



TASTING SHEET

WINE 1 WINE 2 WINE 3 WINE 4 WINE 5 WINE 6

NAME						
CELLAR						
PDO						
VINTAGE						
PRIZE						

VISUAL

APPEARANCE						
COLOR						

ASPECT: Clean, shiny, crystalline, transparent, cloudy, blurred, dirty, dull, matte, stained... **COLOR:** Pale yellow, greenish, straw, gold, amber. Pale pink, raspberry, strawberry, onion skin, orange rose. Violet red, ruby, cherry, tile, brown.

OLFACTORY

INTENSITY						
SMELL						

INTENSITY: Low, enough, medium, high. **SMELL:** Floral (acacia, honeysuckle, hawthorn, carnation, rose, violet, geranium, jasmine, lemon, anise...) Fruit (blackberry, currant, raspberry, passion fruit, melon, banana, apricot, peach, pineapple, mango, plum, hazelnut, apple, nuts...) Vegetable (herbaceous, hay, rasp, green pepper, resin, wet straw, fern, dry leaves...) Spices (vanilla, fruit, cinnamon, pepper, cloves, bay leaf, thyme, oregano...) De Animal origin (hunting, moldy hair...) Chemical (medicinal, mold, camphor...) Others (wood, honey, lactic, terroir, smoked...)

GUSTATORY

TASTE						
AFTERTASTE						
FROM 1 to 10						

TASTE: Fresh, fruity, acidic, light, warm, bitter, tasty, fleshy, gentle, balanced, frank, rough, round, full-bodied, flat, elegant, delicate, fragrant, smooth, with personality, warm, astringent, silky, pasty, burning... **AFTERTASTE:** Very long, long, medium, short, very short.