

# VISUAL ANALYSIS

## Limpidity

Limpidity in a wine corresponds to absence of haziness, that is of suspended particles in the liquid. This term can also be applied when there is an acceptable level of impurities perceived at normal sight and light conditions by the taster during the visual analysis. According to the degree of limpidity, a wine can be defined: Veiled – Quite limpid – Limpid – Crystal clear – Brilliant.

### Veiled

A wine with strong opalescence (opacity) due to suspended particles. It may be caused by different factors: malolactic fermentation, pathogenous refermentation, casses. There are, in general, abnormal conditions.

### Quite limpid

A wine which shows a very slight haziness due to suspended micro-particles, usually caused by long ageing periods. In this cases you must handle the bottle with particular care while pouring the wine.

### Limpid

A wine free from any suspended particles or sediment. You can verify the limpidity reading an inscription trough the glass of wine and checking if the outlines of the letters are perfectly sharp.

### Crystal clear

A wine which, besides being totally free from suspended micro particles, has a particular intense brightness and sheen.

### Brilliant

A crystal clear wine which reflects the light passing through it. The bright reflections are often intensified by the action of carbon dioxide, which has the property of refracting rays of light through the colouring substances of wine, a characteristic of sparkling wines.

## Colour

The colour, which depends on grape varieties, wine-making processes and age, is fundamental to define the aspect of wines and to classify their main categories: "white", "rose", "red".

### Colour white wines

The colour of white wines provides the following terminology: Greenish yellow - Straw yellow – Golden yellow – Amber.

#### Greenish yellow

This shade is usually found in young, light and fresh wines, where softness yields to acidity. They are obtained with vinification "in bianco" of early harvested grapes, which have undergone energetical oenological processes (clarification, filtration etc.).

This shade is a very pale yellow with strong green reflections.

The greenish reflections tend to fade after the first year in bottle.

#### Straw yellow

This shade is usually found in young white wines which present a balanced ratio acidity-softness. These wines are obtained with vinification "in bianco" of perfectly ripe grapes (with balanced ratio sugar-acids). This shade testifies the care and attention devoted to grapes and to the different stages of wine-making. Particularly for this shade, a deeper or lighter intensity of yellow tones or green reflections suggests information about the climatic habitat, the grape variety, the wine-making techniques and the age of the wine.

#### Golden yellow

This shade is generally found in white wines in which acidity yields to softness. These are wines which are usually obtained from slightly over-ripened grapes. This hue, which reminds the colour of yellow gold, derives from different factors, one of which is the maturation in wooden casks. The golden yellow shade, if lacking in brightness, may mean a negative evolution of the wine, due to oxidation.

#### Amber

This shade is usually typical in white wines in which softness definitely prevails over acidity. These are wines obtained with techniques aiming to the production of "passito" and/or liqueurous wines (fortified, maderized, dessert wines). This shade, similar to the colour of amber, represents a negative factor in those wines which are not devised to be dessert wines, since it means strong oxidation.

### Colour rosé wines

In order to evaluate rosé wines it is important to remember that any shade or intensity of colour are considered acceptable provided that the olfactory and gustative analysis is positive.

The term used to define the colour of rosé wines are: Soft rosé – Cherry red – Dark rosé – Red.

#### Soft rosé

It refers to a shade which reminds the colour of peach blossom or pink roses. When this shade presents light and elegant purple tints, it means that the rosé wine is young and was vinified leaving the solid parts of dark grapes in contact with the wine (must) only for a short while. When this shade has copper tone reflections, similar to onion skin, it may mean that the rosé wine has been obtained, with vinification "in bianco", from grapes with little colouring substances.

#### Cherry red

Term used to define a rosé wine with a shade similar to the colour of some varieties of cherries (e.g. Moretta di Cesena, Durone di Vignola). The tints of reflections may range from purple to orange as in red wines.

#### Dark rosé red

Shade referred to a rosé wine which presents a colour very similar to a very light (faded) ruby red. Usually these wines keep a bright colour, rich in purple reflections, during the first year, then, as time goes by, they turn to orange reflections.

### Colour red wines

There are plenty of terms used to define the different tints and shades of wines and, for every colour we can have different degrees of intensity (i.e. lighter, deeper etc.). For red wines the following terminology is provided: Purple red – ruby – Garnet – Orange red.

#### Purple red

This is, generally, the shade of a very young red wine, in which the rate acidic-tannic-soft is in favour of the first two. This shade resembles the colour of cardinal's vestment or peony flower.

It is a light red with notable purple reflections. This is, generally, a characteristic of very young wines.

#### Ruby

Shade which is used to define a young red wine which presents a balanced ratio acidic-tannic-soft. This shade resembles the colour of the precious stone. It is, usually, synonymous of a sound and well preserved wine, ready for tasting.

#### Garnet

This shade usually occurs in wines where the soft taste prevails over the acidic and tannic taste. This shade is compared to blood red when it is intense (deep) and to pomegranate seeds when the colour is a little faded. In both cases the colour means that the wine is ready, but it can stand a further ageing period.

#### Orange red

This shade is normally used to define a great red wine, which has undergone a long ageing period and, consequently, has a ratio acidic-tannic-soft definitely in favour of the last one. This shade resembles the colour of brick and is a negative aspect in still young wines not devised for ageing, since it betrays a decaying stage.

## Fluidity

We can assert that the visual analysis of wine starts at the very moment when you pour it in the glass. Each wine has a particular fluency, causing "liquid sounds": the absence of fluency is considered a flaw. The fluidity scale for wines provides the following terms: Watery – Fluid – Quite flowing – Quite thick – Thick/Oily.

#### Watery

Refers to a wine which flows to the bottom of the glass in a fluent and light stream, very similar to spring water. This is usually considered a flaw, caused by excessive oenological processes.

#### Fluid

Refers to a wine which runs lightly into the glass showing modest consistency, due to weak structure, where acidity definitely prevails over tannic and soft taste (like in white wines from northern Italy). Its fluidity is similar to the one of a soft drink without any sugar or CO<sub>2</sub> added.

#### Quite flowing

Refers to a wine which, when poured in the glass, flows with easy and slow fluidity. Usually we find this characteristic in white, rosé or red wines which have a balanced ratio acidic-tannic-soft. This is the most common state of wines considered.

#### Quite thick

A wine which flows to the bottom of the glass slowly and heavily, owing to a prevailing softness. This characteristic is underlined by the remark, on the interior sides of a glass, of regular, narrow arcs and, sometimes, by the presence of sugars.

#### Thick/Oily

A wine which slides heavily to the bottom of the glass making no sound, like a syrup. This characteristic is found in some dessert wines obtained with particular methods (i.e. Botrytis cinerea, withering, "acinellatura"). When it occurs in different wines it is a negative element.

## Effervescence

The effervescence of wine consist in the exhalation of carbon dioxide from the liquid when the wine is poured in the glass. You can notice a foam, more or less persistent, fading away in a few second and the immediate formation of bubbles rising from the bottom to the surface of the wine. In order to evaluate the effervescence quality of a wine, the taster must consider these bubbles, according to the following criteria: Size – Number – Persistence.

#### Size of bubbles

Which may be:

- large, when their size is similar to the bubbles of mineral water;
- quite fine, if their size is the average and common size you find in sparkling wines on the market.
- fine, when they are very tiny, like pinheads.

#### Number of bubbles

Which may be:

- very few, if there are almost missing;
- quite numerous if they are discontinuous and rise from few points;
- numerous, when they rise in regular and continuous fountains from the bottom and the sides of the glass.

#### Persistence of perlage

Which may be:

- fading, when the bubbles vanish after very few seconds;
- quite persistent, when they appear for only some minutes and their number is scanty;
- persistent, when the bubbles rise from the sides of the glass continuously and for a long time after the wine has been poured in the glass.

## OLFACTORY ANALYSIS

### Olfactory intensity

We can consider the intensity of scents a vertical aspect of analysis, that is a stratification of a different fragrances which creates a bulk of sensations more or less intense and rich. The scale for odour intensity ranges from negative to positive as follows: Weak – Scarcely intense – Medium intense – Intense – Very intense.

#### Weak

Refers to a wine in which the olfactory system hardly perceives any sensations.

#### Scarcely intense

Refers to a wine which offers few and short odorous sensations.

#### Quite intense

Refers to a wine which offers a certain number of odorous sensations with varied characteristics.

Intense

Refers to a wine in which the odorous sensations are rich and pronounced.

Very intense

Refers to a wine in which you can perceive a large quantity of full and the different scents can be clearly recognized.

## Olfactory persistence

Olfactory persistence can be considered in a horizontal perspective that is a range of sensations, more or less conspicuous, which can affect the olfactory organ for a longer or shorter time (Indirect Persistence); or smells which exhale from the glass in a longer or shorter time (Direct Persistence). According to the persistence of scents, a wine can be defined: Short – Shortly persistent – Quite persistent – Persistent – Long persistent.

Short

Refers to a wine which offers a very poor range of fleeting scents. Their memory is practically absent, both in direct and indirect phase.

Shortly persistent

Refers to a wine which has a limited range of scents, vanishing in very few seconds, both in direct and indirect phase.

Quite persistent

Refers to a wine which has a sufficient range of scents which do not vanish in few seconds, both in direct and indirect phase.

Persistent

Refers to a wine which has a rich and continuous range of scents which last for many seconds, both in direct and indirect phase.

Long persistent

Refers to a wine which has a long succession of lasting and continuous scents coming from the glass and lingering in the mouth for some minutes, both in direct and indirect phase.

## Olfactory quality

It represents the synthesis of olfactory intensity and persistence and it is also the subjective part of the taster who, according to his knowledge and experience, evaluates the quality of the odour of the wine, then how fine, frank, neat it is and its various nuances. The olfactory quality is evaluated following a scale ranging from negative to positive: Coarse – Scarcely fine – Quite fine – Fine – Excellent.

Coarse

Refers to a wine with a poor and flabby odour.

Scarcely fine

Refers to a wine with a second-rate scent.

Quite fine

Refers to a wine with a pleasant and rather fine scent.

Fine

Refers to a wine with a harmonious and elegant scent.

Excellent

Refers to a wine with a particularly elegant scent which shows personality, harmony and breed.

## Olfactory description

The sense of smell is extremely subtle. It enables us to perceive aroma which can as well be detected in a chemical laboratory for a mere quantitative analysis. Nevertheless only our olfactory system can make a qualitative analysis. The sense of smell has infinite possibilities and we can assert that the classification of aroma is open to new discoveries. Our classification, under the headline "description", is subjective as many others, but it covers all the main groups of scents and aroma necessary for a correct and complete organoleptic analysis. Let's analyse the terms one by one and explain their meaning.

Aromatic

Ascent which recalls the natural aromatic components of the grape varieties, which are defined as aromatic grapes (Muscat, Malvasia, Gewürztraminer and some others).

Vinous

It is the typical odour of very young wine, rich in scents which remind the first stage of vinification, namely the solid part of the must, skins and seeds. It recalls the typical smell of a cellar at racking-time.

Flowery

It combines the scent of different flowers and is found in young white wines which exhale notes of white flowers (acacia, hawthorn etc.) and in less young red wines which exhale scents of withered flowers (violet, rose etc.).

Fruity

Scent combining different smell of fruit. According to the type of wine and its evolution the smell can recall fresh white pulped, very ripe or exotic fruit, fruit preserve or dried fruit.

Frank

A clean, neat scent, characteristic of the wine, which cannot be confused or disguised by other more or less pleasant sensations. We define "frank" a wine which gives immediate, genuine sensations.

Fragrant

In this scent we can recognise flowery and fruity notes, as well as the fresh smell of bread crust (yeasts).

Herbaceous

Scent which recalls the odour of mown grass or of green vegetables (green pepper, tomato leaf etc.). These hidden sensations, typical of particular grape varieties, exhale from some wines which have this smell as a distinctive characteristic (i.e. Cabernet – Merlot – Sauvignon – Riesling, Lagrein etc.).

### Spicy

A smell which reminds the aromas of spices (exotic), generally found in wines with a long ageing time in wood (casks, barriques) and then matured in bottle for a longer or shorter time.

### Ethereal

It depends on the wine, during which the different combinations of alcohols take place, forming various compounds (...).

### Ample

It is a scent which offers a wide range of olfactory sensations stimulated by primary, secondary and tertiary odours, in particular if they are enhanced by the evolution during the ageing period.

## GUSTATIVE ANALYSIS

### Sugars

This is the sweetness scale for wines, based on the sweet sensation perceived: Dry – Medium dry – Medium sweet – Sweet – Excessively sweet.

#### Dry

Refers to wines in which sweetness is not perceived; in these wines the sugar residue is about 1 to 5 g/l. This small quantity can contribute to give a soft sensation.

#### Medium dry

Refers to wines in which give a very light sweet sensation; generally these wines contain 10 to 20 g/l of sugar.

#### Medium sweet

In a wine so defined you can perceive a sweet sensation, even if it is not prevailing; the content of sugar is 20 to 50 g/l.

#### Sweet

In wines so defined the perception of sweetness is prevailing; these wines may contain 50 to 100 g/l, such as sweet naturally sparkling dessert wines ( Moscato d'Asti, l'Oltrepò pavese Sangue di Giuda, Brachetto d'Aqui, etc) or 100 a 160 g/l of sugar such as Passito or Liqueurous wines.

#### Excessively sweet

This term is applied to wines in which the sweet taste prevails over all the others tastes and sensations, giving an unbalanced, negative impression.

### Alcohols

Alcohols are rich in taste and when the contents is 11° - 12° or more we perceive a sensation of warmth in our mouth or of burning of our tongue. According to the degree of pseudo-warmth we perceive, a wine can be defined: Light – Lightly warm – Medium warm – Warm – Alcoholic.

#### Light

Refers to wines completely lacking in the sensation of warmth; in general these are wines with a low alcohol content (4 – 4,5 %) such as a dessert wines, or wines with a modest alcohol content (6° - 7°) combined with a notable perception of acidic and/or tannic taste.

#### Lightly warm

Refers to wines which give a modest pseudo-warmth sensation; in general these wines have an alcohol content about 10°-11° or offer a notable fresh/tannic sensation.

#### Medium warm

Refers to wines which give a neat and pleasant warm sensation. The wines with this characteristic have an average alcohol content (11° - 12°) and a good balance with the other components.

#### Warm

This definition applies to wines in which we perceive a strong sensation of pseudo-warmth. Generally this sensation is given by two types of wines: structured wines, with a high alcohol content (12° - 13,5°) and in a perfect balance with the other components, or weakly structured wines which cannot bear a high alcohol content.

#### Alcoholic

refers to wines in which the perception of warmth is strong and prevailing. It usually occurs in special wines, obtained with particular oenological techniques with a high alcohol contents (15° - 18°) or in wines which have a high alcohol content not balanced by the other components, with the consequence of an unpleasant sensation in tasting.

### Poly-alcohols

Poly-alcohols are among the most important components of wine and are fundamental for its structure; in particular they concur to the soft component. According to the degree of soft sensations perceived, a wine may be defined: Sharp – Scarcely soft – Quite soft – Soft – Velvety.

#### Sharp

Refers to wines in which you feel the absence of softness; these are generally weakly structured wines, obtained with too energetic processes and with a low content of alcohols and Poly-alcohols. When you taste them you hardly perceive any sensation since they seem to vanish in your mouth.

#### Scarcely soft

Refers to wines in which you perceive a weak soft sensation; it generally occurs in young or immature wines, not well structured, with a low alcohol and glycerine content.

#### Quite soft

Refers to wines in which you feel a pleasant soft sensation due to a balanced content of alcohols and glycerine; these are generally young or ready wines, with an average structure designed to be tasted within one or two years from production.

#### Soft

Refers to wines in which you perceive a neat sensation of softness, due to a good alcohol and glycerine content. This characteristic is found either in well structured and mature wines, devised to be tasted even after 4-8 years from

production, or in wines which contain sugar residue equivalent to 5-10 g/l.

#### Velvety

refers to wines with a prevailing sensation of softness, due to the high concentration of alcohols and glycerine. This specially occurs in white dessert wines, obtained by particular processes ( Botrytis).

## Acids

The acidic component of a wine confers liveliness and freshness, therefore, according to the perception of these elements we give the following scale: Flat – Scarcely fresh – Quite fresh – Fresh – Acidulous.

#### Flat

Refers to wines completely lacking the fresh component, so that the sensation we get is dull. It generally occurs in wines affected by some pathology (see refermentation of acid) or in wines already in complete decay.

#### Scarcely fresh

Refers to wines in which you perceive a very light sensation of freshness, which, consequently, stimulates little salivation. These are mature or aged wines, for long or short periods, in which the acidic component is so low that you can hardly perceive it.

#### Quite fresh

Refers to wines in which you perceive a pleasant sensation of freshness which stimulates some salivation. This is a distinctive quality for most young red wines and for white or rose wines with some years of ageing.

#### Fresh

Refers to wines which give a definite sensation of acidity, causing abundant salivation. It is an interesting characteristic for white and rose sparkling wines, extremely important for dry sparkling wines.

#### Acidulous

Refer to wines in which the acidic taste is prevailing and causes abundant salivation and sense of tartness. These are, generally, wines obtained from unripe grapes with high acid content.

## Tannins

Phenol compounds ( tannins ) cause a binding and drying sensation in the mouth because tannins dries the tongue and stop salivation. According to the general impression you get in tasting a wine, it may be considered: Flabby – Scarcely tannic – Quite tannic – Tannic – Astringent.

#### Flabby

Refers to wines which give a prevailing sensation of morbidity, due to an almost absolute lack of tannic components, which enhance the flavour and the vigour of a wine. We find this aspect, in spoiled wines or in wines too old to be drinkable.

#### Scarcely tannic

Refers to wines in which the astringent sensation is slight; it usually occurs in two sorts of wines: lightly-structured red wines ( new wines, clarets, etc ...) or great long aged red wines which contain the so-called “noble tannins” that are tannins derived from their own evolution.

#### Quite tannic

Refers to wines which give a perceivable and pleasant astringent sensation. This good quality is found in many red wines with a medium or great structure, which have already undergone a sufficient ageing period.

#### Tannic

Refers to wines which give a definite dry and astringent sensation. This is a characteristic of young red wines in general.

#### Astringent

Refers to wines which give a strong drying and rough sensation in the mouth, due to absence of salivation; it usually occurs in wines too rich in tannins, which, consequently, are not balanced and present flaws in taste.

## Mineral salts

The perception of sapidity in wine depends partially on the real content of salts but mainly on the covering and balancing power of the various acids. Consequently we have the following terms related to sapidity: Tasteless – Scarcely tasty - Quite tasty – Tasty – Salty.

#### Tasteless

Refers to wines considered “bland” and completely lacking the taste given by minerals; these are generally wines made from grapes of inferior quality and heavily treated, or wines too old to preserve any flavour.

#### Scarcely tasty

Refers to wines in which the perception of taste is very weak; these are generally wines with a low rate of dry extract, almost out of the rules.

#### Quite tasty

Refers to wines in which the fresh-tasty sensation is well balanced. This is generally a characteristic of wines with an average rate of extract substance.

#### Tasty

Refers to wines in which you perceive a slight and pleasant “salty” taste; it generally occurs in well structured wines ( high dry extract ), coming from hot lands or wins in which the covering action of acids is missing.

#### Salty

Refers to wines in which the taste of salt is dominant; usually it happens in wines obtained with the addition of sodium chloride ( Kitchen salt ) or in wines produced in particularly parched and saltish areas.

## General structure or body of the wine

After considering the different components of wine, which make it “soft” or “rough”, the gustative intensity and persistency, its quality, we can give a global evaluation of the structure of the product. The terms used to define this aspect of wine are: Thin – Weak – Full – Vigorous – Heavy.

#### Thin

Refers to a wine with a unbalanced and scanty structure. It usually occurs in wines made from grapes spoiled by fungus attacks or excessive autumn rainfall or wines obtained by faulty oenological processes.

#### Weak

Refers to wines with a modest structure. These are generally young, fresh and light wines, obtained by oenological techniques aiming to give the above quoted characteristics.

#### Full

Refers to wines with a consistent and well balanced structure, according to the different characteristics required from the wines taken into consideration. They are generally obtained from perfectly ripe grapes.

#### Vigorous

Refers to a wine with a great, perfectly balanced structure. It is generally found in great wines or, more often, in wines made with particular methods (Botrytis), used to obtain wines rich in sugars which strengthen the structure.

#### Heavy

Refers to wines with excessive structure, lacking balance with other components. Two different cases may occur: wines still immature, designed to be long aged or, more often, wines made with faulty oenological processes.

### Gustative balance

The gustative balance is the result of the complex interaction between the different components forming the structure of the wine, that is sugar, alcohols, poly-alcohols, acids, tannins, mineral salts. In general, we can have three cases: Unbalanced – Quite balanced – Balanced.

#### Balanced

Refers to a wine in which the soft and rough sensations are in balance giving a harmonious result.

#### Unbalanced

Refers to a wine in which you perceive a clear sensation of roughness (acids – tannins – mineral salts) which prevails over the sensation of softness or viceversa.

#### Quite balanced

Refers to a wine in which one of the two main sensations (softness-roughness) slightly prevails over the other.

### Gustative intensity

The gustative intensity may be considered a “vertical” aspect, that is a stratification of gustatory, tactile and olfactory sensations. According to the intensity of these sensations a wine is defined. Scarce – Scarcely intense – Quite intense – Intense – Very intense.

#### Scarce

Refers to a wine in which you hardly perceive any gustatory or olfactory sensations. This generally occurs to wines affected with some pathology.

#### Scarcely intense

Refers to a wine in which you perceive very modest gustatory or olfactory sensations. It is not considered a flaw if this occurs in wines which are known to be particularly light and delicate.

#### Quite intense

Refers to a wine in which you perceive a balanced and quite wide range of gustatory and olfactory sensations.

#### Intense

Refers to a wine in which you perceive a wide number of gustatory and olfactory sensations, which are well characterized.

#### Very intense

Refers to a wine in which you perceive excellent gustatory and olfactory sensations, mainly due to odorous components and high content of extract.

### Gustative persistence

We can consider gustative persistence a “horizontal” aspect, that is longer or shorter duration of taste and tactile sensation, but also of olfactory post-sensation, given by odorous components. The gustative persistence, also called I.A.P. (Intense Aromatic Persistency), evaluated in seconds, starting from the moment you swallow the wine and breath out, gives us the “duration of taste”. According to the duration of taste, a wine can be defined: Flatting – Scarcely persistent – Quite persistent – Persistent – Very persistent.

#### Flatting

Refers to a wine in which the duration of taste and olfactory sensations is less than 2 seconds.

#### Scarcely persistent

Refers to a wine in which the duration of taste and olfactory sensations is between 2 and 4 seconds.

#### Quite persistent

Refers to a wine in which the duration of taste and olfactory sensations is between 4 and 6 seconds.

#### Persistent

Refers to a wine in which the duration of taste and olfactory sensations is between 6 and 8 seconds.

#### Very Persistent

Refers to a wine in which the duration of taste and olfactory sensations is over 8 seconds.

### Gustative quality

It represents the synthesis of gustative and olfactory intensity and persistency and its assessment largely depends on the ability of the taster who, according to his experience and knowledge, evaluates the wine quality considering the usual main criteria such as frankness, elegance, harmony. Besides, in evaluating the taste qualities, it is necessary to consider the importance of “mouth aroma” or olfactory postsensation, perceived on breathing out. This allows us to fill up our

evaluation about the intensity and persistency of taste, the real balance and gustative elegance and final sensation. According to the gustative quality a wine can be defined: Coarse – Scarcely fine – Quite fine – Fine – Excellent.

#### Coarse

Refers to a wine with very poor taste and olfactory sensations and lacking any quality; the final taste may be unpleasant.

#### Scarcely fine

Refers to a wine with second-rate quality, with average final taste.

#### Quite fine

Refers to a wine with some gustative qualities, with a pleasant final taste which corresponds to the type of wine examined.

#### Fine

Refers to a wine with good qualities, pleasantly balanced and with an elegant and subtle taste.

#### Excellent

Refers to a wine with noble quality, which shows, in its final sensations, personality, breed, composed character.

## FINAL CONSIDERATION

These are the final steps of wine-tasting, which will give you the complete evaluation of the wine, taking into consideration its different aspects: visual, olfactory and gustative. We can, therefore, evaluate the harmony of a wine and its evolution stage, in order to define the possibility of ageing and lasting.

### Harmony

According to the degree of harmony which a wine can suggest, we can give the following definition: Disharmonious – Quite harmonious – Harmonious.

#### Disharmonious

Refers to a wine which shows a clear discrepancy between the visual, olfactory and gustative aspects.

#### Quite harmonious

Refers to a wine in which you perceive some slight imperfections in one or more aspects of the organoleptic analysis.

#### Harmonious

Refers to a wine which shows, in every stage of the organoleptic analysis, a perfect balance in its components, offering you continuous pleasant sensation.

### Evolution

According to the evolution of the product, from the moment it is bottled, a wine is defined: Immature – Young – Ready – Mature – Old.

#### Immature

It is a wine which presents many faulty situations in one or more stages of the organoleptic analysis, mainly during the gustative examination. Such wine must finish the maturing and ageing period in the production cellar.

#### Young

It is, generally, a wine lacking a complete balance in all the aspects of the organoleptic analysis, but presents fragrant and fresh taste, which suggest its possibility of well-ageing.

#### Ready

Refers to wine which is still in an evolution stage, but has reached the characteristic which enables it to be tasted and appreciated. This is, nowadays, the most common situation for wines on the market.

#### Mature

It is a wine which, no matter its age, presents an excellent harmony in all its organoleptic characteristic.

#### Old

Refers to wine in which you find a decaying stage in one or more aspects of the organoleptic characteristic, such as colour-changing, lack of aroma, unpleasant odours due to oxidation or a flabby taste. This term must not be confused with "aged".