

1. Record Nr.	UNINA9910145809503321
Autore	Grainger Keith
Titolo	Wine quality [[electronic resource]] : tasting and selection // Keith Grainger
Pubbl/distr/stampa	Chichester, U.K. ; ; Ames, Iowa, : Wiley-Blackwell, 2009
ISBN	1-282-70638-1 9786612706387 1-4443-0168-3 1-4443-0169-1
Descrizione fisica	1 online resource (191 p.)
Collana	Food industry briefing series
Disciplina	641.2/2 641.22
Soggetti	Wine tasting Wine and wine making - Analysis Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references (p. 149-150) and index. Includes Web resources.
Nota di contenuto	WINE QUALITY; Contents; Series Editor's Foreword; Preface; Acknowledgements; Introduction; Wine Tasting; 1.1 Wine tasting and laboratory analysis; 1.2 What makes a good wine taster?; 1.3 Where and when to taste - suitable conditions; 1.4 Appropriate equipment; 1.4.1 Tasting glasses; 1.4.2 Water; 1.4.3 Spittoons; 1.4.4 Tasting sheets; 1.4.5 Tasting mats; 1.5 Tasting order; 1.6 Temperature of wines for tasting; 1.7 Tasting for specific purposes; 1.8 Structured tasting technique; 1.8.1 Appearance; 1.8.2 Nose; 1.8.3 Palate; 1.8.4 Conclusions; 1.9 The importance of keeping notes; Appearance 2.1 Clarity 2.2 Intensity; 2.3 Colour; 2.3.1 White wines; 2.3.2 Ros wines; 2.3.3 Red wines; 2.3.4 Rim/core; 2.4 Other observations; 2.4.1 Bubbles; 2.4.2 Legs; 2.4.3 Deposits; Nose; 3.1 Condition; 3.2 Intensity; 3.3 Development; 3.3.1 Primary; 3.3.2 Secondary; 3.3.3 Tertiary; 3.4 Aroma characteristics; Palate; 4.1 Sweetness/bitterness/acidity/saltiness/umami; 4.2 Dryness/sweetness; 4.3 Acidity; 4.4 Tannin; 4.5 Alcohol; 4.6 Body; 4.7 Flavour intensity; 4.8

Flavour characteristics; 4.9 Other observations; 4.10 Length; Tasting Conclusions; 5.1 Quality; 5.2 Reasons for quality 5.3 Readiness for drinking/potential for ageing 5.4 Price/value; 5.5 Identification/true to type?; 5.6 Grading wine - the award of points; 5.6.1 Grading on a 20-point scale; 5.6.2 Grading on a 100-point scale; 5.7 Blind tasting; 5.7.1 Why taste blind?; 5.7.2 Blind or sighted?; 5.7.3 Tasting for quality; 5.7.4 Practicalities; 5.7.5 Examination tastings; Wine Faults and Flaws; 6.1 Chloroanisoles and bromoanisoles; 6.2 Fermentation in the bottle and bacterial spoilage; 6.3 Protein haze; 6.4 Oxidation; 6.5 Excessive volatile acidity; 6.6 Excessive sulfur dioxide; 6.7 Reductivity; 6.8 Brettanomyces 7.6 Price as an indication of quality? Quality - The Natural Factors and a Sense of Place; 8.1 Typicity and regionality; 8.2 The impact of climate on quality wine production; 8.3 The role of soils; 8.4 Terroir; 8.5 The vintage factor; Constraints upon Quality Wine Production; 9.1 Financial; 9.1.1 Financial constraints upon the grower; 9.1.2 Financial constraints upon the winemaker; 9.2 Skills and diligence; 9.3 Legal; 9.4 Environmental; Production of Quality Wines; 10.1 Yield; 10.2 Density of planting; 10.3 Age of vines; 10.4 Winter pruning; 10.5 Stressing the vines; 10.6 Green harvesting 10.7 Harvesting

Sommario/riassunto

WINNER OF A GOURMAND WORLD COOKBOOK AWARD 2009! BEST WINE EDUCATION BOOK (THE BEST IN THE WORLD) "I really enjoyed this book ... A constant feature of this book is how well Keith balances his mastery of the technicalities with a certain 'common touch', the ability to explain sometimes complex issues in easy-to-understand terms." - Association of Wine Educators "... an ideal book to accompany a WSET course." - Harpers Wine and Spirit Throughout the eight thousand years of vinous history wines have been tasted and their qualities examined
