



TASTING DATE: _____

TASTING PARTNER(S): _____

TASTE TO YOUR INTEPRETATION

WINE NAME:

PRODUCER:

REGION/APPELLATION:

★ GRAPE VARIETIES:

COLOR DEPTH:

water | pale | medium | deep | dark

COLOR HUE:

WHITE yellow | gold | amber | brown

RED purple | ruby | garnet | brown

ROSE pink | salmon | orange | brick

AROMA INTENSITY:

low | moderate | intense

ACIDITY:

low | medium | high

TANNINS: LEVEL: low | medium | high

FLAVOR INTENSITY:

low | moderate | intense

DRY/SWEET:

bone dry | dry | off-dry | medium sweet | sweet

BODY:

light | medium | full

FLAVORS:

FINISH:

short (< 3 sec) | medium (4-5) | long (5-7) | v.long (> 8 sec)

FOOD PAIRING

WINE NAME:

PRODUCER:

REGION/APPELLATION:

★ GRAPE VARIETIES:

COLOR DEPTH:

water | pale | medium | deep | dark

COLOR HUE:

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FOOD PAIRING

