

SC ROMDECA SRL

Dictionary of terms for sommeliers

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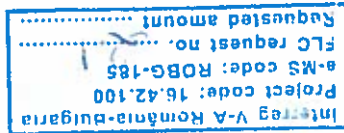
Argument

This dictionary has been thought of as a useful tool for those who work in the hospitality industry and are related to wine - sommeliers, employees within the wine cellars, wine guides, representatives of travel agencies who have planned visits to wine cellars in their portfolio, and so on. The dictionary contains both terms and expressions characteristic to the wine-growing domain. In order to be easy to use, the terms have been structured on 12 sections, ranging from acronyms to grape varieties and wine types. Within each section, the terms were hierarchized in alphabetical order. Sections have been set so that terms and expressions are easy to identify.

The wine-growing area is extremely wide and its terminology, unfortunately, is not well structured. There are no specialized studies defining such terminology. Therefore, for the definition of expressions and terms, we used the most diverse sources (indicated in bibliography) - from specialized treatises to profile sites.

Each term (expression) was explained as clearly as possible to indicate the exact meaning. As it is well known, terminology is "a set of specialized terms or words characterized by a lack of ambiguity." This is, in fact, the main difference between the words in the basic vocabulary of a language and the words that define a terminology - the lack of ambiguity. The wine-growing branch requires the use of a very rich vocabulary within the terminology of grapevine varieties and wines, whose elements do not have only the function of naming the respective elements, but also of including the extensive information about the varieties named. This is the reason why we have established the two sections - grapevine varieties and types of wine.

One of the major difficulties in writing this dictionary we encountered in defining the terms of description of wines. In the absence of specialized studies, we have used the experience of wine tasters of the team members as well as the existing material in the team portfolio. The end result is a dictionary that can be a landmark not only for employees in the hospitality industry but for all who want to get acquainted with this wine-growing area.

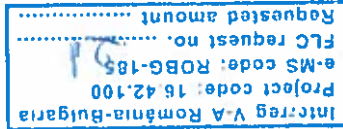


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1. Acronyms

ADAR - Association of Authorized Tasters Romania
AOC - Appellation of Controlled Origin - France
WEPA - Wine Exporters and Producers Association in Romania
BAIW - Bulgarian Association of Independent Winegrowers
DO - Denominacion de Origen - Spain
DOC - Controlled designation of origin - Italy
DOCa - Denominacion de Origen Calificada - Spain
DOCC - Wine with controlled denomination of origin - Romania
DOC-CIB - Wine with controlled denomination of origin from grapes harvested at the grain refinement - Romania
DOC - CIS - Wine with controlled denomination of origin from grapes harvested at the grain desiccation - Romania
DOC-CMD - Wine with controlled denomination of origin from grapes harvested at full maturity - Romania
DOC-CT - Wine with controlled denomination of origin from grapes harvested late - Romania
DOCG - Italian wine of controlled origin but superior to DOC (Denominazione di Origine Controllata e Garantita)
HQBW - High Quality Bulgarian Wine
IG - Protected Geographical Indication
IGT - Italian wine inferior to DOC (Typical geographical indication)
ISCTV - State Inspection for Wine-growing Technical Control
NWVC - National Wine and Vine Chamber Bulgaria
OIV - International Organization of Grapevine and Wine
ONDOV - National Office of Designations of Origin for Wines
ONVPV - National Office of Vine and Wine-making Products
QbA - High Quality Wine from Germany (Qualitätswein bestimmter Anbaubetriebe), a similar VSIG phase
QmP - High quality wine from Germany (Qualitätswein mit Prädikat), better than QbA.

R.P.V. - Register of Wine-growing Plantations
VDQS – Wine from France of inferior quality to AOC (Vin delimité de qualité supérieur)
VSIG - Wine from France without geographical indication (Vins sans indication géographique)

2. Definitions of products made of wine

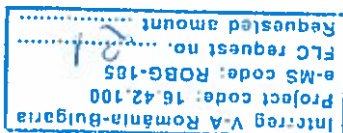
Cuvée - wine blend, generally of superior quality.
Molan - wine produced in rural areas, self-fabricated, mainly from hybrids. Poor quality wine. Wine with doubtful origin. Stub wine.

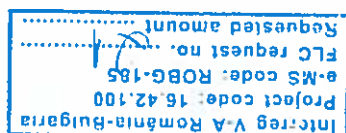
Young wine - sweet liquid obtained by pressing the grapes and it has a chemical composition and biological complexity. This depends on the grape variety from which it has been obtained, the degree of maturation, the climatic conditions, the conditions of harvesting, the picking off process, preparation, and so on.

Pichet - product obtained by the exhaustion with water of the fresh or fermented marc, without the addition of sugar. It may be used only for industrialization, for the production of alcohol of wine origin, or it may enter the fermentation mixture used in the preparation of vinegar, and its marketing for human consumption is prohibited.

Turburel - wine during the alcoholic fermentation period, not separated from yeasts and with an alcoholic strength of not less than 8,5%. It can be consumed by the end of the calendar year.
Wine - a drink obtained exclusively by the total or partial alcoholic fermentation of fresh grapes, whether pressed or not, or of the grape must.

Current consumption wine - wine obtained from grape varieties of high productivity, cultivated in specialized wine-growing areas or of high-quality varieties in unfavourable years.
Varietal wine - wine without a registered designation of origin, with no geographical indication, bearing the name of the variety from which it is obtained and defining a product which complies with the following requirements: it comes from grapes harvested from vineyards listed in the Register of Wine-growing Plantations with the name of the variety accepted for the production of the varietal wine, the grapes from which the varietal wine is obtained must come exclusively with at least 85% from one of the varieties accepted, from grapes harvested in the wine-growing areas delimited in accordance with the legislation in force.





Quality wine - wine obtained from high-quality productive varieties in well-defined wine-growing areas through specific technologies.

Wine with geographical indication (GI) - wine obtained according to a number of conditions such as: it has a specific quality or characteristics attributable to that area, the grapes from which the product is obtained are at least 85% exclusively from that area, and it is produced in the mentioned geographical area;

Controlled designation of origin wine (DOC)- wine produced in delimited wine-growing areas, from varieties recommended for their potential to produce quality wines, respecting specific conditions of vine-growing and wine processing, bottling, labelling.

Sparkling wine - wine obtained by natural fermentation containing a significant level of exclusive carbon dioxide of endogenous nature. Natural fermentation can take place in bottle (champanoise or traditional method) or in special tanks built to cope with the pressure during fermentation (Charmat method or tank fermentation). Sparkling wines include:

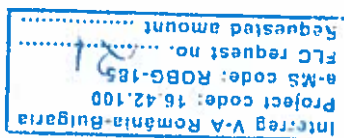
Frizzante - wine from Italy (Emilia-Romagna and Piemonte regions) less acidic than classic sparkling wines with a minimum pressure of 1 bar and a maximum pressure of 2.5 bar. Carbon dioxide can be obtained naturally by fermentation in a sealed environment or by gas injection. The Martinotti method automatically produces carbon dioxide. The Champenoise method is never used for fizzy wines. In Spain, they are called Vino de Aguja, in France they are Petillant, and in Germany Perlwein.

Frizzantino - come with a much reduced effervescence, higher than the one of a quiet wine, but lower, than the one of a fizzy wine. They are usually identified through the bubble deposition on the glass wall without having the "foam" specific to sparkling wines.

Prosecco - Italian white sparkling wine. Unlike champagne, which uses the traditional method, and the second fermentation takes place directly in the glass, most Prosecco producers use the Charmat method, which implies that the second fermentation to take place in stainless steel tanks (it is a more affordable method. Producers in the Conegliano Valdobbiadene DOCG area are also allowed to use the traditional method used in the Champagne region of France.

Champagne (The Champagne wine) – sparkling wine produced by the Champagne region of north-eastern France. Based on several international treaties and national laws, most countries prohibit the use of the term "champagne" for wines produced in other regions.

Sparkling wine - wine with a total or partially exogenous carbon dioxide content (obtained artificially, such as carbonated juices for example)



Dry (sec) wine - wine with a residual sugar content of not more than 4 g / l.

Demi-sec wine - wine with a residual sugar content of between 4 and 12 g / l.

Semi-sweet wine - wine with a residual sugar content of between 12 and 50 g / l.

Sweet wine - wine with a residual sugar content of over 50 g / l.

Aromatised wine - wine obtained from one or more products made of wine, with or without the addition of concentrated young wine, which has been aromatised with natural flavouring substances and, in general, has been sweetened and eventually subject to caramel colouring. Aromatised wine has an actual alcohol concentration of not less than or equal to 14,5% by volume and not more than 22% by volume and a minimum total alcohol concentration equal to or more than 17,5% by volume. For products marked "sec" or "extrasec" the total alcohol concentration is at least 16% by volume and 15% by volume respectively. The most important aromatised wines are:

Bitter - aromatised wine, whose characteristic taste is obtained by the use of plant extracts, predominantly genian, artichoke and centaurea.

Floris - aromatised wine, whose characteristic taste is obtained by the use of plant extracts, predominantly almonds and bird cherry.

Bitter aromatised wine - aromatised wine, which has been subjected to a characteristic bitter flavouring.

Vermut - Aromatised wine which has been flavoured with substances of the Artemisia species or with substances derived therefrom. Sweetening is carried out only with caramelized sugar, sucrose, grape must, concentrated grape must and rectified concentrated grape must.

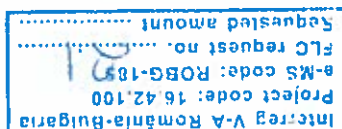
Pelin wine - Aromatised wine obtained by adding dried flowers (200-300 g / hl in "cloth" bags) or macerate of the wormwood floors in the fermented must.

Liqueur wine - wine produced from raw material wines with the addition of concentrated must and wine of alcoholic origin. The alcohol concentration is between 15 and 22% and the sugar concentration is at least 80g / l in sec.

Oxidative wine - white wine with a slightly yellowish brown color and intense floral bouquet with a slight oxidized flavour.

Alcoholised wine - wine made from dry (sec) wine with the addition of distilled alcohol from wine. Alcohol strength is between 18 and 24% (Porto wine)

Hybrid wine (Stub wine) - wine obtained from direct producer varieties and intended exclusively for family consumption.



Sangria)

Member State or the name of a smaller region, unless it is manufactured in Spain (which is called name "Clarea" must be accompanied by the words "made in ..." followed by the name of the producer with an addition of carbon dioxide and having maximum alcohol strength of 12% by volume. The whether or not containing the juices of these fruits, eventually with the addition of spices, sweetened, Clarea - a white wine-based drink flavoured by the addition of natural citrus extracts or essences, than 8% and not more than 10,5% by volume.

the same colour elements as for bitter vino. The actual alcohol strength must be equal to or higher must be at least 50% by volume, with the addition of carbon dioxide or gaseous water and possibly Bitter soda - an aromatized drink obtained from bitter vino, the content of which in the final product

3. Definitions of aromatized wine-based drinks

by any legislation of the countries of the European Union.

maximum of the organoleptic and sensory qualities of the grapes. Biodynamic wine is not regulated principle is to use the natural energy of the moon to produce the best grapes and to obtain the of a strict calendar in cultivation, maintenance and harvesting, starting from the moon phases. The Biodynamic wine - made from grapes coming from a biodynamic vine. This implies the observance ecological ("eco") and "bio", and in Italy or Hungary the term used is "bio".

the US and Canada, the organic term is used, in the German space – there are used both the terms "Ecological Agriculture", with the abbreviation "ea" while in Bulgaria the term "organic" is used. In being used mainly in the Franco-German area. In Romania, on the certification logo it is written products, especially in Anglo-Saxon space. The term "bio" (from biological) means the same thing, residual sugar content exceeds two grams per liter. The term "organic" is used for agri-food / 1 for white or rose wine (200 mg / l for conventional wine), with a difference of 30 mg / l if the maximum sulphite content of 100 mg / l for red wine (150 mg / l for conventional wine) and 150 mg agriculture, as established by the EU Council Regulations on Organic Production. These include the genetic intervention. The wines thus achieved comply with the objectives and principles of organic Bio wine (ecological, organic) - Wine obtained without the use of chemical substances and without

Glühwein - A flavoured drink obtained exclusively from red wine or white wine and sugar, flavored in particular with cinnamon and cloves.

Kalte Ente - A flavoured drink obtained by mixing wine with an addition of carbon dioxide with sparkling wine or foam wine with an addition of carbon dioxide, plus natural lemon substances or extracts from these substances. The content of the finished product in sparkling wine or foam wine with an addition of carbon dioxide must be of at least 25% by volume.

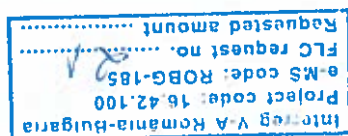
Maiwein - Aromatic drink made from wine with the addition of *Asperula odorata* (sweet-scented bedstraw) or extracts thereof, so that the taste of *Asperula odorata* is predominant.

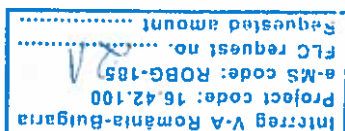
Maitrank - A flavoured drink obtained from dry white wine in which *Asperula odorata* (sweet-scented bedstraw) plants have been macerated or to which extracts of these plants have been added, with the addition of oranges and / or other fruits, eventually in the form of juice, of concentrates or extracts, and which has been sweetened with a maximum of 5% of sugars.

Sangria - a wine-based drink flavoured by the addition of natural citrus extracts or essences, whether or not containing the juices of these fruits, eventually with the addition of spices, sweetened, with an addition of carbon dioxide and having maximum alcohol strength of 12% by volume. The name 'Sangria' may replace the name 'wine-based flavoured drink' only if the beverage was manufactured in Spain or Portugal.

Vinglogg - aromatized drink obtained exclusively from red wine or white wine, flavoured mainly with cinnamon and cloves

Zurra - a drink obtained by adding brandy or wine raki and eventually with the addition of fruit pieces. The actual alcohol strength must be equal to or higher than 9% and not more than 14% by volume.





4. Definitions of distilled products

Armagnac - distilled from wine, made from white grapes. Distillation takes place only once in tower-type machines (columns). The Armagnac is then barrelled in oak barrels before being bottled. Production is supervised by the National Institute for Origin and Quality (INAO) and the Bureau National Interprofessionnel de l'Armagnac (B.N.I.A.)

Cognac - distilled from wine and stored in oak barrels. The name 'cognac' only bears the obsolete product obtained by distilling wines from the wine-growing region of the same name in France.

Pálinka or fruit brandy (Hungarian Pálinka) - traditional alcoholic beverage from Slovakia, Hungary and Romania, with high alcohol content (52% vol.). It is obtained by the fermentation and distillation of various fruits.

Raki - a natural alcoholic drink obtained by the distillation of juices resulting from the fermentation of fruits or cereals. The term is found in all Balkan countries (rakija, raki)

Wine raki - Alcoholic drink obtained from the distillation of wine, aged by contacting the oak for at least 6 months and with the addition of authorized bonificators, or unseasoned with or without the addition of bonificators. The minimum alcohol strength is 37,5% by volume.

Yeast raki - an alcoholic drink obtained by the distillation of the wine yeast (the deposit formed after the fermentation of the young wine). The minimum alcohol strength is 37,5% by volume.

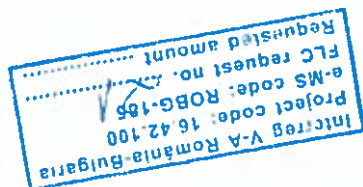
Marc raki - an alcoholic drink obtained by the distillation of the secondary product resulting from the pressing of grapes or pomace (marc). The minimum alcohol strength is 37,5% by volume.

Romanian - distilled alcoholic drink obtained exclusively from the distillation of wine, aged for at least 12 months in contact with oak wood in the production of which authorized treatments and practices have been used and the minimum alcohol strength by volume of which is 36% by volume.

Scotch - Whiskey produced in Scotland

Plum brandy - traditional Romanian alcoholic drink obtained by the fermentation and distillation of plums.

Brandy - a strong alcoholic drink with a minimum alcohol strength of 37,5% and a maximum of 86%, obtained by preserving, for a period of over 3-5-7 years, the wine distillates in oak barrels. The name originates from Transylvania, where it appeared as a reproduction of the German name Weinbrand, word which is composed of the words wine + burned. In Transylvania, the word "burned" also means "distilled", which means, subjected to heating in alembic.



Ampelography - the science that deals with the study of varieties of grapevines. Ampelography studies the fruitful and rootstock varieties of grapevines under the following aspects: the origin of grapevines varieties (the ecological - geographic origin and the genetic one); methods and methodologies used to describe varieties and their study on agro-biological, agrotechnical and technological features; the behaviour of grapevines varieties in different vineyard ecosystems, in respect of judiciously distribution of each variety or group of varieties in those ecological conditions in which it makes the most of his production and quality potential, as well as in respect of the realization of the production directions on areas and vineyards; the study of the biological resistance to biotic and abiotic factors.

Biotechnology - a branch of biology whose purpose is the technological use of micro-organisms or products derived therefrom, of plant and animal cell cultures for the production of substances useful in agriculture and in the food, pharmaceutical industry, and so on, for the benefit of human activity.

Microbiology - Branch of biology, dealing with the study of unicellular microorganisms, invisible to the naked eye (microscopic fungi, algae, bacteria, viruses, protozoans) and their influence on humans and other organisms. Initially, microbiology studies only the physical, chemical and biological processes related to the activity of microorganisms, in order to use the useful ones and to counteract the processes harmful to human. In the last decades, the field of study of this discipline has expanded through the genetics, biochemistry and physiology of microorganisms.

Oenology - the science that deals with the study of the physico-chemical and technological processes, applied to the preparation, stabilization of the maturation and superior valorisation of the wines.

Uvology - the science that studies the parts of the grape, the quantitative and numerical ratios that exist between them and their chemical composition.

Viticulture - the science that studies the agrobiological particularities of the grapevine, in order to satisfy them, by elaboration and continuously development of the crop technologies, in order to obtain

5. Sciences from the wine-growing field

Whiskey - an alcoholic drink obtained by the distillation of a mixture of cereals, with or without natural enzymes, with fermentation under the action of yeasts and distillation at 94,8% by volume, so that the distillate product to have a flavour and taste derived from the raw material used, followed by the seasoning of at least 3 years in oak barrels, the capacity of which does not exceed 700 liters.

large, relatively constant, high quality and efficient crops at the same time. It deals with the cultivation of grapevines for the obtaining of grapes.

6. Processes, phenomena and compounds involved in wine production

Fermentation activators - products that activate and regulate fermentations and alcoholic referrals. They result in a fast start of fermentation, prevention of alcohol fermentation interruptions, fermentation under optimum conditions even at low temperatures, amelioration of flavours, prevention of too long fermentation, compensation of deficiency of nutrients and mineral substances, compensation of excess inhibitors.

Fermentation adjuvants - high efficiency clarifying and stabilizing agents, used to treat the young wine during fermentation, wine, and in case of the fermentation of wine that has already been fermented.

Young wine assembling - a mixing operation of the young wine, meaning the reunion of the young wine produced without pressing the grapes with the press one and eventually with the young wine from the last pressing. The operation, which is not always necessary, is differentiated according to the particularities of each fraction of the young wine and the type of wine to be produced.

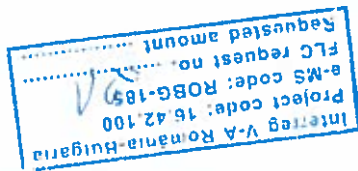
Autolysis - process of decomposition of yeast into wine. Through this process, the wine is enriched in free amino acids, amides, organic phosphorus, nucleotides and purine bases, thus contributing to the growth of wine quality. It is an important process, especially in making sparkling wines.

Bâtonnage - process of mixing yeasts in the mass of wine. The substances the yeasts retained from the young wine during fermentation are thus transferred to the wine, making it more corpulent and extra-productive.

Deposit - residue or yeast resulting from the clarification of the young wine, consisting of skins, crushed bobs, the stalk of the grape, etc.

Centrifugation - Separation through sedimentation or filtration, by centrifugal force, of components with different densities in wine

Clearing - The process whereby the proteins that appear during maceration are removed from the wine. Bentonite is usually used.



Correction of the acidity of young wine - the operation that ensures a normal acidity of the young wine. A normal acidity, means the normal course of alcoholic fermentation.

Treasure of the cellar – Mention on the label for wines obtained in particularly favourable years, at their peak, under the responsibility of a reputable specialist who registers his name on the label.

Mixture - an operation consisting of mixing two or more wines which can be of different varieties, different years and even from different places. The mixture must comply with a few rules - to create big lots, to ensure a superior quality for the new product, not to mix healthy wines with defective or diseased wines.

Rinse operation - the operation of clearing the young wine and removing the residue or yeast from it. It can be done by sedimentation, centrifugation, or decantation.

Decantation - the operation of separating the particles of suspension from wine under the action of gravity.

Yeast removing operation - the technological operation used to obtain champagne, for sediment expulsion, gathered during the tour, along with the draught stopper, under the pressure of the cylinder, exerted by CO₂.

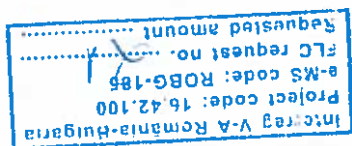
Wine degradation - the final phase of wine, following the maximum quality reached after maturing and seasoning. The physico-chemical balance between the main components is lost, some undesirable foreign substances, disturbances and precipitations occur. The beginning of degradation is determined by tasters / professional sommeliers after the organoleptic analysis.

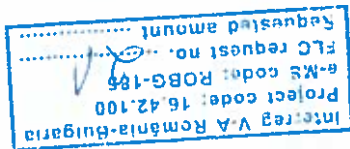
Picking off process - the process of separating the beans from bunches. There are machines that perform the crushing and the separation of beans successively. It is done with machines called crushing - separation of beans, and when coupled with pumps, the appliances are called "fulgeopompe".

Yeast - microorganisms that produce fermentation of the young wine. Yeast is naturally present on grapes; without them it would not be possible to obtain the wine.

Wine blending - the operation of mixing two or more wines, coming from the same variety, from the same growing area and from the same harvest year. The operation runs simultaneously with the first transfuse process and aims at obtaining large lots of wine of the same type.

Enzymes - Natural components of living organisms. Grape cells naturally contain a certain amount of enzyme but in an insufficient amount to play a visible role during winemaking. For this reason, it is necessary to strengthen their effect by adding additional amounts of enzymes.





Alcoholic fermentation - a biochemical process by which sugars are converted into alcohol and CO₂ (carbon dioxide) under the action of yeasts.

Malolactic fermentation (secondary fermentation of wine) - a biochemical process by which malic acid in wine turns into lactic acid and CO₂. In red wines, after the malolactic fermentation, a change in colour is observed, from the bright red it becomes more brick-red, and the flavour and taste become finer and softer.

Filtration - the process of separating solid particles present in a liquid through crossing the filter medium by the liquid. The purpose is to achieve a fast clearing of the liquid by mechanical and / or electrostatically retention of the various particles in suspension.

Formation of wine - short phase (3-4 weeks) taking place at the end of the fermentation, until the first transfuse process. Generally, it is longer than the first phase (birth) but shorter than the next two (maturation and seasoning). At this stage, the wine is quiet and has a characteristic freshness.

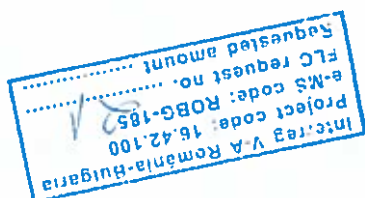
Seasoning of wine - the phase covered only by bottled wines, being the longest (5-50 years). After this period, wines are declining. Unlike the previous stage, where the oxidation processes are dominant, in the seasoning process, reductions occur (at a low oxidative reduction potential), as the contact of the wine with the oxygen is interrupted. At this time the wines define a new balance of flavours - "the seasoning bouquet". This is the result of the processes of esterification, acetylation, but also of the slow oxidation of substances, under the action of oxygen embedded in wine when bottled.

Bottled to the producer - mention on the label on wines obtained from their own crop and bottled in the establishment or in the area in which they were produced.

Special Bottling - mention on the label for wines bottled in connection with a special event or a special purpose for which the event or purpose shall be indicated.

Rinse - gravitational sedimentation of suspensions in wine. It occurs naturally after the end of the alcoholic fermentation process and can be spontaneous or challenged.

Maceration - the technological operation by which the marc is maintained for a specific time in contact with the young wine, in order to extract certain components from the solid parts of the grape. It is specific to obtaining red or rose wines and takes place at the same time as fermentation. It may take place from a few hours, for white and rose wines, to 4-5 days for fresh red and young wines and up to one month for red wines which are to be preserved.



Grape maturation - a biochemical process during which sugars, polyphenols, flavours, nitrogenous substances, mineral substances, enzymes, vitamins and other chemical compounds that are involved in wine formation accumulate in grapes.

Wine maturation - the phase between the first transfuse process and the bottling of the product. The main factor under which the specific maturation changes take place is the oxygen in the air. Along with oxygen, temperature, some biocatalysts, as well as variable valence elements, iron and copper may intervene. At this stage, wines reach particular qualitative levels.

Lots - part of the wine cellar register where each batch of wine is recorded, using as initial stock the quantity of wine considered appropriate to obtain the right of origin. This record includes all the treatments applied to the wine in question and its movements, with the quantitative balance being emphasized.

Transfuse process - the separation of the yeast wine deposited at the bottom of the vessels. The operation prevents the appearance of odours and unpleasant tastes such as yeast or hydrogen sulphide, defects that result from the decomposition of the yeast deposited.

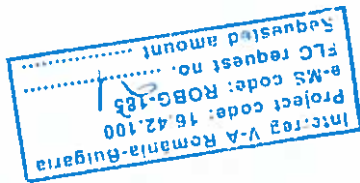
Free-run young wine - the young wine from grapes, unfmented, gravitationally drained without the intervention of external pressure. It is considered to be of the highest quality.

Reserve - mention on the label for high quality wines, absolutely typical, kept in containers for at least 1 year in case of white wines, and at least 2 years in case of red and old ones preserved in bottles for at least 2 years

Manual rotation - the operation of rotation of the foam bottles in order to collect the sediments in their neck. The operation is long lasting, careful and ends with the elimination of the yeast from the bottles where the natural pressure throws the sediments out with a small amount of wine.

Stabilization of wine - the set of treatments and operations that apply to wine in order to protect its characteristics (taste, odor, color).

Supramaturation (postmaturation) of the grape - the state of maturation, where the beans of the grape are more or less softened, and their juice is strongly concentrated. Supramaturation process can take place under solar or artificial heat, as well as due to a disease called the grey rot of grape. In turn, supramaturation under the action of solar heat can occur under natural conditions when grapes are not separated from the hump or under artificial conditions when the grapes are harvested and then exposed to the sun on straw, mats or wooden slats.



Wine-growing area - the well-defined geographical area of the vineyard culture. **Wine-growing centre** - the territory comprising wine-making plantations in one or more localities, whether or not it forms an integral part of a vineyard and which constitutes a territorial unit characterized by specific climatic factors, soil and product range as well as by agro-technical and technological conditions which are alike. The wine-growing centre has a smaller area than the vineyard.

7. Areas and geographical zones

Tannin - a natural preservative which come from the skin, clusters and grains of grapes (but also from the barrels wood), with the taste of cold tea.

Crushing grapes - the process of breaking the skin of the grape and granulation of grains to release the young wine and the core. It is performed with the rollers and must be made so that the skin of the grape to be a little bit ragged and the bunches and cores to remain intact.

Sweeteners adding - process by which sugar or other sweeteners are added to unfermented young wine.

Residual sugar - The amount of sugar left in the wine after the fermentation process is complete.

Winery Wine - mention on the label for wines of special quality, with bouquets made of glass, obsolete in the wine cellar and representing smaller lots, consisting of bottles numbered upon putting into use.

First class wine - mention on the label for some high-quality wines with medals at major international and national competitions; in this case, the medal received, the contest at which the wine attended, and the year shall be mentioned.

Wine from selected barrels - high-quality wines produced in limited quantities, under the special responsibility of a reputable specialist who registers his name on the label

Winemaking - the process of transformation of the young wine in wine.

Volatile - the property of some liquid compounds to quickly turn into smelling vapours. All wines are, to a certain extent, volatile.

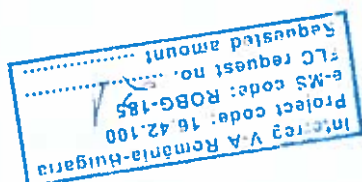
Vineyard - natural and traditional territorial unit, characterized by specific conditions of climate, soil and relief, through cultivated soils, by the methods of cultivation and the winemaking methods used, which, as a whole, lead to the production of grapes and wines with specific characteristics.

Wine-growing field - the limited territory of a wine-growing centre, comprising the grapevine plantations on the same relief. The natural factors, as well as the cultivation and technology conditions regarding the wine-growing field are similar throughout the area cultivated with grapevines, leading to the obtaining of products with specific qualities.

Wine-growing region - a territory cultivated with grapevines, characterized by relatively natural climate and relatively similar reliefs, as well as by production lines and close varieties.

Wine-growing terroir - a concept that refers to the space where collective knowledge is developed about the interactions between a physically and biologically identifiable environment and the applied wine-growing practices that give distinct characteristics to products originating in this space. Terroir includes soil-specific features, topography, climate, landscape and biodiversity.

Wine-growing zone - a large stretch of land that groups several vineyards as part of different wine-growing regions, characterized by its climate conditions determined for the qualitative potential of grapes and wines.



8. Equipment used in winemaking

Alembic - A distillation plant consisting of a boiler and a refrigerant used in the manufacture of spirits.

Alcoholimeter - a measuring instrument that serves to measure the alcohol concentration of a solution. As a rule, the instrument is used to determine the alcohol content of spirits – plum brandy, fruit brandy, twice-distilled plum brandy, raki, vodka etc. Measurement is performed by immersing the apparatus in the liquid, the amount of alcohol content being determined by reading the division on the visible scale of the alcohol meter until it sinks into the liquid. For a more accurate measurement, the liquid should have a temperature of approximately 20 ° C.

Oak - a small barrel that in comparison with large barrels, casks or wooden tronconical tubs can be handled manually - and empty has only about 45kg. The classic oak has a capacity of 225 l, in Bourgogne it is named "pièce" and has 228 liters; the American typology has 235 liters.

Barrel - a high-capacity vessel made of wooden staves fitted with metal circles, wider in the middle than at the ends, used to store various liquids, especially wine, pickles, etc. Depending on the capacity, it is also called "bute", "budana" or "poloboc".

Centrifuge for rinse operation - a device for mechanically separation of the components with a different specific weight from liquid wine, by means of the centrifugal force.

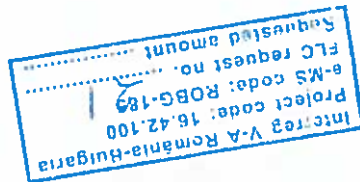
Tank - reservoir in which liquids are stored for the purpose of their subsequent use. In winemaking, the stainless steel tanks are the most commonly used. In the past, there were used tanks made of concrete, carbon steel or glass fiber.

Machine used for the picking off process - roller machine used for the separation of grains from the grape bunch

Gyropalette - Mechanically driven palette to rotate large quantities of sparkling wine bottles. It replaces the manual process.

Wine press - mechanical press by means of which the grapes are squeezed. The first wine presses were made of stone, then the simple wooden presses appeared and in the Roman period the mechanical presses (with a screw) appeared.

Hydrometer - Glass apparatus designed for the manual measurement of the alcohol content of wines. The length of the hydrometer is 12.5 cm. Measuring range: 0-25% vol.



9. Terms used to describe wines

Comfortable - wine that does not impress, but it is nice to drink

Aggressive – too strong wine, whose attack aggresses the taste; it has an increased acidity.

Slippery - a term associated to wines with glycerol or to sweet, very dense wines.

Ample - harmonious wine that gives the feeling that it fully fills up the mouth

Bitter – wine with bitter defect, due to low acidity and a lack of equilibrium of glycerol and tartaric acid.

Aqueous - a wine lacking body and flavour, being very thin.

Gross - term used to describe the driest champagne.

Velvety - red wine with a weak and harmonious taste, containing a balanced ratio of alcohol and extracts.

Corpulent - that feels good in the mouth, full

Complex - a wine that has many odours, colours and flavours.

Indented - very fine white wine, sparkling wine or champagne

Delicate - wine in which alcohol is not very present, with a post-taste which is not so intense.

Balanced - wine in which the alcohol strength, the acidity, the sugar harmonizes perfectly at the taste level

Elegant – wine that shows all its qualities, leaving no quality to cover the other

Firm - wine with a pronounced tannin taste, without being troublesome.

Fruitful - young wine, in which the flavour of grapes can be felt

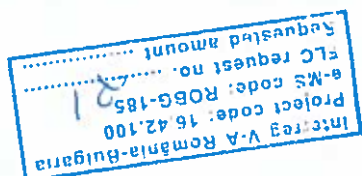
Hard - wine with too much alcohol and too little acidity, relative to the amount of fruit and sugar.

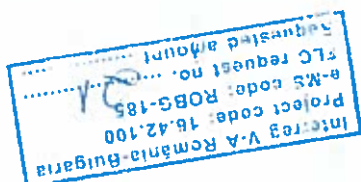
Impetuous - Very alcoholic wine, which is warming you up

Long - wine whose persistence feels for a long period of time. The impression of persistence that wine leaves in the mouth can be judged by the following scale of taste: an ordinary wine - from 1 to 3 seconds, a quality wine - from 4 to 5 seconds, a special wine - from 6 to 8 seconds, an exceptional wine-from 8 to 11 seconds, the liqueur-white wine-18 seconds.

Noble – wine which is subjected to seasoning. (Cabernet Sauvignon, Merlot, Pinot Noir, Syrah, Nebbiolo, Chardonnay, Riesling or Semillon)

Unctuous - come with a high viscosity due to the high degree of glycerine that it contains.





Astringency - a defect that means a tough and harsh wine, either because it is a young wine and it takes time to grow or because it is not well done. The level of tannins (if it is tough) contributes to the astringency of the wine.

The bitterness of wine - a defect that occurs especially in red and old wines. Sick wines have a characteristic pungent odour, volatile acids, bitter taste and unsettled appearance due to the insolubilization of colouring matter and the large number of bacteria.

Thickening - the wine touched by this disease (especially the white one) is disturbing, becoming viscous and loses its fluidity, and when the disease is advanced, it turns into a mucilaginous mass from which bubbles of carbon dioxide are released. The smell of wine does not change, but the taste becomes faded. The disease is manifested especially in young wines with low acidity and low alcohol content (less than 10%).

10. Diseases and defects in wine

Easy - Slightly alcoholic, discreet

is considered a defective wine.

Oily - wine whose appearance is characterized through a consistency related to the one of the oil, it glass.

smell of burned match or stove on coal). The smell can be dissipated by spinning the wine into a

Sulphurous - wine for which the winemaker exaggerated with sulphur dioxide (SO₂), with a typical

Suave - semi-sweet or sweet wine, which is not strong

Honest - a wine that does not have any fake tastes, apart from those of the terrier and the grapes

"young" is a defect. If it is a consuming wine, it becomes a quality.

Young - wine that is consumed shortly after production. If it is a seasoning wine, then the term

Round - light, red and slightly velvety wine.

Robust - well-built, completely, perfectly balanced wine

wines.

Full - term used for heavy - body wines given by the alcoholic concentration, but also for extractive

Opulent - rich wine, with a pleasant texture that impresses

Withered - wine which lost its freshness. The term is especially used for white wines.

Wine thickening - is caused by the fermentation induced by several species of bacteria, and develops at an optimum temperature of 25 ° - 30 ° C, but also at higher temperatures (36 ° C) where the winemaking is sometimes performed.

Brown disintegration - occurs in the years when the harvests are damaged, hit by hail or musty because of the rains, when for the winemaking it was not used enough sulphur dioxide, the young wine and the wine resulted are depreciating and they change their colour to brown.

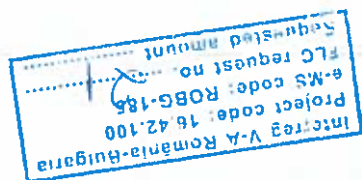
Wine Flower - Appears for low alcoholic wines, free of carbon and sulphur dioxide, exposed to air or kept in incompletely filled pots, in warm rooms, with the appearance of a white or greyish yellow veil.

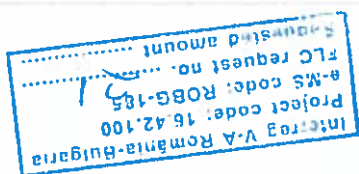
Stopper taste - appears at wines and is due to the treatments to which the corks are subjected. That is why it is avoided as far as possible to treat the stoppers with chlorine-based substances, as they can form trichloroanisole or tetrachloroanisole, compounds that come into the wine, which offer the "taste of stopper." Wines kept in properly unaired cellars can be contaminated with the chloroanisoles produced by the mold specific to these rooms.

The taste of bitter almonds - is caused by benzaldehyde, the substance which offers the bitter taste found in almonds. More specifically, a wine is kept in a carbon steel vessel / tank. The tank walls are insulated with epoxy resins to avoid fermentation of the wine in direct contact with the steel. Benzyl alcohol, which reacts lightly with wine, is used as a resin diluent. This defect only occurs when the grapes had also a high mold content.

The taste specific to the one produced as a result of the maderisation process - a defect of white wines manifested by yellowing and the appearance of a taste and smell specific to oxidized wines. This process is another way of demonstrating the phenomenon of oxidation of wine (cassation), caused by the absence of sulphur dioxide or ascorbic acid. The yellow colour can be reduced by clearing with the casein.

Rotten taste - defect that occurs both in bottled wines, subjected to the action of natural or artificial light rays, as well as to wines kept on yeast for a long time. It appears that this phenomenon occurs especially in wines kept on yeast in large capacity tanks: overpressure of wine on the yeast layer is the main culprit in this case. Draining the wine from the yeast leads to the disappearance of this defect.





Styrene taste—defect specific to wines held in polystyrene tanks. The wine compounds come in contact with the free styrene, given on the walls of the tank to rigidify them. It is therefore recommended that wine to be stored for more than one year in such polystyrene tanks.

Chloroform taste - is caused by chlorine-based substances (hypochlorite) used to disinfect and sanitize rooms, sometimes even vessels. Therefore, a very good rinse with clean water is recommended until the substance is completely removed.

The taste and smell of mold - come from grapes attacked by mold, but especially from musty vessels and tools used for handling and preserving the wine.

The taste of wooden barrel - is found in wine stored in new, insufficiently decorated pots. Wines with this defect have astringent, repellent taste and a darker colour than natural, due to the presence of tannin in large quantities.

The taste of yeast - quite unpleasant, occurs as a result of the formation of decomposition products of the yeast cells that participated in the alcoholic fermentation.

Mouse smell - occurs predominantly in wines kept in properly unaired cellars, contaminated with mushrooms. They can synthesize a series of compounds from wine, including ethylic alcohol, producing a series of compounds which give the sensation of "mouse smell" in contact with saliva during wine tasting.

Wine bittering - especially for low alcoholic wines, in the presence of air. The disease also manifests on fruit compounds and cider through the appearance of a transparent veil on the surface of the liquid, which then becomes thicker and mat.



Cabernet Sauvignon - red grape variety from France, Bordeaux, more precisely. It is a hybrid of Sauvignon Blanc and Cabernet Franc. The Cabernet Sauvignon beans are small, spherical, with a thick and very harsh pellicle. This harshness makes the grapes relatively resistant to diseases and damage, passing by autumn rains without much damage. It is a medium - to - late maturing variety. These characteristics, along with its appealing flavour, have made Cabernet Sauvignon one of the pepper flavour.

Cabernet Franc is a light one, with a medium-sized body, with vegetable features, especially green all over the world, giving those flavours of dark coloured tobacco and spices. Wine obtained from Bordeaux region after Merlot and Cabernet Sauvignon and is used in multiple mixtures and red blends many wine regions of the world. The Cabernet Franc variety is considered the third variety of the Cabernet Franc - grape variety originating in France, with very dark skin, grown and produced in uniform, medium-sized, spherical, dense, dark red, juicy, uncoloured, with a variety of flavour.

reddish. The wine obtained has a red colour different from any other type of wine. The grapes are County, which is cultivated only in some wine-growing areas in Romania. Grape beans are purple-Busuiocă de Bohotin - variety of Romanian grapevine, originating from Bohotin locality, Iasi strength of 10-11.5% and a total acidity of over 5-6 g / l higher than other red wines.

accumulate over 180g / l of sugar reaching even 210-220g / l. The wines obtained have an alcohol variety ensuring a production of 13-18 tons / ha, and in some years even 25 tons / ha. Grapes a black-blue colour. It reaches full maturity in the second half of September. It is a very productive Romanian vineyards. The grapes are torn, with medium-sized beans, round, slightly flattened, having Chişinău, Bucovai (Lăpuşna) and along Nistru, Răschirai, Crăcănă, Neagră băbească in other at Odobesti and Drăgăşani, Crangană at Panciu, Căldăruşă or Căldăruşă in Iasi, Rară Neagră in ingredient in the mixture of the most famous Purcari, Negru de Purcari wine. It was known as Crăcănă Băbească neagră - old Romanian grape variety. Under the name of Rară Neagră it is an important acclimatizing very well in Romania, Bulgaria, Crimea, Caucasus, and so on.

a semi-dry to dry wine originating from the Burgundy area (France), from where it has spread, obtained is white with a specific taste of wormwood and chicory, others identifying fruit smells. It is Alligoté - variety of grapevines used to produce the wine assortment of the same name. The wine

11. Grape varieties

most popular varieties of red wine in the world. The wines of this grape variety have a ruby colour and a special force.

Creața - a small-medium sized grape variety of cylindrical-conical shape, with the beans dense on bunch, the colour of the skin is green-yellow, the core is very juicy. The grapes reach full maturity at the end of September, sometimes even in early October. On the sandy fields of the Teremia vineyard, it accumulates 170-175 g / l of sugars, being obtained table wines, and in the hinterland of Banat, 190-200 g / l, which allows the obtaining of quality wines. The wines obtained from "Creața" are white, dry, having an alcohol strength of 10-12% vol. and an acidity of over 4 g / l.

Crâmpoșie - the grape variety of Romanian origin, which in the past formed the grapevine base in Dragasani Vineyard. This variety is found only in plantations on Romanian territory.

Chardonnay - a variety of white grapes of French origin, but which has become very famous and therefore cultivated worldwide. It is the result of a cross between Pinot Blanc and Gouais Blanc grape varieties. The name of the Chardonnay variety comes from the French township Chardonnay, Saône-et-Loire department from Burgundy, where rich fruitage has been gathering for centuries. Currently, Chardonnay is within the top 5 in the hierarchy of the world's most cultivated varieties.

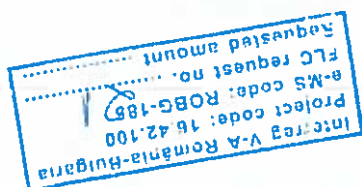
Dimyat - Bulgarian native variety, similar to French varieties Chardonnay or Aligoté. The wines obtained from this variety are characterized by acidity and subtle aromas of apple flower, apple and citrus that approach the Aligoté style.

Fetească albă - a variety of Romanian grapes grown in most vineyards. The wines obtained are dry or semi-dry, with a moderate alcohol content (11.5-12%), acidity and sugar. The grapes are small-sized cylindrical-conical, with spherical and small beans, yellow-greenish skin and a juicy pulp.

Fetească neagră - a traditional Romanian variety that produces medium-sized grapes of cylindrical or cylindrical-conical, regular shape. The beans are spherical in shape, dense placed on the bunch. The skin has a medium thickness, its colour is dark-red, with black-bluish aspect, is covered with bloom, has a juicy pulp, uncoloured.

Fetească regală - a variety of Romanian white grapes, a result of the natural hybridization between Fetească Albă and Grasă de Cotnari. It produces cylindrical or cylindrical-conical grapes, medium-sized, spherical beans, dense placed on the bunch, the skin has a medium thickness, its colour is yellowish with rust-coloured nuance, has a juicy pulp with unique aroma found in wine.

Frâncușă - Romanian grapevine variety, originated from Cotnari vineyards. The resulting wine is white, dry, sugar-free, which is easy to identify through the loud note sustained by a good acidity.



The colour varies between pale yellow and yellow-greenish. It has a vegetable flavour of almost mature grape and a balanced and consistent taste.

Galbenă de Odobesti - the Romanian grape variety, which is grown only in four wine-growing centres, located in southern Vrancea. The same name is also borne by the weak alcoholic wine, with pleasant acidity, dry, sweet, lively, produced from this grape variety. It is consumed as young wine in the first year of life. From Galbena de Odobesti high quality wine is also obtained.

Gâmba - the old red variety from Eastern Europe whose origin comes from the Balkans (the border between Albania and Montenegro) and is cultivated predominantly in northern Bulgaria. The grapes are of medium size, cylindrical-conical shape, medium-sized or large-sized dense beans, the thin skin has dark brown to blue colour. It is distinguished by vegetable flavours, forest fruits, with a slight taint of black pepper. In Transylvania and Hungary it is known as Kadarka.

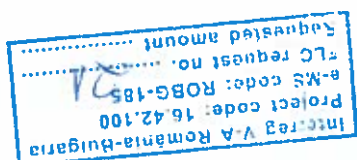
Grasă de Cotnari - Grasă Mare, Grasă Mică, Poamnă Groasă or Kövérszőlő (Hungary) - a variety of Romanian grapevines, certified in the XVth century. The grapes are medium-sized, cylindrical-conical, sometimes branched, with dense and non-homogeneous, yellowish-greenish beans, with rust-coloured stains on the side exposed to the sun. It is cultivated in the old vineyards of Cotnari.

Iordana - (Iordovana) Romanian grapevine variety from Transylvania area. It produces medium-size grapes that are cylindrical-conical in shape, with medium, spherical, greenish-yellowish, succulent beans. It is a late baking variety, with grapes reaching full maturity at the end of September and beginning of October, when they accumulate on average 160-180 g / l of sugars. Grape production per hectare ranges from 12,000 to 16,000kg but can reach up to 20,000kg

Malbec - grape variety with large beans, thin skin and which needs plenty of sunshine. At the beginning of the XXth century, it was one of the most cultivated varieties in Europe, especially in France, but after the cold winter of 1956, after frosting more than 75% of the Malbec shrubs, it lost its popularity in Europe. The main region where this grape variety is grown is Argentina where Malbec plantations occupy about 25,000 hectares.

Mavrut - Bulgarian native variety, cultivated mainly in the Thracian region of Bulgaria. The wine obtained from this variety has crushed cherry flavours and chocolate and has the ability to age.

Merlot - the variety of black grapes, first cultivated in France, is now grown almost everywhere in the world. From the merlot grapes, there are usually produced dry wines with strength of 12-12.5%. Merlot variety is resistant to low temperatures and drought; in the low-temperature years it bakes better than Cabernet Sauvignon, and in the high-temperature years it accumulates more sugar. It is



one of the most wide-spread and popular varieties of grapes and it is cultivated in most wine-growing regions of the world.

Melnik - Bulgarian grape variety, cultivated mainly in the southernmost and hottest corner of Bulgaria, in the Struma River valley, where the climate is Mediterranean. There are two different grape clones in Melnik. The first one is called Melnik and it is a variety that matures late. The second clone is called Melnik 55 and is a hybrid between Melnik and Cabernet Sauvignon. The variety was created in 1963 by a team of oenologists who wanted to obtain a sort of grapes that matured earlier, but at the same time preserves the unique characteristics of the Melnik variety.

Misket roșu - a variety of old Bulgarian grapes. It is found in every wine-growing region in Bulgaria, but it is the most widespread in the wine-growing region of the Valley of the Roses. The grapes are small and have the colour from pink-red to purple. The wines obtained are white, dry, aromatic, similar to Muscat.

Muscat Ottonel - a variety of white grapes of French origin, first grown in Angers, France, but now they also grow intensively in Romania and Bulgaria. It is the result of the hybridization between Muscat de Saumur and Chasselas Doré.

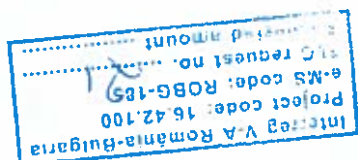
Pamid - old grape variety cultivated in Bulgaria. In the past, it was the most common Bulgarian variety, but today it is rarely found. Pamid is also grown in Yugoslavia, Albania, Turkey, Greece, Hungary and Romania. The beans are small (14-15 mm) and the bunches are medium sized (10-16 cm.) The skin is thin, red or sometimes dark red. This grape accumulates enough sugar – from 18 to 24% - but its acidity is reduced.

Wines are red, light table wines with a reduced acidity and a low extract and therefore they are not suitable for maturation and should be consumed shortly after fermentation and clarification.

Pinot Gris - grapevine variety for high quality white wines, of French origin, considered to be a variation of the Pinot Noir variety.

Pinot Noir - variety of grapevine originating in the Côte-d'Or region of Bourgogne, France. It is a red grape commonly used in the production of wine of the same name. Pinot Noir is one of the three grape varieties allowed by French law to produce champagne, alongside with Pinot Meunier and Chardonnay. The intensive black variety ranks the tenth place among the world's most cultivated grape varieties.

Italian Riesling - a variety of white grapes of uncertain origin either from Germany on the Rhine Valley or from Italy or Austria, Styria region. The grapes are small to medium, cylindrical, with the



first branch detached from the rest of the bunch and the grains placed very dense on the bunch. The bean is small, spherical, with a thin skin, yellowish green, with a persistent and obvious pistil point. It has medium to long vegetation period (170-185 days, growth vigour is medium and the fertility is increased, 80-85% fertile sprouts). The wines obtained from these grapes have a sweet, special flavour and can be preserved for seasoning.

Rin Riesling - a variety of white grapes originating in Germany. The grapes are small, cylindrical or cylindrical-conical, with short and deformed peduncle, compacts, with uneven beans in size. The bean is small, spherical, with a thin, yellowish green skin, with rusty spots on the sunny side. The pulp is juicy with a discrete flavour specific to the variety. Age of maturation: medium-late (IVth-Vth century)

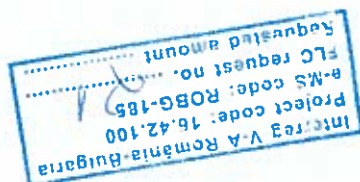
Rikati (or Rikatsiteli "Kat-seh-telly") - one of the best white varieties in Eastern Europe, is the most planted white grape variety in Bulgaria. However, Rikati is rarely used as a variety in monosepalous, but is often found as a neutral grape in combination with white Bordeaux to reduce flavour.

Rubin - the red hybrid variety obtained at the end of the XXth century by the cross between Nebbiolo and Syrah, with consistent tannins and plum and vegetable flavours. This variety is used quite often in combination with Mavrud, for an addition of colour and solidity and for a multiplication of strawberry flavours, blackberries with subtle coffee notes.

Sauvignon Blanc - grape variety originating in France. It is a white, light variety, with herbage and fruits flavour and is now grown both in Romania and in Bulgaria. Dry, demi-sec or sweet, Sauvignon Blanc gives a long, pleasant, acidic and aromatic wine. Mostly the wine is consumed in the first or in the second year.

Shiraz (Syrah) - a black grape variety grown in the Rhône Valley of France. In France and much of the United States, the variety is called Syrah and in Australia, South Africa and Canada it is called Shiraz. Until recently, in Australia it was called Hermitage. It is a cross between Dureza and Mondeuse Blanche varieties.

Tamianka (or Muscat Blanc - specific Bulgarian variety). The grapes are cultivated with very good results in southern Bulgaria, but in northern Bulgaria this variety offers a touch of freshness and elegance to the wines. The wines are dry, classic, with floral flavours, ripe fruits and spices. Tamianka românească - old Romanian grape variety used for the production of white, sweet and aromatic wines. The grapes are uniform in size, in cylindrical-conical shape, medium-sized, spherical



beans, densely placed on bunches, medium-thickness skin, the colour is yellowish with rust-coloured nuances.

Zinfandel - grape variety cultivated especially in California, USA where the qualities of the earth and the climate make it particularly useful for making the high quality wine of the same name. It is identical to Primitivo di Gioia grape, grown mainly in the province of Puglia in southern Italy. It is also grown on the opposite side of the Adriatic Sea, in former Yugoslavia, where it is known especially as Crljenak (Kastelanski).

12. Types of Wines

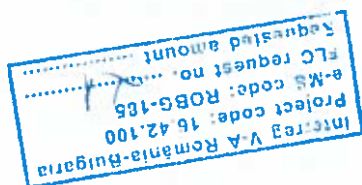
Amarone - The whole name of this wine is Amarone della Valpolicella and it is a red, dry, Italian wine produced from Corvina, Rondinella grapes and other approved grape varieties. The strength of Amarone wine exceeds 15% alcohol, and the wine is usually commercialized after five years of maturation.

Albariño - white wine, originating in northern Spain and Portugal, produced from grapes of the same name. It is often used in couples with other white wines. In Portugal the name is Alvarinho. Some specialists consider it a clone of Riesling from Alsace region of France. Others believe that this grape is a close relative of the French grapes Petit Manseng.

Băbească Neagră – wine produced from grapes of the same name. In favourable years, the wine has a vivid red colour, with shining nuances, fruit flavours and velvety taste. It can be safely directed to a rosé wine or sparkling wine.

Beaujolais - red wine, which comes from the French region of the same name. It is made mainly from Gamay grapes that have a thin skin and a low level of tannins. Being a mixture, it also consists of white grapes (1%), especially Chardonnay, and, more rarely, Aligoté (provided the grapevines are planted before 2004). Light and easy to drink, Beaujolais Nouveau is made in November every year and should be consumed in a few weeks.

Brunello di Montalcino - One of the best known and most appreciated Italian wines. It is produced only from the Sangiovese grape variety in Tuscany 50 km south of Siena in Montalcino. It has an intense ruby colour and can be consumed about 4 years after the harvest.



Burgundy - wine produced in the Burgundy region of eastern France, in the valleys and western hills of Saône, an affluent of the Rhône River. The most famous wines produced here - commonly referred to as "Burgundies" - are dry red wines obtained from Pinot Noir grapes and white wines obtained from Chardonnay grapes. They can also be made from other grape varieties such as Gamay and Aligoté. Small quantities of rosé and sparkling wines are also produced in the region.

Cabernet Franc - wine produced from grapes of the same name. It has a good acidity, except the cooler areas. The dominant flavour is freshly mown herbage. It is often used in mixtures alongside Cabernet Sauvignon and Merlot.

Cabernet Sauvignon - wine produced from grapes with the same name. He is unanimously recognized as the King of Red Wines. It has the flavour of blackcurrant and black chocolate. Reacts intensively when matured in oak barrels. It is intensely colour and marked by specific tannins and has a remarkable seasoning capacity.

Cadarc - Wine produced from grapes of the same name. It is a rustic wine with a specific aggressiveness and blackberry flavours.

Carignan - red wine, known in southern France, Spain and now California, is usually mixed to produce Fritou, Minervois and Corbières wines. In California, it gets to the "carafe" wines, but more recently it is mixed in pleasant wines in the style of those from the southern Rhone.

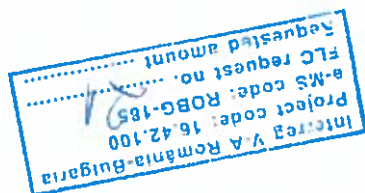
Chablis - French white wine obtained from Chardonnay grapes

Chenin Blanc - white wine, met in California and in the Loire Valley from France.

Côtes-du-Rhône - red wine, although it is rather a region that offers distinctive wines. Red and rosé wines are generally obtained from Grenache, and the white ones from Grenache blanc.

Chianti - a wine produced in the Chianti region of central Tuscany, Italy. It's a mix of 70% Sangiovese, 15% Canaiolo and 15% Malvasia Bianca.

Chardonnay - also called Gantil Blanc, Pinot Chardonnay, Plant de Tamarra, Weisser Rulander, Weisses Klowman (Germany) is the world's most sold white wine produced from the same grape variety. Chardonnay was born in the Burgundy region of France, where it is known as the White of Burgundy. It is excellent also as raw material for sparkling wines. The nobleness of wine is expressed through distinct honey flavours, freshly cut butter, wild flowers, peanuts, lemon juice and vanilla (if oak barrels are used)



Chateau Lafite Rothschild - one of the biggest names in the wine world. It is a grapevine of 90 hectares comprising the Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot varieties, which produce about 35,000 bottles a year, the most expensive in the world.

Crămpoșie - wine produced from the variety of the same name. It's a dry wine, balanced and with fruit flavour.

Fumé Blanc - White wine. The name given in California for Sauvignon Blanc dry. It may be mixed with Semillon.

Fetească Albă - wine produced from grapes with the same name. It can also be a good raw material for sparkling wines. Wines can be dry, demi-sec, to sweet. They are balanced, high-delicacy wines with floral flavours.

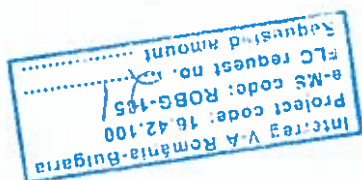
Gewürztraminer - White, sweet, German wine. The late harvest of Gewürztraminers is usually sweet (20% + residual sugar) with an extraordinary fruit concentration.

Grand cru - The highest Appellation of Controlled Origin wine classification from Burgundy or Alsace. The term, in fact, marks a vineyard well-known for its reputation for producing high-quality wines. It is not a proper classification of wine, but it indicates the potential of its place of origin, or of the "terroir".

Grasă de Cotnari - obtained from grapes of the same name. To obtain the wine, the grapes are picked when they are already mature and attacked by the grey rot (*Botrytis cinerea*). The wine obtained is a superior white wine, served as desert, demi-sec or liqueur wine with a high sugar content of about 240 grams per liter and a strength of at least 15 degrees. The colour is a special one - golden yellow with greenish nuances, and the flavours are honey, orange marmalade and caramel.

Hermitage - Red wine, from the northern part of the Ron, obtained almost exclusively from Syrah grapes. **Jerez** - very popular Spanish wine, just like Malaga, both of which are produced in the wine region of Andalusia. Also known as Xeres or Sherry, it is part of the specialty fortified wine category and is often found among collection wines.

Lambrusco - sweet red sparkling wine produced from grapes of the same name. It is very different in Italy where it has little tannin, but it is dry and has a high acidity. **Lemberger**-wine obtained from the grapes of the same name, also known as "Blauer Limberger". It is especially found in the Württemberg area, it produces excellent quality wines.



Malbec - wine obtained from grapes of the same name. They are mainly produced in Australia. The wines in which these grapes are used are characterized as strong, concentrated with a tangy taste of baked cherry and plum, they mature harmoniously in oak barrels.

Medoc - red wine from France, department of Gironde, north of the Bordeaux prefecture. It is made from Carmenerre grapes.

Merlot - wine produced from grapes of the same name. It is a balanced, delicate, velvety, slim wine, with the flavour of forest fruits, continuing up to menthol.

Pinot Gris - white wine or rose produced from grapes with the same name. It is a high-quality wine, delicate, with spices in smell and taste. Its features differ in Europe and in the USA. Thus, in Alsace there is a floral bouquet and a richer texture, while in California it is refreshing and slightly spiced.

Pinot Noir - is produced from grapes with the same name, also called the "spoiled princess" of red wines with black cherry flavours. It is an excellent raw material for sparkling wines.

Pomerol - red wine from Bordeaux, Gironde, Libournaise. It is made of Merlot grapes.

Premier Cru - A lower level of wine classification in Burgundy.

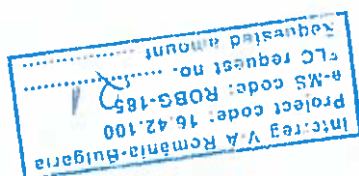
Syrah - red table wine, dry, produced from grapes of the same name. It has a floral bouquet, reminding of the black forest fruits, spices, mushrooms, smoke, tobacco. In winemaking, it usually goes very well as an independent grape, but is often combined with other varieties, usually Cabernet Sauvignon, Merlot, Grenache, Mourvedre, and Viognier.

Sangiovese - wine obtained from grapes of the same name. It is the most popular variety in the Italian region, Tuscany and also the most widely used wine variety in Italy, used both for the production of Brunello di Montalcino (100% Sangiovese) and especially for mixtures, as a dominant variety, such as, for example, the Chianti classico wines and other Chianti or Vino Nobile di Montepulciano in which they account for 70-100%. In monosepalous it is a complex wine with a pronounced acidity, fruit flavours and aromatic herbs with freshly mown herbs.

Sauvignon Blanc - white wine of French origin obtained from grapes of the same name, dry or sweet. It is ranked second in the world as sold white wine. It is a wine with special aromatic abilities in which there are found nuances of asparagus, gooseberries, lemon peel, elderberry flower.

Seyval - white wine produced from a popular grape in the United Kingdom and Canada. It has apples and pears flavours.

Petite Syrah - dark coloured red wine. It can be quite tannic and requires five years before drinking. It is not produced from the same grape as Syrah.



Rhône – red wine. It is not a grape or wine, but a style using a Syrah-based wine.

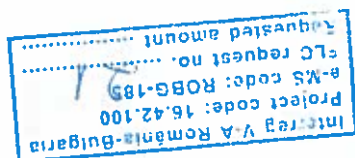
Riesling - flavoured, fruitful wine, originating in Germany. There are two kinds of Riesling - Rin and the Italian Riesling. With a high level of acidity, Riesling is known for its strong floral aromas. Riesling in Germany and California tend to be sweeter. Riesling from the Alsace region of France, Austria, the Finger Lakes region of the state of New York and the state of Washington tend to be dry. **Rioja** - Spanish red wine, mixture of the Tempranillo and Mazuela varieties. It has the aroma of cinnamon, cherry, cloves and skin.

Tămăioasa Românească - wine produced from the variety with the same name. A very aromatic wine with wild flowers and honey nuances but very pretentious, it can also be found also at Dealu Mare, Ștefănești and in Oltenia.

Tokay - White, sweet wine one of the best known in Hungary

Zinfandel - a red dry wine with special qualities, considered the "wine pearl" of California Zinfandel is a wine that has a bouquet of complex fruits (mostly forest fruits) and spices (such as vanilla and so on.).

White Zinfandel – Rose wine, known as the generic wine name of "Blush". It is made from the young wine of the Zinfandel grapes, it has pink colour and semi-sweet taste, and it is usually consumed cold.



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