

Red Wine Attribute Descriptor Definitions

For use with the Wine Descriptive Analysis Service

Appearance

RED COLOR INTENSITY - the degree of intensity of the red color; light meaning that the wine is pinkish and dark meaning that the red color is a very dynamic, deep red color (an aged red-brown wine would be in the middle)

CLARITY - the degree of transparency of the wine in the glass

Aroma

OVERALL AROMA INTENSITY - the degree of intensity that hits the nose; weak meaning hardly any aroma is noticed and the wine would be considered “bland” or “neutral” and strong indicating an overwhelming sensation of aromas in general

BERRY - aromas reminiscent of fresh red berries (raspberries, cherries, etc.)

BLACK CURRANT/CASSIS - aromas reminiscent of fresh currant (or cassis) fruits

ARTIFICIAL FRUIT - aromas that are representative of artificially flavored candies (such as lolly pops, popsicles, gummy candies, gums, etc.) including the grapey aroma associated with native grape varieties (Concord, Niagara)

BELL/GREEN PEPPERS - aroma reminiscent of a freshly cut green bell pepper

VEGETATIVE/COOKED VEGETABLE - aromas reminiscent of canned asparagus and canned green beans

SPICY - spices that are reminiscent of cloves and nutmeg

BUTTER - aroma reminiscent of butterscotch or creamy, melted butter

VANILLA - aroma reminiscent of vanilla bean or vanilla bean ice cream

OAK - aromas indicative of oaked vintages with aromas reminiscent of slightly toasted wood or fresh oak



Taste/Flavor

OVERALL TASTE/FLAVOR INTENSITY - the degree of intensity of specific flavors (fruitiness, vegetative, vanilla, etc.) in the mouth, but without any input from palate sensations (sweet, sour, bitter, astringency, hotness); weak meaning hardly any flavor is noticed and that the wine would be considered “bland” or “neutral” and strong indicating an overwhelming sensation of flavors perceived in the mouth

SWEETNESS - having the taste characteristic of sugar or honey

ACIDITY - having a sour taste reminiscent of lemon juice

BERRY - flavors reminiscent of raspberries, blueberries, cherries, boysenberries, etc.

OAKY/CARAMELIZED - flavors reminiscent of oak induced attributes including oaky, creamy, coconut, vanilla, and caramelized (or brown sugar) flavors

ASTRINGENCY - harshly biting taste sensation that is pungent, especially on the sides of one’s mouth

BITTERNESS - having a harsh, disagreeably sharp, acrid taste sensation like that of aspirin or quinine

MOUTH FEEL/BODY - the tactile sensation food gives to the mouth, how thick (full bodied) or watery (thin bodied) a wine is

For further information regarding Wine Descriptive Analysis, please call 707-259-0740.