

Wine:

Date:

Year:	Variety:	Type:	White wine	Red Wine	Rosé Wine
Origin:	ABV%:		Sparkling Wine	Sweet Wine	Fortified Wine

A. DESCRIPTION

Appearance						
1. Clarity	Clear	Hazy	2. Intensity	Pale	Medium	Deep
3. Color	WHITE	Lemon green	Lemon	Gold	Amber	Brown
	ROSE	Pink	Salmon	Orange		
	RED	Purple	Ruby	Garnet	Tawny	Brown
4. Others						

Nose						
1. Condition	Clean	Unclean	Faults?	TCA VA	Reduction Brett	Oxidation Sulfur Dioxide
2. Intensity	Light	Medium (-)	Medium	Medium (+)	Pronounced	
3. Aroma characteristics	Floral	Fruits	Spice	Vegetable	Other	Specific:
		Green Ripe Citrus Stone Tropical Red Black Dried/Cooked	Sweet Pungent	Under-ripe Herbal Vegetable	Neutral Autolytic Dairy/MLF Oak Animal	Mineral Kernel Maturity
4. Development	Youthful	Developing	Fully developed	Tired		

Palate						
1. Sweetness	Dry ≤4g	Off-dry ≤9g	Medium dry ≤18g	Medium sweet ≤45g	Sweet >45g	Luscious
2. Acidity	Low	Medium (-)	Medium	Medium (+)	High	
3. Tannin	Low	Medium (-)	Medium	Medium (+)	High	
4. Alcohol	Low ≤10.5	Medium (-) ≤11.5	Medium ≤13	Medium (+) ≤14	High >14	Fortified (medium = 16.5-18.5)
5. Intensity	Low	Medium (-)	Medium	Medium (+)	Pronounced	
6. Body	Light (high acid, low flavor)		Medium	Full (high alcohol, high tannin, intense flavor)		
7. Mouth (sparkling)	Delicate	Agressive				
8. Finish	Short	Medium (-)	Medium	Medium (+)	Long >1 min	

B. ASSESSMENT

Concentration, Balance & Length of the Structural Components: Acid, sugar, tannin fruit, alcohol					
<small>What are the levels of the key structural components?</small>					
1. Concentration	Weak(Dilute)	Medium (-)	Medium	Medium (+)	Concentrated

<small>How the balance is achieved? / c) How well balanced is? / d) How well integrated are the components?</small>					
2. Balance	Integrated	Balanced	A little Out of Balance	Out of Balance	

<small>How long does last the impression of each component?</small>					
3 Length	Short	Medium (-)	Medium	Medium (+)	Long >1 min

Complexity and Expressiveness of aromas & flavors					
<small>How complex are the aromas and flavors? Can you distinguish different groups? Can you notice how does it evolve?</small>					
1. Complexity	Faults?	Flat	Primary Aromas	Secondary Aromas	Tertiary Aromas
					Evolution

<small>Are any distinctive characteristics that allows identify variety or region or even terroir?</small>					
2. Expressiveness	No	Variety	Terroir		

Quality		
FAULTY: Faults - Unsuitable to drink	POOR: Minor faults - Out of Balance	GOOD: No faults - Balanced - Integrated - Show some expressiveness
ACCEPTABLE: No faults - Diluted or A Little out of Balance - No complexity or Expressiveness		VERY GOOD: Integrated and Elegant - Concentrated and Long - Expressiveness (variety & terroir)
OUTSTANDING: integrated and Elegant - Classic style - Expressiveness (variety & terroir)		

Readiness for drinking		
Qualities:	NOT INTENDED FOR AGING: No structural components	
<i>Flavor potential</i>	CAN DRINK, BUT HAS POTENTIAL FOR AGING: Flavor concentration, good structure of tannins and or acid	
<i>Tannin</i>	TOO YOUNG: Flavor concentration, good structure of tannins and or acid, but it will benefit from aging.	
<i>Acid</i>	TOO OLD: No structure, diluted. It has lost freshness	
<i>With aging: Fruit becomes savoury, earthy, spicy. Tannins soften</i>		

Price			
Inexpensive	Mid-Priced	High-Priced	Premium

C. IDENTIFICATION (if blind tasting)

Climate	Style	Expression	
COOL: Fresh fruit + Light body + High acid + astringent tannins	OLD WORLD: Savory, prominent acid and tannin	Specific aromas	Aromatic variety
MODERATE	NEW WORLD: Fruit, soft acid and tannins	Color	Oaked
WARM: Ripen fruit + full body + high alcohol + low acid + ripen tannins			

Identification	
Variety:	Region: