

Glossary Of Wine Terms The Winemaker

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Glossary of Wine Terms The

Glossary of wine terms. The glossary of wine terms lists the definitions of many general terms used within the wine industry. For terms specific to viticulture, winemaking, grape varieties, and wine tasting, see the topic specific list in the " See also " section below.

Glossary of wine terms - Wikipedia

In this wine dictionary, you can find the most important wine terms and their definitions. Enjoy! acidity - the liveliness and crispness in wine that activates our salivary glands. aeration - the deliberate addition of oxygen to round out and soften a wine. aging - holding wine in barrels, tanks, and bottles to advance them to a more desirable state. alcohol - ethanol (ethyl alcohol), the product of fermentation of sugars by yeast

Glossary of Wine Terminology | The Ultimate Wine Dictionary

Barrique. French for 'barrel,' generally a barrel of 225 liters. Beaujolais. A juicy, flavorful red wine made from Gamay grapes grown in the region of the same name. Beaujolais Nouveau. The first...

Wine Terms- Wine 101 A Glossary of Wine Terminology & Wine ...

Bacterial: A tasting term often used by wine judges to describe wines with unpleasant, but ill defined off odors or flavors. Baking: In wine this term refers to the process of producing "Sherry" by deliberately oxidizing a wine through heating and aerating it for a period of several weeks. It is not uncommon for the process to take place over a 4 to 6 week period at 135 degrees F (57 degrees C).

Glossary of Wine Terms - The Winemaker

Vigneron: French term for a wine maker or wine grower. Vignoble: French term for a wine growing area. Vin: French term for wine. Vin de Paille: Sweet wines that are produced by allowing the extremely ripe grapes to dry out on straw mats to decrease their juice while increasing their sugar levels. Vintage: The specific year the grapes were harvested in.

Wine Glossary of Terms, Wine Dictionary, Wine Definitions ...

Generic French term for an oak cask where wines are fermented and/or aged. G Gelatine A fining agent used to remove excessive amounts of tannins and other negatively charged phenolic compounds from the wine. Geosmin A chemical compound found in wine grapes that is responsible for some earthy aromas and flavors.

Glossary of winemaking terms - Wikipedia

Tasting term for a wine (usually white) that is clean, possibly aromatic, light bodied and with good acidity. The sort of wine that you'd want to chill down and glug on a summer's day. Fruity Technically, grapes are a fruit. It should come as no surprise, therefore, that some wines are described as fruity.

Glossary of wine terms

BALANCE - Harmony among all the taste and odor components of a wine, i.e., acid, sugar, alcohol and extract. BARNYARD - Description of a farmyard smell and, although it can be picked up from unclean barrels or winemaking conditions, it is also naturally inherent in some wines/grapes and can be a distinguishing characteristic.

Wine Glossary | Every term about wine - GAYOT

Commonly expressed as full-bodied, medium-bodied or medium-weight, or light-bodied. Bouquet. This is a technical term that describes the smell that a wine develops after it has been bottled and aged. Most appropriate for mature wines that have developed complex flavors beyond basic young fruit and oak aromas.

Wine Glossary. Wine Tasting Terminology

("vee-yay-ah vehns") French term for "old vines." A mostly unregulated term to describe wines made with grapes from old vines. Vigneto. Vineyard. Vinification. The creation of wine by fermentation of grape juice. Vinous. A tasting term to describe a wine that has a freshly fermented flavor. Volatile Acidity (VA)

Wine Glossary | Wine Folly

A French term for a wine that falls between the range of a light red wine and a dark rosé. Claret. British name for Bordeaux wine. Is also a semi-generic term for a red wine in similar style to that of Bordeaux. Clarification. A winemaking process involving the fining and filtration of wine to remove suspended solids and reduce turbidity. Cleanskin

Glossary of wine terms | Wineark

Glossary of Wine Terms - Dictionary Find below a glossary, ordered from A to Z, of the most commonly unknown or misunderstood wine terms that are very frequently used by wine professionals and connoisseurs. There are currently 51 wine terms listed and their meaning explained below.

Glossary of Wine Terms - Dictionary - Social Vignerons

A Glossary of Wine Terms. Updated by Jim Deckerbach. Understanding wine terminology and vocabulary will help anyone navigate the world of wine-making more fully. Whether delving into wine-making or just seeking to learn more about fine wines, these terms will broaden your understanding. Wine-lovers can add to their vocabulary as they explore the ...

A Glossary of Wine Terms - Wine Cellar Innovations

Glossary of Wine Terms acetic: Wines, no matter how well made, contain quantities of acetic acidity that have a vinegary smell. If there is an excessive amount of acetic acidity, the wine will have a vinegary smell and be a flawed, acetic wine.

Glossary of Wine Terms - HOPWOOD CELLARS WINERY

Glossary of German Wines Terms. Alcoholic fermentation: The primary fermentation, a biochemical process during which yeast (indigenous/wild or cultured/inoculated) converts the natural sugar in wine must into CO2 and alcohol. Wine is the byproduct of alcoholic fermentation.

Glossary of German Wine Terms - German Wines USA

So here, on this page, we're compiling a short glossary of some wine terms to know. But first, a little wrap up of some of the lingo used in describing the taste of wine, which you'll encounter when reading a wine note or chatting to a somm...

Glossary of Wine Terms: wine words that help the ...

Glossary of Wine Terms | The Art Institute of Chicago Almade: Probably refers to a Spanish wine, not to be confused with Almaden Vineyards of Madera, California, founded in 1852. Almaden produces quality wine that has been popular since Prohibition; it has become the third or fourth largest vineyard of "premium" wine in the United States.

Glossary of Wine Terms | The Art Institute of Chicago

Appearance : Refers to a wine's clarity, not color. Common descriptors refer to the reflective quality of the wine: brilliant, clear, dull or cloudy for those wines with visible suspended particulates.

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