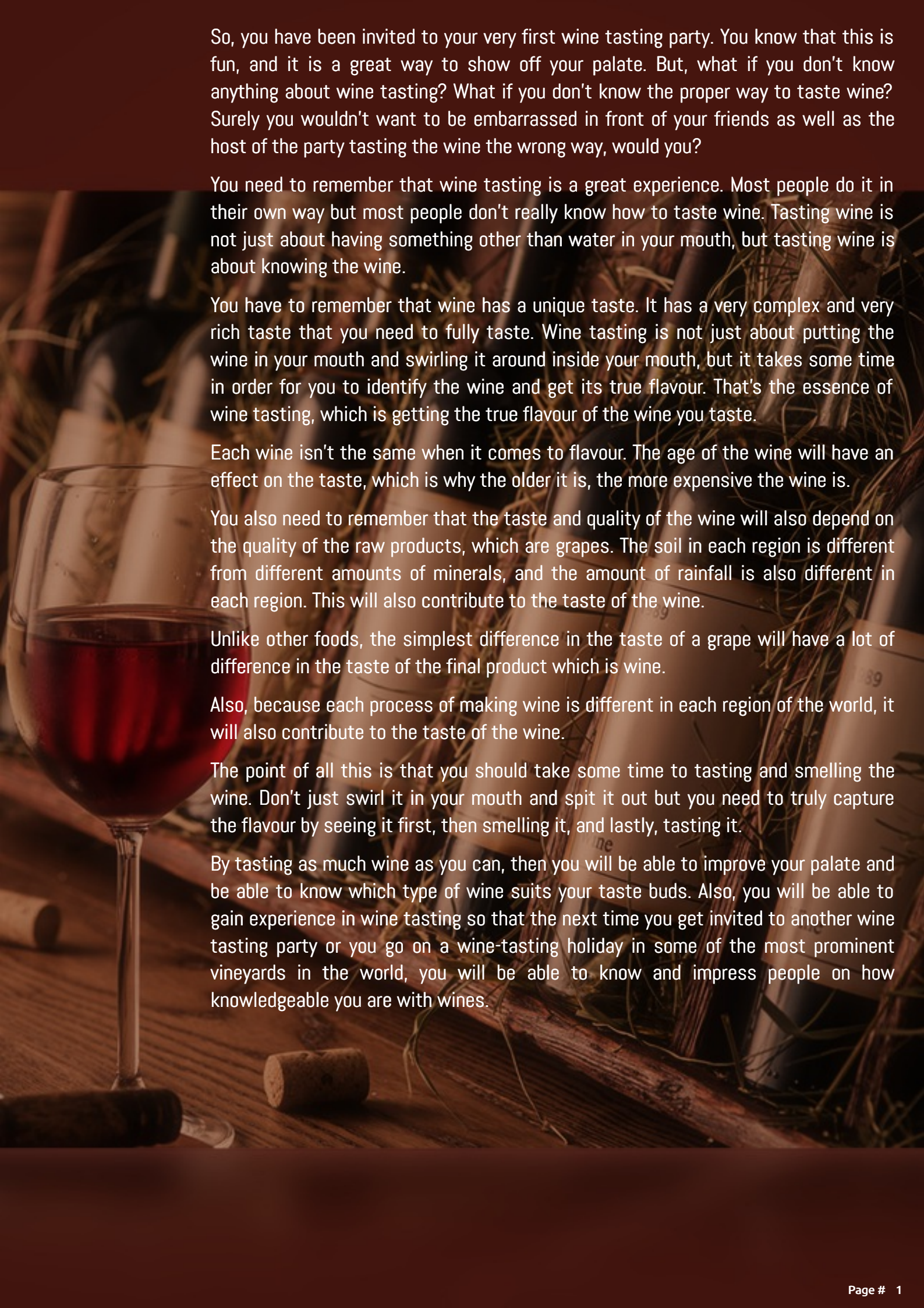


WINE TASTING

BE THE EXPERT



A glass of red wine is in the foreground on the left, partially filled. The background is a rustic setting with several wine bottles lying on their sides on a wooden surface, surrounded by straw or hay. The lighting is warm and soft, creating a cozy atmosphere.

So, you have been invited to your very first wine tasting party. You know that this is fun, and it is a great way to show off your palate. But, what if you don't know anything about wine tasting? What if you don't know the proper way to taste wine? Surely you wouldn't want to be embarrassed in front of your friends as well as the host of the party tasting the wine the wrong way, would you?

You need to remember that wine tasting is a great experience. Most people do it in their own way but most people don't really know how to taste wine. Tasting wine is not just about having something other than water in your mouth, but tasting wine is about knowing the wine.

You have to remember that wine has a unique taste. It has a very complex and very rich taste that you need to fully taste. Wine tasting is not just about putting the wine in your mouth and swirling it around inside your mouth, but it takes some time in order for you to identify the wine and get its true flavour. That's the essence of wine tasting, which is getting the true flavour of the wine you taste.

Each wine isn't the same when it comes to flavour. The age of the wine will have an effect on the taste, which is why the older it is, the more expensive the wine is.

You also need to remember that the taste and quality of the wine will also depend on the quality of the raw products, which are grapes. The soil in each region is different from different amounts of minerals, and the amount of rainfall is also different in each region. This will also contribute to the taste of the wine.

Unlike other foods, the simplest difference in the taste of a grape will have a lot of difference in the taste of the final product which is wine.

Also, because each process of making wine is different in each region of the world, it will also contribute to the taste of the wine.

The point of all this is that you should take some time to tasting and smelling the wine. Don't just swirl it in your mouth and spit it out but you need to truly capture the flavour by seeing it first, then smelling it, and lastly, tasting it.

By tasting as much wine as you can, then you will be able to improve your palate and be able to know which type of wine suits your taste buds. Also, you will be able to gain experience in wine tasting so that the next time you get invited to another wine tasting party or you go on a wine-tasting holiday in some of the most prominent vineyards in the world, you will be able to know and impress people on how knowledgeable you are with wines.



Have you watched wine tasters before? Take note of their 'rituals' in tasting various kinds of wines. First, they tilt the wine glass and then swirl the wine. After that, wine tasters sniff the wine and gargle it before they finally spit the wine out. This 'ritual' is very important in determining the wine's quality; so don't be surprised to see if wine tasters do those things.

Tasters tilt the wine glass so that they can determine a wine's age. Tasting the wine's color is very important as it determines its clarity. Once the glass is tilt, you will see that a young wine has a dark colored edge and a faintly lighter color at the edge indicates an old wine. This is used for testing red wines. For the white wines, you need to look down straight at the wine. Greater clarity will be indicated by more sparkles in the wine, like that of diamonds. By swirling the wine in the glass, you can test the wine's body. If the wine adheres to the wine glass' sides, it has greater body. There are also times when the wine doesn't adhere to the glass' body.

The aroma of wines is tested by swirling it on the glass and then sniffing its vapors deeply. Younger red wines smell like berries and there is also a slight smell of chocolate, liquorice, spice, and mint. Older red wines smell more like prunes or raisins; wines that are of no good or too old smell like that of vinegar. The same pattern is followed by white wines.

Try sipping a bit of wine and roll it over your tongue. Place the wine at the center of your tongue and gargle it to release its flavor. If the tip of your tongue is tingling, it indicates a sweet wine. Acid wines will give you needles and pin-like sensations at the sides of your tongue. If you feel dryness all throughout your mouth, indicates a wine with high tannin. Tannin is considered as natural preservatives and you often find them in younger red wines.

Before swallowing the wine, try to observe if there is concentration of deep fruit in the wine. In tasting wines, it is advised that you swallow the wine little by little.

The best of wines should display a pleasant and lingering finish. Connoisseurs are the expert wine tasters. Not everyone can assess the wine's quality even if they follow the so-called rituals because it takes time and experience to identify the best wines in the world. But if you want to indulge yourself in wine tastings, you may do so and make sure that you learn from the experts.

If you have the makings of a connoisseur, join wine tastings now. There are a lot wines sold all over the world and if you're a wine lover, wine tastings will do you good. There are also wine tasting tours that you might want to try out. Before you succeed as a connoisseur in wine tastings, make sure that you master the 'rituals'. It takes time and patience; even if you encounter some difficulties, don't give up and try to learn from your past mistakes. Always keep in mind that experts started out just like the other beginners.

Wine tasting is a good way to know the best wines in the market.