

Wine-Tasting Secrets

By Madison Greene

Have you ever been to a wine-tasting? Most people, when they think about wine tasting, imagine people sipping, swilling and spitting their wine. Believe me, there is a lot more to sampling wines than that. At a wine-tasting it is important to have the right wine in the right glass.

First off, if the wine is chilled, then you need to hold the glass by its stem and remember not to touch the bowl at all. Wines that are not chilled and which can be served at room temperature will require picking up the glass by its bowl and holding it cupped in the palm of your hand with the stem held between your two middle fingers.

Next, you need to remember, while you are enjoying wine-tasting, to hold the glass at a bit of an angle and keep the glass at the distance most suitable, such as at an arm's length.

Study The Color And Clarity Of Wine

Now that you have the mechanics of holding the wine glass right, your next step in wine-tasting is to study the color of the wine as well as its clarity. Although you may be conversant with wines that are only red, white and pink in color, you must learn that there are many other colors as well, including green, gold, yellow, purple and, in some instances, even black. And, from the clarity of the wine, you can be sure of its age, with young wines being more see-through while cloudiness indicates that something is amiss with the wine.

No doubt studying the color and clarity of the wine does not have much bearing on how your wine is going to taste, though for a wine-tasting connoisseur, there is as much joy in holding the wine as there is in tasting it. Another important aspect to wine-tasting is the bouquet, which is not a bunch of flowers, but rather the way that the wine smells.

Thus, you will need to properly hold the wine glass, lower your hand so that the glass is level and then rotate your wrist in order to gently swirl the wine within the wine bowl, though remember that to get the best out of swilling the wine, very little wrist movement is necessary. Swilling the wine brings its aroma to the forefront, which can then be savored as well as smelled by bringing the wine glass to the level of your nose.

Now you are ready for the real wine-tasting activity, which essentially requires that you do not guzzle the wine; rather, you need to take dainty

sips and bringing the glass to your lips, which should part slightly with only a small sip taken. Then you should close your mouth and roll the wine gently about your tongue for a couple of seconds and then let it slide down your throat while making sure that you do not exhale at this time. So try a night out at your local winery and use these tips to find the wine that best suits your palette.

