

FINE VINTAGE LTD.

WSET Level 1 Award in Wines

Self-Study Review Questions

A 100 multiple-choice practice exam to supplement your studies. All answers are found in the
WSET Level 1 Study Guide



FINE VINTAGE LTD
BY JAMES CLUER MW

Contents

What is Wine?	2
Growing Grapes	4
Making Wines.....	6
Types and Styles of Wine.	8
Principal Grape Varieties.....	11
Examples of Wines.....	13
Storage and Service of Wine	15
An Introduction to Tasting	16
Pairing Wine and Food.....	17
Answer Key.....	19

What is Wine?

1. Wine comes from the fermentation of grape juice.
 - a. True
 - b. False

2. What must happen to grapes to release their juice?
 - a. They are crushed
 - b. They are fermented
 - c. They are matured
 - d. Nothing happens

3. Which of the following pairs are the two principal types of grapes?
 - a. Black and Pink Grapes
 - b. White and Yellow Grapes
 - c. Black and White Grapes
 - d. White and Pink Grapes

4. The skins of a black grape contain which of the following?
 1. Acid
 2. Sugar
 3. Tannin
 4. Water
 - a. 1, 2, and 4
 - b. 3 only
 - c. 2 and 3 only
 - d. All of the above

5. What colour is the skin of ripe white grapes?
 - a. Amber
 - b. Golden
 - c. Green
 - d. White

6. The colour of the grape pulp is the same for both white and black grapes
 - a. True
 - b. False

7. The pulp of a grape contains which of the following?
1. Acid
 2. Sugar
 3. Tannin
 4. Water
- a. 1, 2, and 4
b. 3 only
c. 2 and 3 only
d. All of the above
8. Which of the below is required for alcoholic fermentation?
- a. Alcohol
 - b. Carbon Dioxide
 - c. Grape Skins
 - d. Yeast
9. Alcoholic fermentation of grape juice results in which combination?
- a. Acid and Water
 - b. Alcohol and Carbon Dioxide
 - c. Colour and Tannin
 - d. Sugar and Yeast
10. A wine with 10% abv means:
- a. 10% of the liquid is alcohol
 - b. 10% of the liquid is made from grapes
 - c. 10% of the liquid is sugar
 - d. 10% of the liquid is water

Growing Grapes

11. Grape vines do not need to be planted every year.
- True
 - False
12. When do grape vines flower?
- Spring
 - Summer
 - Autumn
 - Winter
13. Each flower on a grape vine becomes a grape.
- True
 - False
14. Which of the following statements about grape ripening is FALSE?
- Acid levels rise
 - Grapes swell with water
 - Sugar levels rise
 - Skins change from green to golden or purple colour
15. Which of the following is needed in correct balance for grape vines to grow?
- Oxygen
 - Heat
 - Sunlight
 - Water
- 4 only
 - 1 and 2
 - 2, 3, and 4
 - 1 and 3
16. Grape vines grow best in areas where winter is cold.
- True
 - False

17. Cool climate regions are typically:
- a. Closer to the Equator
 - b. Closer to the Poles
 - c. Only in the Northern Hemisphere
 - d. Only in the Southern Hemisphere
18. Which of the following pairs are examples of cool climate regions?
- a. Australia and Germany
 - b. California and Southern France
 - c. Germany and Northern France
 - d. Northern and Southern France
19. Black grapes are commonly grown in cool climates.
- a. True
 - b. False
20. Warm climate regions are typically:
- a. Closer to the Equator
 - b. Closer to the Poles
 - c. Only in the Northern Hemisphere
 - d. Only in the Southern Hemisphere
21. Which of the following pairs are examples of warm climate regions?
- a. Australia and Germany
 - b. California and Australia
 - c. Germany and Northern France
 - d. Northern and Southern France
22. Which of the following statements about grapes from a warm climate is TRUE?
- a. Acidity levels are higher
 - b. Grape flavours taste riper
 - c. Grapes can struggle to ripen at all
 - d. Sugar levels are lower

Making Wines

23. Which is the correct order for making still white wines?
- Crushing, Fermentation, Pressing, Maturation
 - Crushing, Pressing, Fermentation, Maturation
 - Fermentation, Pressing, Crushing, Maturation
 - Pressing, Crushing, Maturation, Fermentation
24. In which vessels does the fermentation of still white wines take place?
- Glass Bottles
 - Oak Barrels
 - Plastic Baskets
 - Stainless Steel Tanks
- 1, 2, and 4
 - 2 only
 - 2 and 4 only
 - All of the above
25. White wines can be made from black grapes.
- True
 - False
26. Which is the correct order for making still red white wines?
- Crushing, Fermentation, Pressing, Maturation
 - Crushing, Pressing, Fermentation, Maturation
 - Fermentation, Pressing, Crushing, Maturation
 - Pressing, Crushing, Maturation, Fermentation

27. A winemaker uses which of following to produce still red wine?

1. Alcohol
 2. Carbon Dioxide
 3. Skins
 4. Yeast
-
- a. 1, 2, and 4
 - b. 2 only
 - c. 3 and 4 only
 - d. None of the above

28. Which of the below gives tannin to red wines?

- a. Skins
- b. Sugar
- c. Water
- d. Yeast

29. Draining is used to produce both red and rosé wines.

- a. True
- b. False

30. To create their pink colour, how long do rosé wines spend in contact with their skins?

- a. A few seconds
- b. A few hours
- c. A few days
- d. A few months

31. Rosé wines are rarely matured in oak.

- a. True
- b. False

32. Red wines only mature in oak.

- a. True
- b. False

Types and Styles of Wine

33. Most still wines are within which alcohol range?
- a. 8% - 12%
 - b. 11.5% - 14%
 - c. 14.5% - 18%
 - d. 15% - 22%
34. Which of the following is NOT an example of a still wine?
- a. Burgundy from France
 - b. Cava from Spain
 - c. Chianti from Italy
 - d. Sancerre from France
35. The bubbles in sparkling wine come from oxygen that becomes trapped in the wine during fermentation.
- a. True
 - b. False
36. Which of the below is a sparkling wine from Italy?
- a. Champagne
 - b. Chablis
 - c. Pinot Grigio
 - d. Prosecco
37. Extra alcohol is added to wine to make fortified wines.
- a. True
 - b. False
38. Which of the following pairs are both examples of fortified wines?
- a. Prosecco and Sancerre
 - b. Port and Prosecco
 - c. Sherry and Port
 - d. Sherry and Sancerre
39. Rioja from Spain is an example of a still red wine.
- a. True
 - b. False

40. Which of the following pairs are examples of white wines?
- Cabernet Sauvignon and Rioja
 - Chablis and Riesling
 - Port and Chianti
 - Sancerre and White Zinfandel
41. Rosé wines are made from black grapes.
- True
 - False
42. Which of the following are ways a winemaker can make a medium sweet wine?
- Add unfermented grape juice to dry wine
 - Add grape spirit to the fermenting wine
 - Remove yeast during fermentation
 - Nothing – the grapes are so high in sugar that the yeast stops fermenting
- All of the above
 - 1, 2, and 3
 - 1 and 3 only
 - 1 only
43. Which of the following pairs are examples of sweet wines?
- Chablis and Chianti
 - Côtes du Rhône and German Riesling
 - Sauvignon Blanc and White Zinfandel
 - Sauternes and Port
44. Why is acidity important for sweet wines?
- It adds extra body to the wine
 - It prevents the wine from being unpleasantly sweet
 - It enhances the fruity character of the wine
 - It makes the wine seem less alcoholic
45. How can you perceive acidity in wine?
- It has a bitter taste
 - It has a mouth-filling sensation
 - It has a mouth-watering effect
 - It has a thick, syrupy texture

46. Wines made from Sauvignon Blanc and Pinot Noir are typically:
- a. High acidity
 - b. High tannin
 - c. Rosé
 - d. Sweet
47. Which pair of wines are generally low in tannin?
- a. Beaujolais and Pinot Noir
 - b. Cabernet Sauvignon and Riesling
 - c. Chianti and Red Bordeaux
 - d. Chablis and Prosecco
48. Still and sparkling wines have the same alcohol range.
- a. True
 - b. False
49. Châteauneuf-du-Pape is an example of a still, high alcohol wine.
- a. True
 - b. False
50. All aromas and flavours in wine come from the grapes themselves.
- a. True
 - b. False
51. What types of flavours does oak give to a wine?
- a. Apple and Peach
 - b. Clove and Vanilla
 - c. Grass and Flowers
 - d. Herbs and Mushrooms

52. Which of the below would best be described as full-bodied?

1. Beaujolais
 2. Californian Cabernet Sauvignon
 3. Côtes du Rhône
 4. Sancerre
-
- a. 2, 3, and 4
 - b. 2 only
 - c. 1 and 3
 - d. All of the above

Principle Grape Varieties

53. Which of the following white grapes is used in Burgundy?

- a. Chardonnay
- b. Pinot Grigio
- c. Riesling
- d. Sauvignon Blanc

54. Chardonnay from a warm climate will typically show flavours of:

- a. Apple and Lemon
- b. Grapefruit and Asparagus
- c. Lime and Apricot
- d. Peach and Pineapple

55. Dry, intensely fruity, light to medium body with refreshingly high acidity and aromas of green fruits and herbaceous notes best describes which of the following wines?

- a. Chardonnay
- b. Merlot
- c. Pinot Noir
- d. Sauvignon Blanc

56. Which of the following is a wine made from Sauvignon Blanc?

- a. Chablis
- b. Champagne
- c. Sancerre
- d. Sherry

57. Pinot Grigio is a dry white wine that is often matured in oak.
- True
 - False
58. Riesling is the classic grape of:
- France
 - Germany
 - Italy
 - Spain
59. Which of the following statements about Riesling is FALSE?
- It is always high in acidity
 - It is never dry
 - It is not matured in oak
 - It is popular in Australia
60. Which statements about Cabernet Sauvignon are TRUE?
- Black fruit and herbaceous flavours
 - High acidity
 - High tannin
 - Light Body
- 1, 2, and 3
 - 3 only
 - 2 and 4
 - All of the above
61. Which of the following grapes is often blended with Cabernet Sauvignon in Australia?
- Merlot
 - Pinot Noir
 - Shiraz
62. Which pair of regions produces good examples of Merlot-based wines?
- Australia and Spain
 - California and Châteauneuf-du-Pape
 - Chile and Bordeaux
 - New Zealand and Burgundy

63. Merlot is commonly blended with which grape variety?
- a. Cabernet Sauvignon
 - b. Chardonnay
 - c. Pinot Noir
 - d. Syrah/Shiraz
64. Which of the following statements about Pinot Noir is FALSE?
- a. It has high acidity
 - b. It has flavours of blackberry, and black pepper
 - c. It has low tannins
 - d. It is light-bodied
65. Which pair of regions produces wines made from Pinot Noir?
- a. Beaujolais and Sauternes
 - b. Bordeaux and Sancerre
 - c. Burgundy and Champagne
 - d. Côte du Rhône and Châteauneuf-du-Pape
66. Full-bodied, high tannins, medium acidity with black pepper and jammy black fruit flavours best describes a:
- a. Australian Shiraz
 - b. Californian Cabernet Sauvignon
 - c. Chilean Merlot
 - d. New Zealand Pinot Noir

Examples of Wines

67. Which pair of grapes is used to make Champagne?
- a. Cabernet Sauvignon and Merlot
 - b. Cabernet Sauvignon and Syrah
 - c. Chardonnay and Pinot Noir
 - d. Chardonnay and Sauvignon Blanc
68. Which pair of wines is used to make red Bordeaux?
- a. Cabernet Sauvignon and Merlot
 - b. Cabernet Sauvignon and Syrah
 - c. Chardonnay and Pinot Noir
 - d. Chardonnay and Sauvignon Blanc

69. Chablis is a dry white wine made from Chardonnay.

- a. True
- b. False

70. Which of the following are dry red wines from France?

- 1. Beaujolais
 - 2. Châteauneuf-du-Pape
 - 3. Côtes du Rhône
 - 4. Sauternes
-
- a. 1, 2, and 3
 - b. 2 and 3
 - c. 4 only
 - d. All of the above

71. Cava and Rioja are both still wines from Spain.

- a. True
- b. False

72. Which of the following wines not typically oaked?

- a. Beaujolais
- b. Chianti
- c. Rioja
- d. Sauternes

73. Which of the following is a dry, medium-bodied red wine?

- a. Cava
- b. Côtes du Rhône
- c. Châteauneuf-du-Pape
- d. Sherry

74. Sherry and Port are both fortified wines from Spain.

- a. True
- b. False



FINE VINTAGE LTD
BY JAMES CLUER MW

75. Which of the following lines contains the correct information?

	<u>Wine</u>	<u>Country</u>	<u>Type/Style</u>
a.	Cava	Italy	Sparkling
b.	Chianti	Italy	White
c.	Rioja	Spain	Still
d.	Sauternes	France	Fortified

76. A fortified wine made to be dry, medium, or sweet best describes a:

- a. Port
- b. Prosecco
- c. Sauternes
- d. Sherry

77. Burgundy wines are made from a blend of Pinot Noir and Chardonnay.

- a. True
- b. False

Storage and Service of Wine

78. Which of the following statements is FALSE?

- a. Bright light will make the wine stale
- b. Incorrect storage can affect the quality of the wine
- c. Wines should be kept at a cool and constant temperature
- d. Wines with corks should be stored upright

79. Which style of wine may be lightly chilled to 13°C

- a. Beaujolais
- b. Châteauneuf-du-Pape
- c. Côtes du Rhône
- d. Rioja

80. What is the serving temperature range for Cava?

- a. 6 - 10°C / 43 - 50°F
- b. 10 - 13°C / 50 - 55°F
- c. 13°C / 55°F
- d. 15 - 18°C / 59 - 64°F

81. 6 - 10°C / 43 - 50°F is the correct serving temperature range for an Oaked Chardonnay.
- a. True
 - b. False
82. Which temperature range is considered "Room Temperature?"
- a. 10 - 13°C / 50 - 55°F
 - b. 11.5 - 14°C / 53 - 57°F
 - c. 15 - 18°C / 59 - 64°F
 - d. 18 - 22°C / 64 - 72°F
83. Sauternes should be served well chilled.
- a. True
 - b. False
84. The best way to bring a chilled wine to room temperature is to place it next to a heat source such as a radiator.
- a. True
 - b. False
85. Detergent residue in a glass can spoil a wine.
- a. True
 - b. False
86. All still wines need to be opened with a corkscrew, such as a "waiter's friend."
- a. True
 - b. False
87. When opening a sparkling wine, which of the following steps is FALSE?
- a. Remove the foil
 - b. Keep your thumb on the neck of the bottle
 - c. Hold the bottle at an angle
 - d. Twist the bottle, not the cork
88. Which is the best way to keep a wine fresh after opening?
- a. Leave the bottle unopened on the counter
 - b. Reseal the bottle and let sit on the counter
 - c. Leave the bottle unopened in the fridge
 - d. Reseal the bottle and store in the fridge

89. A Blanket System preserves a wine by removing the oxygen from the bottle
- a. True
 - b. False

An Introduction to Tasting

90. Which of the following is NOT an aroma or flavour characteristic in wine?
- a. Fruit
 - b. Oak
 - c. Sweetness
 - d. Vegetables
91. Which of the following is NOT an ideal way to prepare for a tasting?
- a. Make sure there are no distracting smells
 - b. Use a plain white surface
 - c. Use a glass with a wide top and a narrow bowl
 - d. Make sure to have a clean palate
92. Excessive alcohol consumption can lead to both short- and long-term health issues.
- a. True
 - b. False
93. Governments issue low risk guidelines for alcohol consumption.
- a. True
 - b. False

Pairing Wine and Food

94. A person's preference is the most important thing to consider when pairing wine and food.
- a. True
 - b. False
95. Which of the following foods make a wine seem dryer and more acidic?
- a. Acidic foods
 - b. Fatty/oily foods
 - c. Salty foods
 - d. Umami foods

96. Sweet foods make a wine seem:
- More bitter and less sweet
 - Less acidic and less drying
 - More acidic and more sweet
 - Less bitter and more drying
97. Acidity in food increases the perception of acidity in wine.
- True
 - False
98. Salt decreases the perception of acidity in a wine.
- True
 - False
99. Chili heat makes alcohol seem more noticeable in wine.
- True
 - False
100. Which factors in wine contribute to bitterness in wines?
- Alcohol
 - Flavour intensity
 - Oak
 - Tannins
- 1, 2, and 4
 - 3 only
 - 3 and 4
 - All of the above

LEVEL 1 PRACTICE EXAM – ANSWER KEY

What is Wine?

1. Wine comes from the fermentation of grape juice.
 - a. True
2. What must happen to grapes to release their juice?
 - a. They are crushed
3. Which of the following pairs are the two principal types of grapes?
 - c. Black and White Grapes
4. The skins of a black grape contain which of the following?
 - b. 3 only (Tannin)
5. What colour is the skin of ripe white grapes?
 - b. Golden
6. The colour of the grape pulp is the same for both white and black grapes
 - a. True
7. The pulp of a grape contains which of the following?
 - a. 1, 2, and 4 (Acid, Sugar, and Water)
8. Which is of the below is required for alcoholic fermentation?
 - d. Yeast
9. Alcoholic fermentation of grape juice results in which combination?
 - b. Alcohol and Carbon Dioxide
10. A wine with 10% abv means:
 - a. 10% of the liquid is alcohol

Growing Grapes

11. Grape vines do not need to be planted every year.
 - a. True
12. When do grape vines flower?
 - a. Spring

13. Each flower on a grape vine becomes a grape.
 - a. True
14. Which of the following statements about grape ripening is FALSE?
 - a. Acid levels rise
15. Which of the following is needed in correct balance for grape vines to grow?
 - c. 2, 3, and 4 (Heat, Sunlight, and Water)
16. Grape vines grow best in areas where winter is cold.
 - a. True
17. Cool climate regions are typically:
 - b. Closer to the Poles
18. Which of the following pairs are examples of cool climate regions?
 - c. Germany and Northern France
19. Black grapes are commonly grown in cool climates.
 - b. False
20. Warm climate regions are typically:
 - a. Closer to the Equator
21. Which of the following pairs are examples of warm climate regions?
 - b. California and Australia
22. Which of the following statements about grapes from a warm climate is TRUE?
 - b. Grape flavours taste riper

Making Wines

23. Which is the correct order for making still white wines?
 - b. Crushing, Pressing, Fermentation, Maturation
24. In which vessels does the fermentation of still white wines take place?
 - c. 2 and 4 only (Oak Barrels and Stainless Steel Tanks)
25. White wines can be made from black grapes.
 - a. True

26. Which is the correct order for making still red wines?
- a. Crushing, Fermentation, Pressing, Maturation
27. A winemaker uses which of following to produce still red wine?
- c. 3 and 4 only (Skins and Yeast)
28. Which of the below gives tannin to red wines?
- a. Skins
29. Draining is used to produce both red and rosé wines.
- a. True
30. To create their pink colour, how long do rosé wines spend in contact with their skins?
- b. A few hours
31. Rosé wines are rarely matured in oak.
- a. True
32. Red wines only mature in oak.
- b. False

Types and Styles of Wine

33. Most still wines are within which alcohol range?
- b. 11.5% - 14%
34. Which of the following is NOT an example of a still wine?
- b. Cava from Spain
35. The bubbles in sparkling wine come from oxygen that becomes trapped in the wine during fermentation.
- b. False
36. Which of the below is a sparkling wine from Italy?
- d. Prosecco
37. Extra alcohol is added to wine to make fortified wines.
- a. True
38. Which of the following pairs are both examples of fortified wines?
- c. Sherry and Port

39. Rioja from Spain is an example of a still red wine.
- a. True
40. Which of the following pairs are examples of white wines?
- b. Chablis and Riesling
41. Rosé wines are made from black grapes.
- a. True
42. Which of the following are ways a winemaker can make a medium sweet wine?
- c. 1 and 3 (Add unfermented grape juice to dry wine; Remove yeast during fermentation)
43. Which of the following pairs are examples of sweet wines?
- d. Sauternes and Port
44. Why is acidity important for sweet wines?
- b. It prevents the wine from being unpleasantly sweet
45. How can you perceive acidity in wine?
- c. It has a mouth-watering effect
46. Wines made from Sauvignon Blanc and Pinot Noir are typically:
- a. High acidity
47. Which pair of wines are generally low in tannin?
- a. Beaujolais and Pinot Noir
48. Still and sparkling wines have the same alcohol range.
- a. True
49. Châteauneuf-du-Pape is an example of a still, high alcohol wine.
- a. True
50. All aromas and flavours in wine come from the grapes themselves.
- b. False
51. What types of flavours does oak give to a wine?
- b. Clove and Vanilla
52. Which of the below would best be described as full-bodied?
- b. 2 only (Californian Cabernet Sauvignon)

Principle Grape Varieties

53. Which of the following white grapes is used in Burgundy?
- a. Chardonnay
54. Chardonnay from a warm climate will typically show flavours of:
- d. Peach and Pineapple
55. Dry, intensely fruity, light to medium body with refreshingly high acidity and aromas of green fruits and herbaceous notes best describes which of the following wines?
- d. Sauvignon Blanc
56. Which of the following is a wine made from Sauvignon Blanc?
- c. Sancerre
57. Pinot Grigio is a dry white wine that is often matured in oak.
- b. False
58. Riesling is the classic grape of:
- b. Germany
59. Which of the following statements about Riesling is FALSE?
- b. It is never dry
60. Which statements about Cabernet Sauvignon are TRUE?
- a. 1, 2, and 3 (Black fruit and herbaceous flavours; High acidity; High tannin)
61. Which of the following grapes is often blended with Cabernet Sauvignon in Australia?
- c. Shiraz
62. Which pair of regions produces good examples of Merlot-based wines?
- c. Chile and Bordeaux
63. Merlot is commonly blended with which grape variety?
- a. Cabernet Sauvignon
64. Which of the following statements about Pinot Noir is FALSE?
- b. It has flavours of blackberry, and black pepper
65. Which pair of regions produces wines made from Pinot Noir?
- c. Burgundy and Champagne

66. Full-bodied, high tannins, medium acidity with black pepper and jammy black fruit flavours best describes a:
- a. Australian Shiraz

Examples of Wines

67. Which pair of grapes is used to make Champagne?
- c. Chardonnay and Pinot Noir
68. Which pair of wines is used to make red Bordeaux?
- a. Cabernet Sauvignon and Merlot
69. Chablis is a dry white wine made from Chardonnay.
- a. True
70. Which of the following are dry red wines from France?
- a. 1, 2, and 3 (Beaujolais, Châteauneuf-du-Pape, and Côtes du Rhône)
71. Cava and Rioja are both still wines from Spain.
- b. False
72. Which of the following wines not typically oaked?
- a. Beaujolais
73. Which of the following is a dry, medium-bodied red wine?
- b. Côtes du Rhône
74. Sherry and Port are both fortified wines from Spain.
- b. False
75. Which of the following lines contains the correct information?
- | | <u>Wine</u> | <u>Country</u> | <u>Type/Style</u> |
|----|-------------|----------------|-------------------|
| c. | Rioja | Spain | Still |
76. A fortified wine made to be dry, medium, or sweet best describes a:
- d. Sherry
77. Burgundy wines are made from a blend of Pinot Noir and Chardonnay.
- b. False

Storage and Service of Wine

78. Which of the following statements is FALSE?
- d. Wines with corks should be stored upright
79. Which style of wine may be lightly chilled to 13°C
- a. Beaujolais
80. What is the serving temperature range for Cava?
- a. 6 - 10°C / 43 - 50°F
81. 6 - 10°C / 43 - 50°F is the correct serving temperature range for an Oaked Chardonnay.
- b. False
82. Which temperature range is considered "Room Temperature?"
- c. 15 – 18°C / 59 - 64°F
83. Sauternes should be served well chilled.
- a. True
84. The best way to bring a chilled wine to room temperature is to place it next to a heat source such as a radiator.
- b. False
85. Detergent residue in a glass can spoil a wine.
- a. True
86. All still wines need to be opened with a corkscrew, such as a "waiter's friend."
- b. False
87. When opening a sparkling wine, which of the following steps is FALSE?
- b. Keep your thumb on the neck of the bottle
88. Which is the best way to keep a wine fresh after opening?
- d. Reseal the bottle and store in the fridge
89. A Blanket System preserves a wine by removing the oxygen from the bottle
- b. False

An Introduction to Tasting

90. Which of the following is NOT an aroma or flavour characteristic in wine?
- c. Sweetness

91. Which of the following is NOT an ideal way to prepare for a tasting?
- c. Use a glass with a wide top and a narrow bowl
92. Excessive alcohol consumption can lead to both short- and long-term health issues.
- a. True
93. Governments issue low risk guidelines for alcohol consumption.
- a. True

Pairing Wine and Food

94. A person's preference is the most important thing to consider when pairing wine and food.
- a. True
95. Which of the following foods make a wine seem dryer and more acidic?
- d. Umami foods
96. Sweet foods make a wine seem:
- a. More bitter and less sweet
97. Acidity in food increases the perception of acidity in wine.
- b. False
98. Salt decreases the perception of acidity in a wine.
- a. True
99. Chili heat makes alcohol seem more noticeable in wine.
- a. True
100. Which factors in wine contribute to bitterness in wine?
- c. 3 and 4 (Oak and Tannins)



FINE VINTAGE LTD
BY JAMES CLUER MW

Notes