

WinePleasures.com Wine Tasting Notes: Still Wines

1. Basic details.

Winery:

Wine name:

Tasting Date:

Appellation:

Varieties: (Tick the variety/varieties and % of each which have been used to make this wine)

Variety	%	Variety	%	Variety	%	
Cabernet Sauvignon		Syrah		Bobal		
Garnacha		Moscatel		Sumoll		
Merlot		Gewurztraniner				
Pinot Noir		Chardonnay				
Tempranillo		Riesling				
Cariñena		Parellada				
Cabernet Franc		Sauvignon Blanc				
Macabeo		Chenin				
Xarello		Cabernet blanc				
Picapoll		Viognier				
Price (Euros):		Harvest:		Alcohol content:		
Barrel ageing		yes 🗅 n	o Nº months:	Type of Oak:		
Bottling date:						
Bottle ageing		yes 🗖 ne	o Nº months:			
N° of bottles produced	d:					

Please stick the bottle label on the reverse side of this page:



Visual analysis (Tick list)

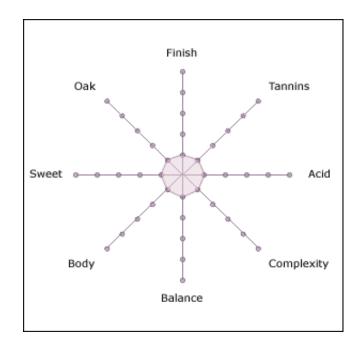
WHITES
Colourless
Pale yellow
Greenish yellow
Lemon yellow
Straw yellow
Golden yellow
Pale gold
Greenish gold
Gold
Amber
Brownish grey
Brown

ROSÉS Grey Rosé Claret True pink Cherry rose Raspberry pink Yellowish pink Orangey pink Peachy pink Onion skin Orangey Salmon REDS

True red Violet red Cherry red Blood red Orangey red Yellowish red Brownish red Deep ruby red Scarlet Purple Violet Brick red Ochre Coffee

2. Aromas (see typical aromas according to variety section):

3. Taste analysis





4. Pairing suggestions (tick)

Cheese	Vegetarian dish	Lamb dish	Beef dish	Appetiser				
Soup	Pasta dish	Poultry dish	Fish dish	Dessert				
Specific dishes:								
Suggested serving temperature:								
5. Overall impression (tick)								
☐ 1 Disappointing	☐ 2 Poor	☐ 3 Pleasant	☐ 4 Good	☐ 5 Excellent				
Additional notes:								

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