

APPEARANCE

		①	②	③	④
Clarity	Clear - sediment (precipitation)				
Color intensity	Low - medium - deep				
Hue	White - greenish yellow - yellow - gold - amber - brown				
	Rosé - pink - salmon-colored - orange				
	Red - purple - red - brownish red - brick - brown				

AROMA

		①	②	③	④
Purity	Clean - unclean (faulty?)				
Aroma intensity	Low - medium(-) - medium - medium(+) - pronounced				
Character	Primary - secondary - tertiary				
Development	Young - developing - fully mature - overripe				

TASTE

		①	②	③	④
Dryness	Dry - off-dry - medium sweet - sweet - very sweet				
Acidity	Low - medium(-) - medium - medium(+) - high				
Tannin	(None) - low - medium(-) - medium - medium(+) - high				
Alcohol	Low - medium - high				
Body/Fullness	Light - medium(-) - medium - medium(+) - full-bodied				
Mousse/texture	Soft, creamy, aggressive.				
Flavor intensity	Low - medium(-) - medium - medium(+) - high.				
Character	Primary - secondary - tertiary				
Aftertaste	Short - medium(-) - medium-long - medium(+) - high				

CONCLUSION

		①	②	③	④
Quality	Inferior - acceptable - good - very good - excellent				
Maturity level	Too young				
	Can be consumed now but has potential for aging				
	Drink now! The wine will not benefit from aging				
Grape??					
Origin??					

PRIMARY AROMA AND FLAVOR

Aromas and flavors from the grape and alcohol fermentation

Floral	Orange blossom, honeysuckle, elderflower, rose, violet, lavender, chamomile
Green fruit	Green apple, yellow apple, red apple, gooseberry, pear
Citrus	Lemon, lime, grapefruit
Stone fruit	Apricot, peach, nectarine
Tropical fruit	Banana, lychee, mango, melon, passion fruit, pineapple
Red fruit	Red currants, cranberries, raspberries, strawberries, red cherries, red plums
Dark fruit	Black currants, blackberries, blueberries, dark cherries, dark plums
Dried fruit	Figs, prunes, raisins, sultanas, jamminess, cooked, baked, preserved fruit
Vegetative	Green bell pepper, grass, tomato plant, asparagus, blackcurrant leaf, nettles
Herbs	Basil, thyme, eucalyptus, peppermint, mint, dill, fennel
Vegetable	Cabbage, peas, beans, black olives, green olives
Mineral	Earth, petroleum, kerosene, rubber, tar, stone, steel, wet wool

SECONDARY AROMA AND FLAVOR

Aromas and flavors from winemaking

Do the flavors come from yeast, malolactic fermentation (MLF), or oak?	
Yeast (yeast/autolytic)	Cookies, bread, toast, pastries, brioche, dough, cheese
MLF	Butter, cheese, cream, yogurt
Oak	Vanilla, toast, cedar, charred wood, resin, licorice, coconut

TERTIARY AROMA AND FLAVOR

Aromas and flavors from maturation

Fruit development (white)	Dried apricot, marmalade, dried apples, dried banana
Fruit development (red)	Figs, dried plums, tar, dried cranberries
Intentional oxidation	Almond, marzipan, hazelnut, walnut, chocolate, coffee, tobacco, caramel
Bottle maturation (white)	Petroleum, cinnamon, ginger, toast, nuttiness, mushroom, hay, honey
Bottle maturation (red)	Leather, earth, mushroom, tobacco, wet leaves, meat, stable, nutmeg

ALCOHOL

Low	Less than 11 vol %
Medium	11-13,9 vol %
High	More than 14 vol %
Fortified wine	Low - 15-16 vol %, medium 16.5-18.5 vol %, high more than 18.5 vol %

SPARKLING WINE

Mousse/texture	Soft, creamy, aggressive
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