



			The wine
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Appellation :

Grapes varieties:

Vintage:

Alcohol %:

Producer:

Country, area:

Soil type:

Climate:

Cork type:

Type of vinification (wine process):

Type of maturing / aging :



Wine's surface	☐ Brillant ☐ Smooth ☐ Reflective ☐ Opaque ☐ Dim	Note, rating
White wine	□ Almost clear □ Pale-yellow □ Green-yellow □ Pale-gold □ Tawny-brown	
Rose wine	<ul><li>□ Pale salmon</li><li>□ Deep pink</li><li>□ Deep salmon</li><li>□ Orange</li><li>□ Magenta</li></ul>	
Red wine	<ul> <li>□ Light red</li> <li>□ Ruby red</li> <li>□ Cherry</li> <li>□ Deep violet</li> <li>□ Brick red (oxidized tint)</li> <li>□ transparency on the edge (aged)</li> </ul>	
Hue (tint)	☐ Limpid ☐ Oxidised ☐ Dim ☐ Faded	
Legs	□ Nothing □ Flowing □ Thick tears □ Viscous	
Aspect	☐ Bright / Dull ☐ Oily / Limpid ☐ Clear / Dim ☐ With ou without particules	
Bubbles (Sparkling wine)	☐ Fast or slow ☐ A lot or only few ☐ Light or Heavy ☐ Sparking - still	



## Nose (aroma)

First impression	☐ Pleasant ☐ unpleasa	ant	Note, rating
riist iiipiessioii	☐ Complex ☐ Commor	n	
Aroma intensity	□ Strong □ Powerful	□ Weak □ Lack of aroma	
Aroma quality	□ Enjoyable □ Fine □ Simple □ Nasty	,	
Aroma type	☐ Secondary: bouquets from mentation) from yeast	he type of grape and vineyard rom the winemaking process (fer-	
Lasting	□ Long □ Steady	□ Moderate □ Brief	
Abnormal smell	□ Rubber □ Pe	/inegar □ Herbs etroleum □ Plastic Sulfur □ Skunk /louldy □ Wet newspeper	



First impression		□ Good □ Ordinary □ Bad	Note, rating
Curathaga	Sugar	□ Sweet □ Mild □ Semi-dryMild □ Dry	
Sweetness (Flavour)	Alcohol	□ Soft □ Mild □ Hot □ Burning	
	Too much	□ Astringent □ Green □ Sour □ Sharp	
Acidity (Flavour)	Well	□ Zesty □ Lively □ Crisp □ Fresh	
(1.0.1.00.1)	balanced	□ Beady	
	Lack	□ Flat □ Watery	
	Alcohol	☐ Light bodied ☐ Medium bodied ☐ Full bodied	
Body	Corp	<ul> <li>□ Fat (no acidity/tannin)</li> <li>□ Round</li> <li>□ Rich</li> <li>□ Concentrated</li> <li>□ Thin</li> <li>□ Watery</li> </ul>	
	Tannin	□ Bitter       □ Rough       □ Tannic         □ Overpowering       □ Structured       □ Smooth         □ Round       □ Well integrated++         □ Spineless       □ Flabby	

	Intensity	□ Poweful □	□ Weak	
In mouth	Quality	□ Outstanding	□ Common	□ Used
		□ Spice	□ Fruits	□ Flowers
	Nature	□ Herbs	□ Oak	☐ Minerals
		□ Nuts	□ Wood	
T : El ( 0 6 1 1		□ Garigue	□ Sea-side	☐ Minerality
Terroir, Flavours from th	ie field	□ Weather	□ Grape varie	ty
		□ Corby	☐ Lees in bottom	□ Oxidized
Accidents		☐ Maderized	□ Refermented (	CO <sub>2</sub> )
		□ Artificial sugar	□ Sticky	□ Stemmy
Balance		□ Complex	□ Bold	□ Well balanced
		□ Unbalanced	□ Spoiled	□ Stale



Length	<ul><li>□ Nothing</li><li>□ Long</li></ul>	□ Short □ N □ Persistent	Moderate	Note, rating
	□ Smoky	□ Spicy	□ Floral	
After taste	☐ Fruity	□ Oaky	□ Stemmy	
	□ Nutty	☐ Mineral touch		
	□ Vegetal	□ Buttery	☐ Chemical	
Tips				

Note/20, food pairing: