



Tasting Wine

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Let Your Senses Be Your Guide

If you've ever been to a formal wine tasting, you may have wondered about the amount of sniffing, swishing, and spitting that goes on. How do these activities help a taster to discern the unique qualities of an unfamiliar wine?

The following steps to tasting wine are designed to facilitate the use of your senses in evaluating a wine. Because wine tasting is based on your individual sensory experience, it's a very subjective process. Even experts disagree on the ideal wine profile -- there is no right or wrong answer as to what makes a great wine, and wine tasting is not designed to provide one. Let your senses and preferences be your guide, and keep these four steps in mind the next time you taste wine.

Use Your Eyes

Start by filling a wine glass about one-third full with the wine you want to taste (you'll need the extra room in the next step). Hold the glass by its stem and observe the wine against a light or white background. The intensity of the wine's color will often offer a good clue as to the intensity of its flavor. A pale-colored white wine will generally be lighter in body and flavor than one that's more golden. Red wines of a deeper shade are likely to be more strongly flavored than lighter reds.

Use Your Nose

Give the wine in your glass a few gentle swirls, as this will help to unlock its aromas. Now put your nose near the lip of the glass and inhale. You will smell a combination of odors. Close your eyes and try to discern if the scents you detect remind you of other aromas with which you're familiar. Depending on the variety of wine, you may smell notes of fruit, like peach, raspberry, or even banana. You may smell notes of spice, like black or white pepper. Perhaps you detect some vanilla or the scent of butter. Keep in mind that there are no right answers, and that it can take time to distinguish among the various aromas of a wine. The important thing is to practice, and over time you'll find that you recognize recurring scents typical of certain varietals. For example, many Chardonnays smell like fruit, (can you distinguish whether it's a citrus, tropical, or tree fruit?), and oak, while many Sauvignon Blancs smell more like citrus or tree fruits and herbs or grass.

Use Your Mouth

Now it's time to evaluate the wine's taste, so forget the normal rules of etiquette and slurp a small amount of the wine into your mouth. By doing so you'll be able to get a more accurate impression of the wine's flavor, because you'll involve your taste buds as well as your nasal passages in the experience. Your taste buds are only designed to detect the four main flavors of salty, sweet, bitter, and sour, and it is the participation of your nasal passages that gives flavors their depth and structure. Try to be as aware as possible of the play of flavors on your palate, and keep track of any sensations or associations that occur to you.

Concentrate again on calling to mind the familiar flavors of fruits, spices, etc. so you can compare and contrast. This process can also take time and practice.



Use Your Sense of Touch

Finally, take another sip and hold it in your mouth for a moment before swallowing. Consider the touch or texture of the wine in your mouth. Does it feel smooth and silky, or perhaps rough and tannic? Would you describe it as a heavy feeling wine, or a light one? Once you've swallowed the wine, pay attention to the finish, or the lingering flavors on your palate. Does the flavor dissipate quickly leaving an impression of lightness, or does it linger in a way that's heavier and more complex? Do you sense any bitterness or unpleasant tastes? These are all questions to consider.

Whether the wine is unfamiliar or your weekday stand-by, the important things in tasting it are to keep an open, relaxed mind, and rely on your senses to guide you. Enjoy!

About Us

K.D. Imports, LLC is based in South Florida, USA and imports fine wines primarily from Italy.

The wines of **K.D. Imports, LLC** have had the honor of appearing on several "Wine Spectator Award of Excellence" wine lists throughout the USA and have been featured at both the Chicago and New York City Wine Enthusiast "Toast of the Town" wine tasting galas. Our San Giulio Prosecco has even been featured on NBC's "Today Show."

For more information on our company, our products, or opportunities to partner with us, please visit www.kdwineimports.com or visit us on [LinkedIn](#) or [Facebook](#).

