



Speaking  
of **Wine**

**ACTIVITIES**

**CHAPTER 3**

**WINE TASTING**

# Activity 1

## Wine Tasting



Answer the questions by choosing the correct option.

1. A waiter's friend is a:
  - A) A corkscrew
  - B) A very good work colleague
  - C) A tin opener
2. What is the name of the bucket where we spit our wine out during a tasting?
  - A) A spitting bucket
  - B) A spit pot
  - C) A spittoon
3. The 4 basic steps in wine tasting are:
  - A) Colour, swirl, taste, smell
  - B) Smell, taste, swirl, colour
  - C) Colour, smell, swirl, smell, taste
4. The colour scale in white wines is:
  - A) lemon-green, hay, gold, banana
  - B) lemon-green, lemon, gold, amber, brown
  - C) orange, lemon, banana, pear
5. Should we use the term "onion skin" when describing the colour of rosé wine?
  - A) Yes
  - B) No
6. Which of these are secondary aromas in wine?
  - A) Vanilla, cream, cloves, lavender
  - B) Cedar, cloves, nutmeg, cream, biscuit
  - C) Smoke, chocolate, coffee, honey, mushroom
7. Out of condition wines present aromas of fresh fruit and warming spices.
  - A) True
  - B) False

# Activity 2

## Wine Tasting



For this activity, you will need:

- 2 wine glasses
- 2 different wines (preferably a white and a red)

Choose a character from the list below and describe the wines to them using the necessary vocabulary for their profile.

Write down the differences you see between each of the different characters.

Try and apply the different language and expressions in your every day job.

### A GROUP OF YOUNG WINELOVERS

Age: between 25 and 35 years old

A group of 8 "winelovers" - 4 women and 4 men

Likes: meeting up with friends, trying new things, drinking wine, good food

Dislikes: being wrong, paying too much

They visit a vineyard to learn about the history and the wines. They think that the tour should be done by the winemaker and have lots of questions. They are just beginning in the world of wine and don't understand too much.

### A GROUP OF RETIRED PEOPLE

Age: between 70 and 90 years old

A group of 20 people

Likes: good wine, good food, good quality for money, spending time with friends and family

Dislikes: paying too much, being late, crowded places

They like to organise guided tours of vineyards and visit 1 every month. They don't like paying a lot for the tours and think that food should be included with the tasting. They ask a lot of questions.

# Activity 1

## Wine Tasting



### AN INTERNATIONAL IMPORTER OF WINE

Age: 40 years old

Male

Likes: good food, good wine, travelling, trying new things

Dislikes: being late, bad quality products, false marketing

They like to be told the truth about the wines and the different vintages. They prefer the explanations to be straight to the point and simple. They don't have a lot of time so make sure they understand the most important things about the vineyard and the wines.

### A RESTAURANT OWNER

Age: 47 years old

Female

Likes: good wine, good food, making people happy, new ideas

Dislikes: time-wasters, people who don't appreciate wine and food

They like to try different things to be able to expand their wine menu. Presenting several different options to them is a good idea. They dislike people wasting their time.

### A BLOGGER

Age: 31 years old

Female

Likes: good wine, good food, travelling, top quality, spending time with family and friends

Dislikes: bad quality products, being late

They love to know the story behind each label and the small differences between each of the wines. They're story tellers.

# ANSWERS

## Wine Tasting



Answer the questions by choosing the correct option.

1. A waiter's friend is a:  
A) **A corkscrew**  
B) A very good work colleague  
C) A tin opener
2. What is the name of the bucket where we spit our wine out during a tasting?  
A) A spitting bucket  
B) A spit pot  
C) **A spittoon**
3. The 4 basic steps in wine tasting are:  
A) Colour, swirl, taste, smell  
B) Smell, taste, swirl, colour  
C) **Colour, smell, swirl, smell, taste**
4. The colour scale in white wines is:  
A) lemon-green, hay, gold, banana  
B) **lemon-green, lemon, gold, amber, brown**  
C) orange, lemon, banana, pear
5. Should we use the term "onion skin" when describing the colour of rosé wine?  
A) Yes  
B) **No**
6. Which of these are secondary aromas in wine?  
A) Vanilla, cream, cloves, lavender  
B) **Cedar, cloves, nutmeg, cream, biscuit**  
C) Smoke, chocolate, coffee, honey, mushroom
7. Out of condition wines present aromas of fresh fruit and warming spices.  
A) True  
B) **False**



# Speaking of Wine

El material facilitado es para uso exclusivo y personal de la persona que ha contratado el servicio. Cualquier otra reproducción, distribución, comunicación pública o transformación de esta publicación sólo puede ser realizada con el consentimiento explícito de sus titulares. En particular, se opone expresamente a que cualquier fragmento de esta obra sea utilizado para la realización de resúmenes de prensa, salvo que cuente con la autorización específica.