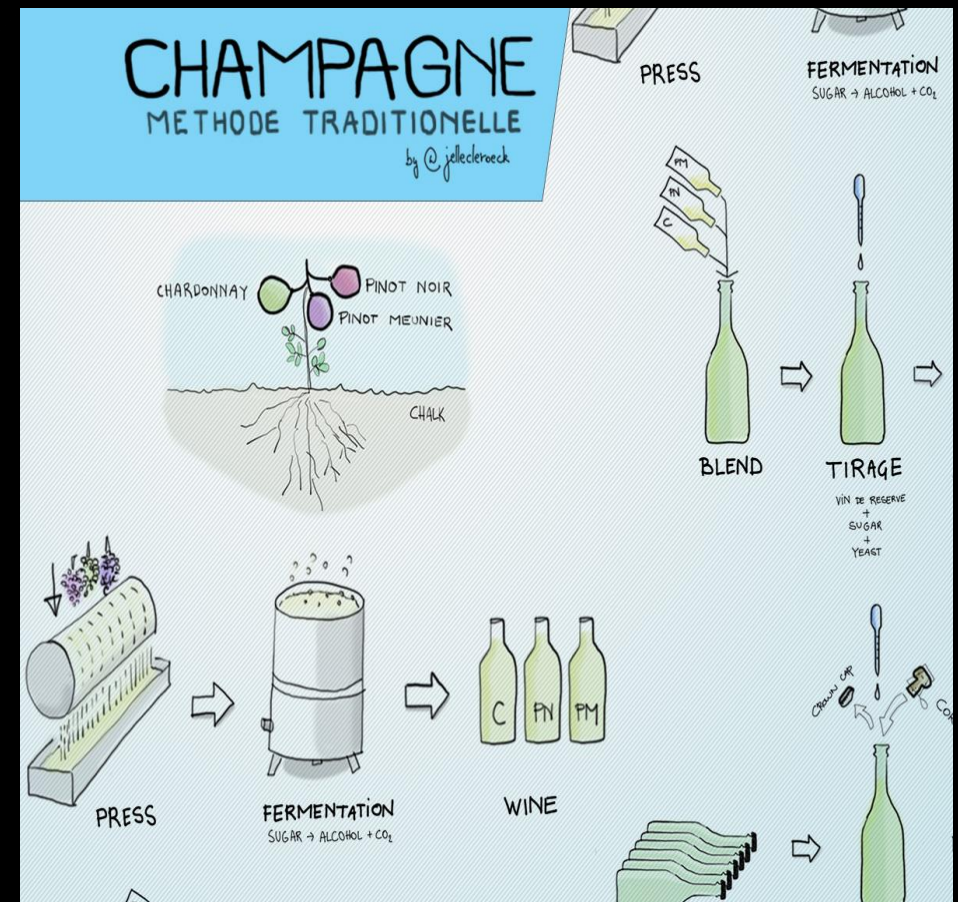


What is Champagne?

- Champagne is a sparkling wine produced in the Champagne region in northern France. According to European Wines Law, only sparkling wines from Champagne are allowed to be put Champagne on labels.
- The wines must be produced by the “Traditional method/ Methode Champenoise”
- - Must be made from Chardonnay, Pinot Noir, and/ or Pinot Meunier. Blanc de Blanc is 100% from Chardonnay. Blanc de Noir can be made solely from 100% Pinot Noir or 100% Meunier or blended of the two only.



How Champagne is made?



General characteristics of Champagne

- The primary characteristics of the grape variety (ies) used
- The winemaking method contributes aromas of yeast; toasty (brioche) or biscuity; vanilla; acacia
- The aging also lets the champagne develop the oxidative aromas and flavors of fruits candy; dried fruits, nutty & honey.
- The following are the major designations on a champagne label which will tell you how sweet or dry it is:
 - Ultra-Brut - Bone dry
 - Brut - Dry
 - Extra Dry - Off-dry
 - Demi-sec - Sweet



Different between vintage & non-vintage champagne

- Vintage champagne is only made from grapes from the same year of harvest., Nonvintage champagne is blended from different vintages.



What mean liqueur de tirage will be added?

- The French term tirage refers to drawing off the blended wines into bottles ready for a second alcoholic fermentation. Called the prise de mousse (literally 'capturing the froth'), this is the stage when the wine starts to bubble as a result of the carbon dioxide given off in the process.



What meaning and Propose of Disgorge Champagne?

- After blending and second fermentation, **champagne is left on its lees (dead yeast cells) for a long period of maturation in the cellars.** Once ageing is complete, the bottles are rotated (riddling, or remuage) to loosen to sediment created and The purpose of disgorgement is to eliminate the deposit that has collected in the neck of the bottle, the grand finale after many months and sometimes years of peaceful maturation on lees.



Different between champagne & prosecco

- One of the most common questions about sparkling wines is what is the difference between champagne & prosecco? - They are made from different grape varieties methods & origins.
- Different taste, quality & prices.
- Prosecco second fermentation happens in the tank while champagne happens in the bottle.
- The grape used in prosecco is Glera



How Champagne is made?

- Let's watch a video explaining how Champagne is made ?



Pairing Wine and Food

- Food that is consumed with wine has an effect on the way you perceive a wine, and wine can also have a similar effect on food. The purpose of food and wine pairing is to take advantage of these effects, so that the food and wine consumed together ideally provide more pleasure than either would if consumed separately. Knowledge of the ways in which food and wine interact with each other also helps to avoid negative or unpleasant combinations.



Pairing Wine and Food

- **Sweetness in Food**

Sweetness in a dish can make a dry wine seem less fruity and taste unpleasantly acidic. With dishes containing sugar, a good general rule is to select a wine that has a higher level of sweetness than the dish.

- **Umami in Food**

Umami is a taste that is distinct from the other primary tastes. It can be difficult to isolate because umami tends to be present with other tastes such as salt that balance the negative effects of umami. Examples of foods with umami taste are cooked or dried mushrooms, air-dried meats, aged cheeses and miso.



Pairing Wine and Food

- **Acidity in Food**

Acidity in food is generally a good thing for wine pairing because it can balance a wine with high acidity and enhance its fruitiness. Low levels of acid in the wine. But high levels of acid in food will make the wine seem less fruity

- **Salt in food**

Salt in food is used in cooking for enchanting the flavor of the food. Salt can have the same effect on wine and is a wine friendly component of food that makes the wine fruitier and soften the tannin in red wines.



Pairing Wine and Food

- **Chilli Heat**

Chilli heat is a warming or burning sensation and can vary from person to person. There is huge variation in how pleasant or unpleasant the effect feels to the individual. The effect caused by chili heat are greater in wines with higher alcohol levels than those with lower alcohol levels. Alcohol increases the burning sensation feeling.

- **Acid and Fat**

Most people find the combination of acidic wines with fatty or oily foods to be very satisfying. The pairing can provide a pleasant sensation of the acidic wine cutting through the fattiness of the food and cleansing the palate.

