

## ARRABIDA WINE TASTING PARTY

Choose a theme ie:

to find the best moscatel or the best wine of Arrabida between 10 and 40 euros.

**LARGE TULIP BOWLED WINE GLASSES ONE FOR EACH WINE, PER PERSON. OPEN AND WRAP EACH ONE IN PAPER TO HIDE THE LABEL THEN NUMBER THEM.**

Crackers and mild cheeses to neutralize the palate between wines.

Avoid incense sticks and candles, mints, strong perfumes and smoking

A scoring sheet to evaluate and score the wines.

**Now Taste, discover and enjoy!**



## HOW TO TASTE WINE

Make sure the wine is as close to its ideal temperature as this can alter the taste greatly.

White should be between 7 and 10 degrees and red 12 and 15 degrees.

Hold the glass by the stem to avoid heating the glass and observe its color and its texture.

Next swirl the wine around. You can place your glass on a table and swirl to avoid spillage.

Observe the streaks of wine (legs) as they roll down the side of the glass. This determines the body of the wine. The swirling releases aromas as the wine reacts with the air.

Do not wear white. If red wine is spilt splash white wine on it.

Drink one glass of water for every glass of wine to avoid dulling the senses. Sip a reasonable amount of wine and swirl and "chew" the wine in your mouth. If you feel comfortable doing so, carefully slurp some air through puckered lips. This will help to release flavour and aromas. Continuing to breathe in and out through the nose while tasting will alert you to other taste characteristics.

While deciphering the characteristics, keep in mind the 4 basic components of wine: acid, alcohol, fruit and tannin.

Remember there are no right or wrong descriptions of how a wine tastes or smells; your conclusion, whether you are a novice or an expert, is going to be based on personal preference and appeal. Do not let others influence you!

