

Wine Tasting Terminology					
Visual Examination	Limpidity	Colour	Consistency	Efervescence	
	Veiled Quite Limpid Limpid Cristal Clear Brilliant	Greenish Yellow Straw Yellow Golden Yellow Amber Purple Red Rubby Red Garnet Orange Red Soft Rosè Cherry Red Dark Rosè	Flowing Scarcely Consistent Quite Consistent Consistent Oily	Size of The Boubble Large Quite Fine Fine Number of Bubbles very few Quite Numerous Numerous Persistence Fading Quite Persistent Persistent	
Olfactory Analysis	Intensity	Complexity	Quality	Description	
	Lacking Scarcely Intense Quite Intense Intense Very Intense	Lacking Scarcely Complex Quite Complex Complex Ample	Coarse Scarcely Fine Quite Fine Fine Excellent	Floreal Fruity Grassy Mineral Spicy Ethereal Fragrant Frank Vinous Aromatic	
Olfactory -Taste Analysis	Soft Sensation	Hard Sensetation	Balance Unbalanced Quite Balanced Balanced		
	Sweetness Dry Medium Dry Medium Sweet Sweet Excessively Sweet	Acidity Flat Scarcely Fresh Quite Fresh Fresh Acidolous	Intensity Lacking Scarcely Intense Quite Intense Intense Very Intense		
	Pseudo Warm (Alchol) Light Light Warm Medium Warm Warm Alcholic	Tannicity Flabby Scarcely Tannic Quite Tannic Tannicity Astringent	Persistence Short Scarcely Persistent Quite Persistent Persistent Very Persistent		
	Softness Sharp Scarcely soft Quite Soft Soft Velvety	Saltiness Tasteless Scarcely Tasty Quite Tasty Tasty Sailty	Quality Coarse Scarcely Fine Quite Fine Fine Excellent		
	Structure or Body Thin - Weak - Full - Vigorus - Heavy				
	Evolutionary State Immature -Young - Ready - Mature - Old				
	Harmony: Disharmonious - Quite Harmonious - Harmonious				