

Inglés vitivinícola

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Welcome to Wine English!



Wine English

Wine Terminology

Contents

- General wine vocabulary
- Food pairing
- Wine tasting
- Wine descriptors:
 - Visual descriptors
 - Aroma descriptors
 - Mouth descriptors
- Wine regions
- Overview of wine industry
- Viticulture
- Terroir
- The vineyard
- The winemaking process
- Aging
- **Anexo**

Let's Discover Wine Terminology



Communicating Wine

When communicating wine we may talk about many aspects...

Wine characteristics	→	Aromas, texture, appearance, defects
Origin	→	Wine regions/wine countries, Designations of Origin (D.O.), Controlled Appellations, Geographical Indication (G.I.), etc.
Growing conditions	→	Terroir, climate, soil, geography, vineyards
Raw matter	→	Grapes, grape varieties
How	→	Vinification/winemaking
Market data and statistics	→	Production, consumption, planted area, segment, prices

General Wine Terminology

- Vine/grapevine
 - Vid
- Vineyard
 - Viñedo
- Grape
 - Uva
- Grape variety
 - Cepa
 - Variedad de uva
- Winery/Estate
 - Bodega
- Agronomist
 - Ing. agrónomo
- Winemaking
 - Vinificación
- Oenologist*
 - Enólogo
- Winemaker
 - Hacedor de vinos
- Wine cellar
 - Cava
- Tasting room
 - Sala de degustación
- Wine tasting
 - Degustación, cata
- Wine service
 - Servicio de vino

*Also: Enologist in AmE

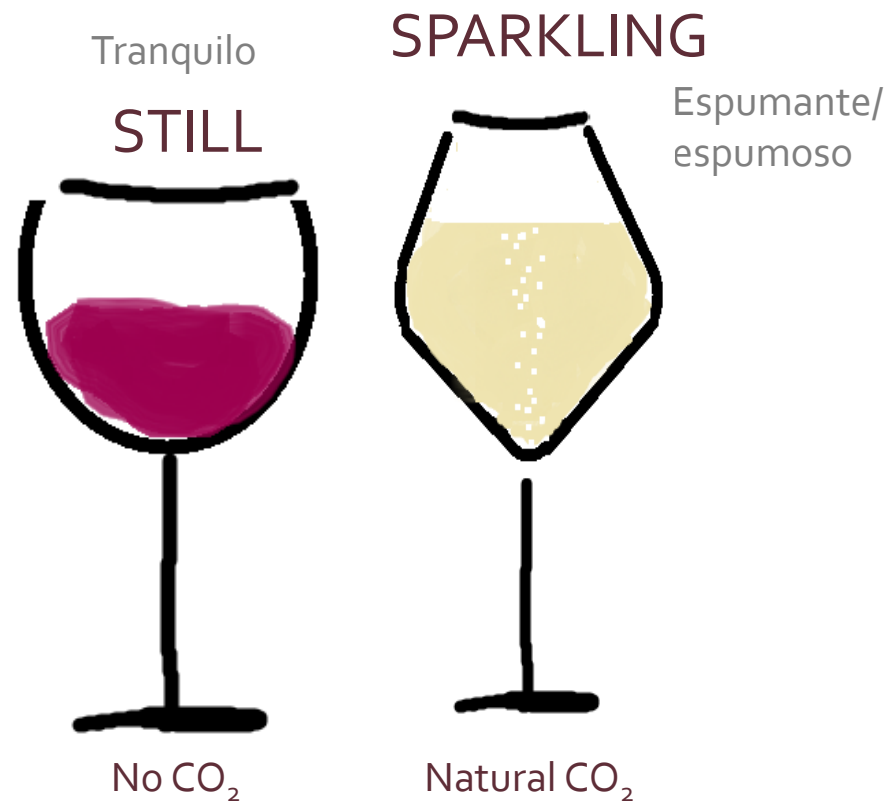
Wine Types

- Colour



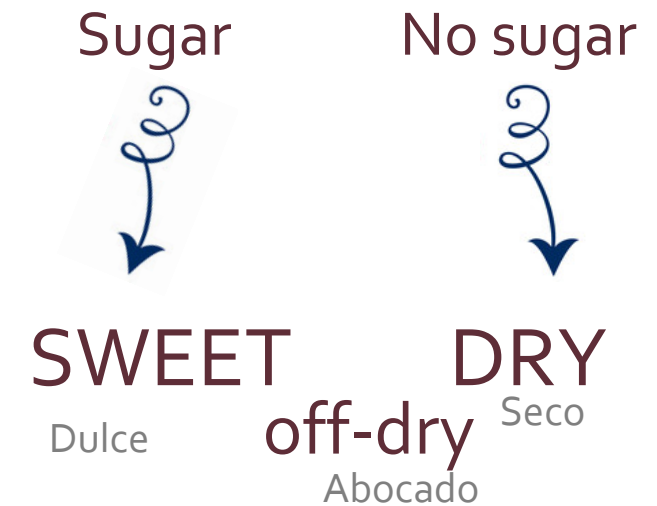
ALSO: Blend, varietal
Corte, varietal

- Carbon dioxide (CO_2)



[Pét-nat = Vino de aguja]

- Sweetness



Wine Styles

- Young, crisp white

Blanco joven y de buena acidez

- Oak aged white

Blanco con crianza en roble

- Dessert white

Blanco de postre

- Dessert red

Tinto de postre

- Young, light red

Tinto joven y ligero

- Oak aged red

Tinto con crianza en roble

- Full bodied red

Tinto con mucho cuerpo

- Aged red

Tinto evolucionado

Service Tools

Bottle

Botella



Glass

Copa



Ice bucket



Balde para
hielo



Decanter

Decantador

Corkscrew

Wine opener



Sacacorchos

Other *accessories*:

Drop-stop (foil) (Lámina) cortagotas

Drop-catching ring Anillo cortagotas

Wine cap/preserver/stopper Tapón

Napkin Cristal

Platter Plato pequeño

And watch the temperature!!!

A Couple of Rules about Temperature

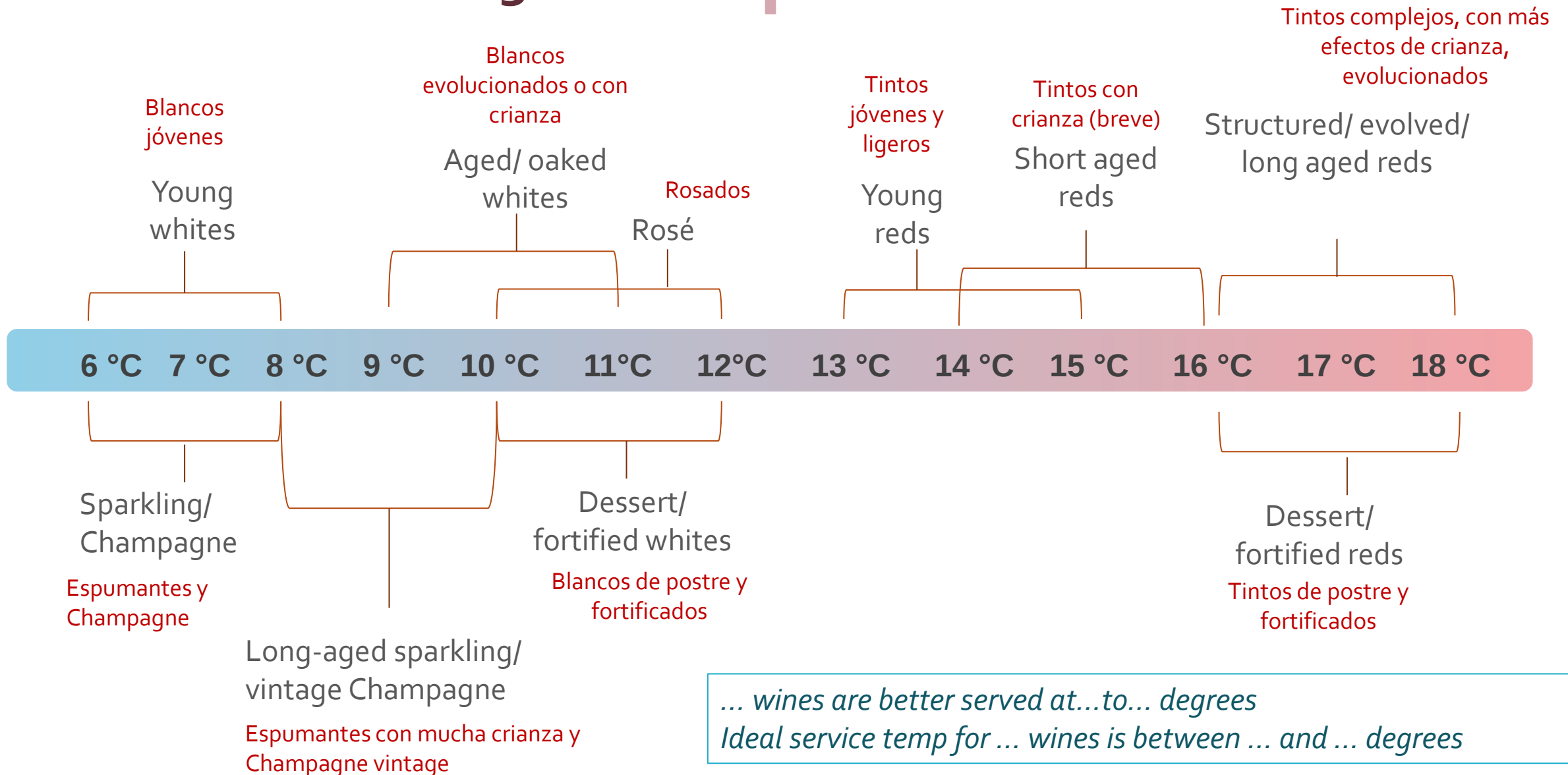
Why is it such a big deal?

First of all... **there is no such a thing as “room temperature”**

(this concept means nothing **to wine** and cannot be applied to it)

- Temperature **affects** the way we perceive the different *characteristics* of the wine.
- Lower temperatures **highlight acidity** and **tannins**. Good for acidity, not so good for tannins.
- Higher temperatures **highlight CO₂** and makes it aggressive.
- Higher temperatures help aromas **volatilize**, but also **alcohol**!
- Higher temperatures make **tannins** “softer” and hide **bitter notes**.

... and What's the Right Temperature?



Vocabulary in Use

- **Temperature** has a **major** impact on *how the wine is perceived*.
- The *characteristics* of the **wine** behave differently **depending on** the temperature of the wine.
- Different **wine styles** **require** different *service temperatures*.
- With **white wines** the expression of **acidity** is critical, even if it is **not meant as** a high acidity wine. Lower temperatures help acidity come forward, therefore, white wines are served **at lower temperatures**.
- **High tannin** wines **should not** *be served* at low temperatures because when cold, tannins become aggressive and the wine **gets astringent**. They **should not** be served **too warm** either, because in that case, you would only smell *alcohol*. ☹️

Best Friends

Bottle



Capsule/
Foil

Cápsula



Cork

Corcho



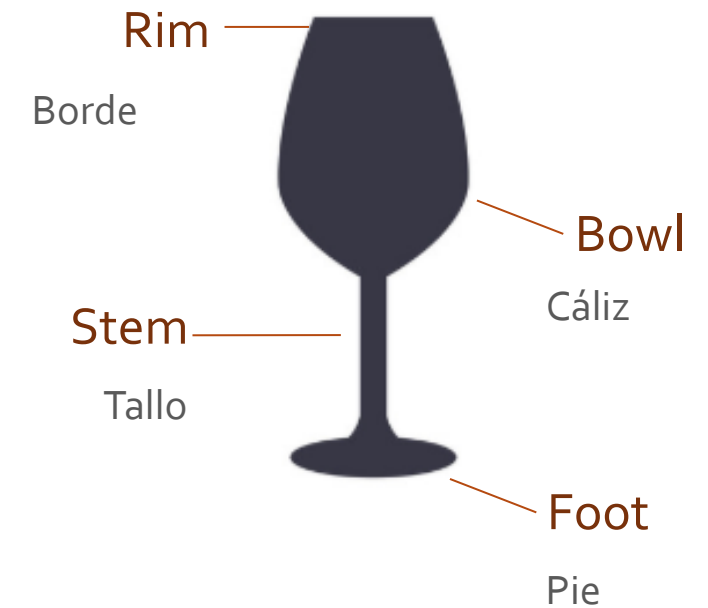
Screw cap

Tapa de rosca



Glass

Equator



Glassware

Cristalería

The size and shape of the **glass** are important



Full bodied red



*Light bodied
red*



*Rosé /
white*



*Oaked
white*



Sparkling



*Dessert/fortified
wines*



Food pairing

*Matching food and beverages
in a way that is flattering to both
and pleasant in the palate*



Ceviche + crisp white wine 😊

A few simple pairing rules

WINE

FOOD

Simple + Simple



Simple + Complex



Light/fresh + Delicate flavours



Bold/aged + Delicate flavours



Fruity/intense/fresh or sweet + Spicy/hot



*Bold/aged/ + Strong flavours
structured*



WINE

FOOD

Acidity + Fat



Acidity + Bitterness



Sweetness + Sweetness



Acidity-dry + Sweetness



Tannin + Meat fat



Sweetness + Bitterness



Some pairing examples

Beef steak / barbecue + Bold Malbec

Spicy roast meat + Bold Cabernet Sauvignon

Risotto + Crisp Merlot

Grilled salmon / red sauce pasta + Pinot Noir

Barbecued entrails + any Rosé

Spicy Thai rice + Oak aged Chardonnay / Sparkling wine

Ceviche + Sauvignon Blanc / Young crisp Chardonnay

Blue cheese + Sweet/dessert wine

*Sometimes mirror works and
sometimes contrast works*

Wine Tasting Vocabulary



What should we describe?

- **SIGHT:**

- Type: still, sparkling, red, white, rosé
- Aspect: clean, brilliant, cloudy
- Colour: main colour + hints. E.g., **ruby red with purple hints**
- Legs: slow, fast, thin, thick

- **NOSE:**

- Style and expression: expressive, complex, etc.
- Aroma family: fruity, spicy, veggie, etc.
- Specific aromas: strawberry, peach, tobacco, etc.

- **MOUTH:**

- Style, expression and texture: intensity, age, body
- Flavours: aroma family and specific aromas
- Balance elements: acidity, tannins, alcohol
- Finish: long, short, flavour style

Wine Tasting Steps

Los pasos de la degustación

1. Look

Mirar



- When tasting wine, we use four of our senses:

- Sight Vista
- Smell Olfato
- Taste Gusto
- Touch Tacto

3. Taste/feel



Degustar y sentir

2. Smell

Oler



What do we see?

Type

Sparkling **Still**

Bubbles can be:

- Delicate
- Lively
- Large
- Elegant
- Fast
- Slow
- Scattered

Colour

White **Red** **Rosé**

We describe colour, hue and intensity

Appearance

Brilliant **Clean**
Cloudy

Legs

Legs can be:

- Thin
- Thick
- Fast descending
- Slow descending

The COLOURS of **WHITE** Wine



pale straw
pajizo



medium straw
pajizo medio



deep straw
amarillo pajizo



pale yellow
amarillo pálido



medium yellow
amarillo medio



deep yellow
amarillo intenso



pale gold
dorado claro



medium gold
dorado medio



deep gold
dorado oscuro



pale brown
marrón pálido



medium brown
marrón medio



deep brown
marrón oscuro



pale amber
ámbar claro



medium amber
ámbar medio



deep amber
ámbar oscuro

Also:
Greyish
Greenish
Silver

The Colours of Rosé



pale copper
piel de cebolla



pale salmon
salmón pálido



medium salmon
salmón medio



deep salmon
salmón oscuro



pale pink
rosa pálido



medium pink
rosado medio



deep pink
rosado oscuro

The Colours of Red Wine



pale ruby
rojo rubí claro



medium ruby
rojo rubí



deep ruby
rojo granate



pale purple
bordó claro



medium purple
bordó



deep purple
bordó oscuro



pale garnet
teja claro



medium garnet
teja medio



deep garnet
teja oscuro



pale tawny
marrón claro



medium tawny
marrón medio



deep tawny
marrón oscuro

Describing Colour

Intensity:

Pale
Medium
Deep

+

Colour:

Ruby red
Straw
Purple
Etc.

with

Colour adjective (ish):

Purplish	violáceo
Golden	dorado
Reddish	rojizo
Greenish	verdoso
Bluish	azulado
Greyish	grisáceo
Etc.	etc.

Reflejos



Tinges
Hints
Hues

Examples:

Malbec can be... medium ruby **with** purplish **hues**
deep purple **with** bluish **tinges**

... rojo rubí con reflejos violáceos

... bordó oscuro con reflejos azulados

Cabernet Sauvignon can be... deep ruby **with** reddish **hints** ... rojo granate con reflejos rojizos

Chardonnay can be... medium yellow **with** golden **hues** ... dorado medio con reflejos dorados

Sauvignon Blanc can be... pale straw **with** greenish **tinges** ... pajizo con reflejos verdosos

Describing Appearance

Sparkling wine example

This wine is *pale* *copper*

with *golden* *hues*.

It looks *clean* and

~~*bright*~~ *brilliant*

Bubbles are *fine* and

scattered



Describing Appearance

Still wine examples

This wine is *pale*
..... *straw*
with *greenish*
..... *tinges.*

And it looks
..... *hazy*



This wine is *deep* *purple*

with *purplish* *hints.*

It looks *clean* and *brilliant,* and
it has *thick, slow descending* *legs.*

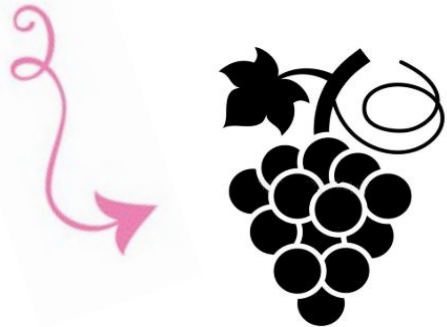


Where do Aromas come from?

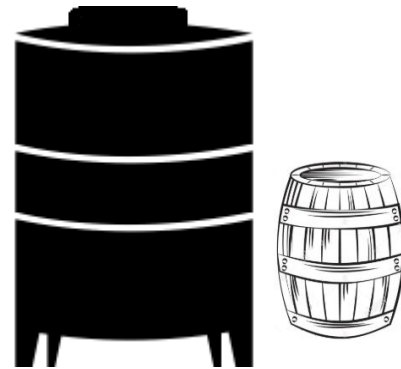
Primary
aromas
come from

the fruit

... provienen de la fruta



Secondary aromas
come from

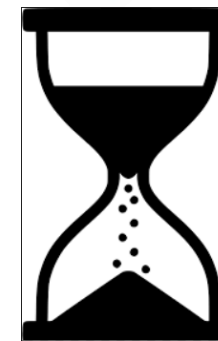


the winemaking process

... se crean durante el proceso de elaboración

Tertiary aromas
develop

... se
desarrollan a
lo largo del
tiempo y la
crianza o
añejamiento



over
time
and
aging

What do we smell?

Primary

Fruity

Frutado

Floral

Style

Fresh

Fresco

Expressive

Expresivo

Complex

Complejo

Tertiary

Musk

Almizcle

Leather

Cuero

Mushrooms

Setas

Secondary

Buttery

Mantecoso

Especiado

Tobacco

Tabaco

Spicy

Vanilla

Vainilla

Aroma Descriptors: Fruits

- Plum ciruela
- Strawberry frutilla
- Blackberry mora
- Raspberry frambuesa
- Prunes ciruelas pasas
- Cassis/Currant grosella
- Cherry cereza
- Banana banana
- Fig higo

- Pear pera
- Green apple manzana verde
- Peach durazno
- Apricot damasco
- Grapefruit pomelo
- Lime, lemon lima, limón
- Melon melón
- Pineapple ananá



Fruit can be:
fresh
ripe
dried
jam



Aroma descriptors: Flowers



Violet
Rose
Citrus blossom
White flowers
Lavender
Jasmine
Tuberose

Violetas
Rosas
Azahares
Flores blancas
Lavanda
Jazmín
Nardos



Aroma Descriptors: Herbs, Spices & More

- | | | | | | |
|---------------------|-------------------|--------------|------------------------|-------------|----------------------|
| • Green bell pepper | | • Grass | | • Cloves | <i>clavo de olor</i> |
| • Asparagus | <i>ají verde</i> | • Lemongrass | <i>pasto (cortado)</i> | • Cinnamon | <i>canela</i> |
| • Peas | <i>espárragos</i> | • Mint | <i>lemongrass</i> | • Curry | <i>curry</i> |
| • Truffle | <i>arvejas</i> | • Thyme | <i>menta</i> | • Pepper | <i>Pimienta</i> |
| • Mushroom | <i>trufas</i> | • Sage | <i>tomillo</i> | • Cardamom | <i>cardamomo</i> |
| | <i>setas</i> | • Dill | <i>salvia</i> | • Nutmeg | <i>nuez moscada</i> |
| | | | <i>eneldo</i> | • Liquorice | <i>regaliz</i> |



Aroma descriptors: Secondary & Tertiary Aromas

• Butter	<i>manteca</i>	• Coconut	<i>coco</i>	• Game	<i>carne de caza</i>
• Yoghurt	<i>yogur</i>	• Honey	<i>miel</i>	• Musk	<i>almizcle</i>
• Chocolate	<i>chocolate</i>	• Caramel	<i>caramelo</i>	• Leather	<i>cuero</i>
• Coffee	<i>café</i>	• Tobacco	<i>tabaco</i>	• Wet stone	<i>piedra mojada</i>
• Vanilla	<i>vainilla</i>	• Toast	<i>tostado</i>	• Graphite	<i>grafito</i>
• Almond	<i>almendras</i>	• Smokey	<i>ahumado</i>		
• Hazelnut	<i>avellanas</i>	• Torréfaction	<i>torrefacción</i>		



Nose Adjectives

Aroma families

- | | |
|--------------|-------------------|
| • Fruity | • frutado |
| • Floral | • floral |
| • Herbaceous | • herbáceo |
| • Veggie | • vegetal |
| • Nutty | • de frutas secas |
| • Earthy | • terroso |
| • Woody | • maderoso |
| • Spicy | • especiado |



Style

- | | |
|--------------|---------------|
| • Elegant | • elegante |
| • Balanced | • equilibrado |
| • Oaky | • con crianza |
| • Buttery | • mantecoso |
| • Aromatic | • aromático |
| • Complex | • complejo |
| • Tight | • cerrado |
| • Expressive | • expresivo |

What do we taste/feel?



What is balance in wine?

Round, balanced wine



Describing the balance elements

Tannins

Contribute structure

If in excess, they feel harsh
and make the mouth feel dry

*Tannins are round
velvety
smooth
grippy*

With good grip

Soft wine = not much tannin

Tannic

Harsh/Hard

Astringent



*Too much tannin
expression!*

Alcohol

It should never be perceived as a hot sensation

Light (low alcohol - not a defect)

Powerful

Heavy

Alcoholic

Hot



Acidity

It feels fresh, mouth-watering
If in excess, the wine tastes tart

Acidity is low

Acidity is medium

Acidity is medium plus

Acidity is high/crisp

Crisp

Bright

Fresh

Zesty

Tart

Sharp

Sour

Acidic

Flat

Flabby



*Too much
acidity!*

Acidity is too low!

Mouth Descriptors

- | | | | |
|-----------------|------------------------------|-----------------|-----------------------------|
| • Full-bodied | • con (buen) cuerpo | • Elegant | • elegante |
| • Medium-bodied | • de cuerpo medio | • Round | • redondo |
| • Light-bodied | • de cuerpo ligero | • Balanced | • equilibrado |
| • Light | • de cuerpo ligero | • Velvety | • aterciopelado |
| • Tannic | • tánico | • Silky | • sedoso |
| • Powerful/bold | • potente | • Oaky | • maderoso |
| • Complex | • complejo | • Creamy | • untuoso |
| • Structured | • estructurado | • Buttery | • mantecoso |
| • Delicate | • delicado | • Persistent | • largo |
| • Crisp | • con buena acidez | • Short | • corto |
| • Lively | • con buena expresión frutal | • Bitter finish | • final (retrogusto) amargo |

Full wine description sample

- **SIGHT:**

- Type and legs: This is a still **red** wine. It **looks** clean and brilliant. **Legs** descend slowly.
- Colour: It's **medium** ruby red with reddish **tinges**.

- **NOSE:**

- Style and expression: It is **expressive** and **complex**. (aroma families) It **smells** **fruity** and **spicy**, with signs of oak aging.
- Specific aromas: I can find **red fruit**, **pepper** and **vanilla**, also a subtle note of **green bell pepper** and a hint of **tobacco**.

- **MOUTH:**

- Style, expression and texture: It is **medium bodied** and **elegant**. It **tastes** **fruity** and **spicy**.
- Flavours: I can find **some plum jam**, a **spicy note** and **toast**.
- Balance elements: **Acidity** is medium plus, and **tannins** are round and velvety.
- **Aftertaste** is **long** with **chocolate notes** and a slightly bitter **finish**.

Sight

This is a,, wine.

It is and It has legs that descend

It is with hints.

Nose

In the nose, it is (style/intensity) It is (aroma family) and

..... I can find some (aroma)..... and (aroma)

Mouth

Entry is It is (style) and It is-bodied,
with acidity. Tannins are and

In the palate it is and I can find some
and Finish is and slightly

Sight

This is a*still*...,*white*.....wine.

It looks a little ...*hazy*... and it has ... *thin, fast descending* ... legs.

It is ...*pale straw*..... with*steely* hues.

Nose

In the nose, it is (style/intensity) It is (aroma family) and I can find some (aroma)..... and (aroma)

Mouth

Entry is It is (style) and It is-bodied, with acidity. Tannins are and

In the palate it is and I can find some and Finish is and slightly

Wine tasting sheet

Sight

Colour type : white, red, rosé

CO₂ / No CO₂: still, sparkling, Pét-Nat

Appearance: clean, brilliant, cloudy, etc.

Colour: shade, intensity, and hues

Legs (still wine)

Bubbles (sparkling wine)

Nose

Style: elegant, complex, young, expressive, etc.

Aroma families: fruity, floral, balsamic, veggie, spicy, etc.

Aromas, ¿hints of oak?

Conclusion

Age: young, evolved

Aging potential: vintage (approx.)

Other: easy to drink, to drink now, improvement potential

Varietal or blend? Possible grape variety(ies)?

Mouth

Entry: sweet, sharp

Sweetness type: dry, off-dry, sweet, etc.

Aroma families: fruity, spicy, veggie, etc.

Aromas (flavours)

Style: aged, complex, young, balanced, etc.

Tannins: soft, round, grippy, etc.

Acidity: present, high, medium, crisp, etc.

Alcohol: integrated, low, etc.

Body: light, medium-bodied, full-bodied, structured

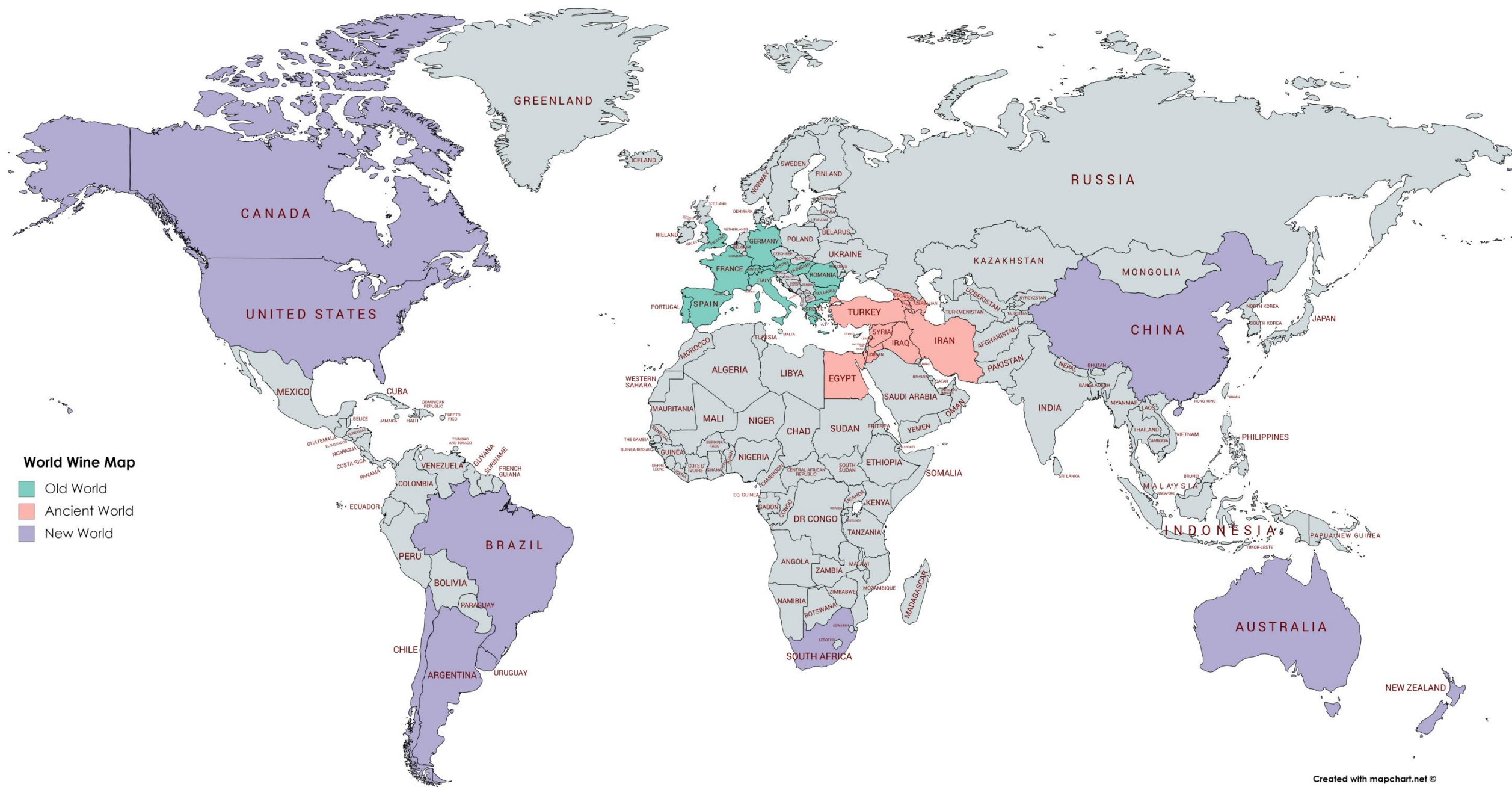
Texture: silky, creamy, velvety, etc.

Aftertaste: short, medium, long, persistent, flavour?

Aging or wood presence: barrel, barrel origin, time, toast level, other forms of wood contact

The Wine World





Old World vs New World

■ Old World

Tradition

Rigid laws

Many restrictions

- Allowed grape varieties
- Mandatory vinification practices
- Mandatory viticulture practices

Climate change (*global warming*) is forcing them to consider changes

■ New World

Innovation

Flexible regulation

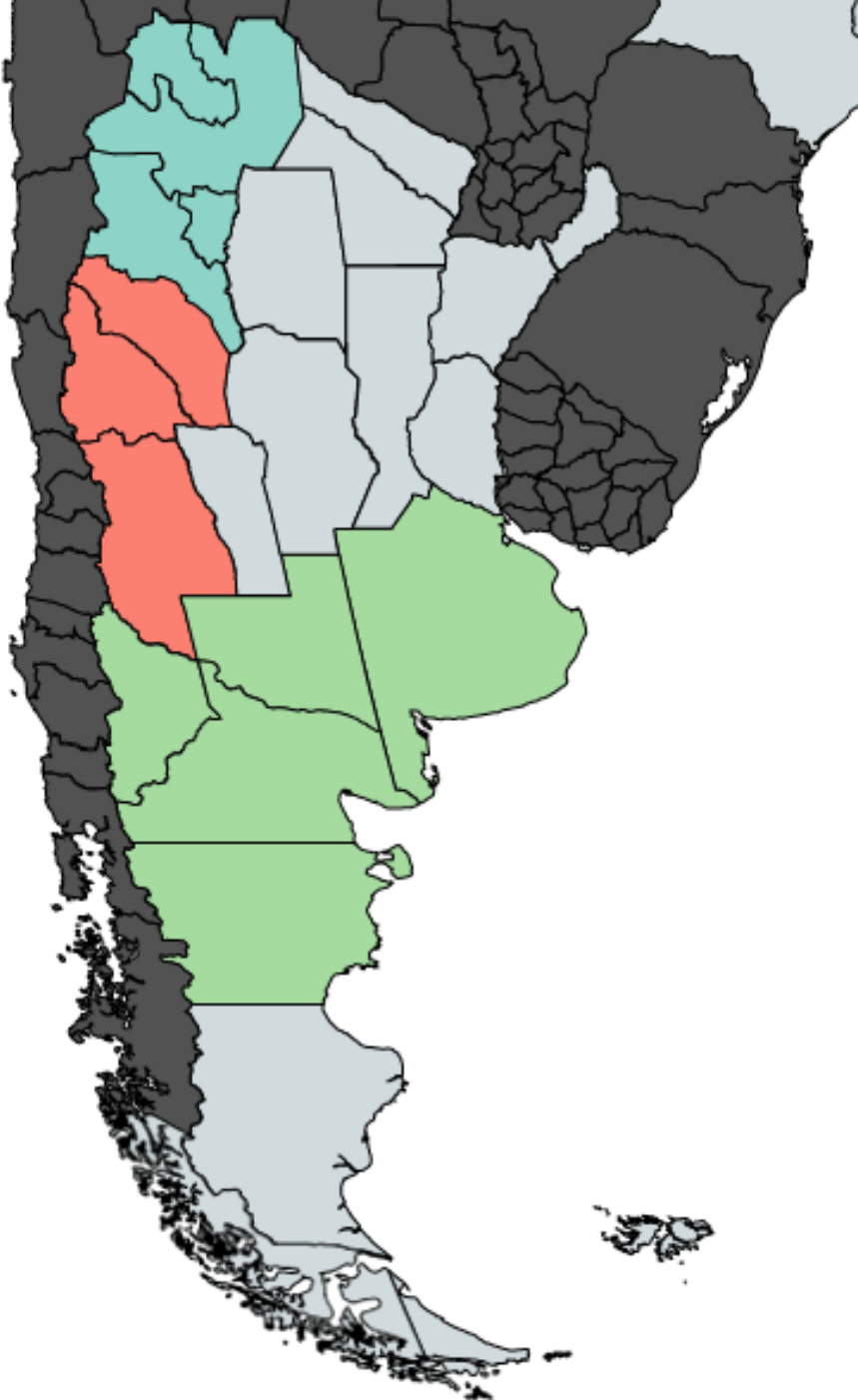
Few restrictions

How can I talk about this in English? →



Examples of **Vocabulary in Use**

- Generally speaking, the **old world** and the **new world** have some differences regarding **viticulture** and **winemaking**.
- Winemaking in the **old world** is typically **associated with TRADITION**.
- In the **new world**, wine **legislation** is more **flexible** than in the **old world**.
- In the **new world** **winemakers** have more freedom to experiment with *vinification processes* because there are few **restrictions**.
- From the point of view of winemaking, the **old world** is associated with ***less flexible, long dated processes*** and the **new world** is associated with ***innovation and new technologies***.



Argentina Wine Regions



Northwest of Argentina

- Provinces of Salta, Jujuy, Tucumán and Catamarca



Cuyo Region

- Provinces of Mendoza, San Juan and La Rioja



Patagonia and Atlantic Region

- Provinces of Neuquén, Río Negro, Chubut, La Pampa and Buenos Aires



Examples of Vocabulary in Use

- In Argentina there are **three** main wine regions: the **northwest of Argentina**, the **Cuyo region** and the **Patagonia and Atlantic region**.
- In the *northwest* of Argentina, **viticulture** is mainly practised in the **Calchaqui Valleys**.
- The **Cuyo region** **sits** in the centre of the country, at the foot of **the Andes** mountain range. It **encompasses** the provinces of Mendoza, San Juan and La Rioja.
- The **Patagonia** wine country extends from the province of La Pampa **to** the province of Chubut.

World Wine Industry

World cultivated area

7.3 million hectares



World's total wine production

260 million hectolitres



World wine consumption

234 million hectolitres

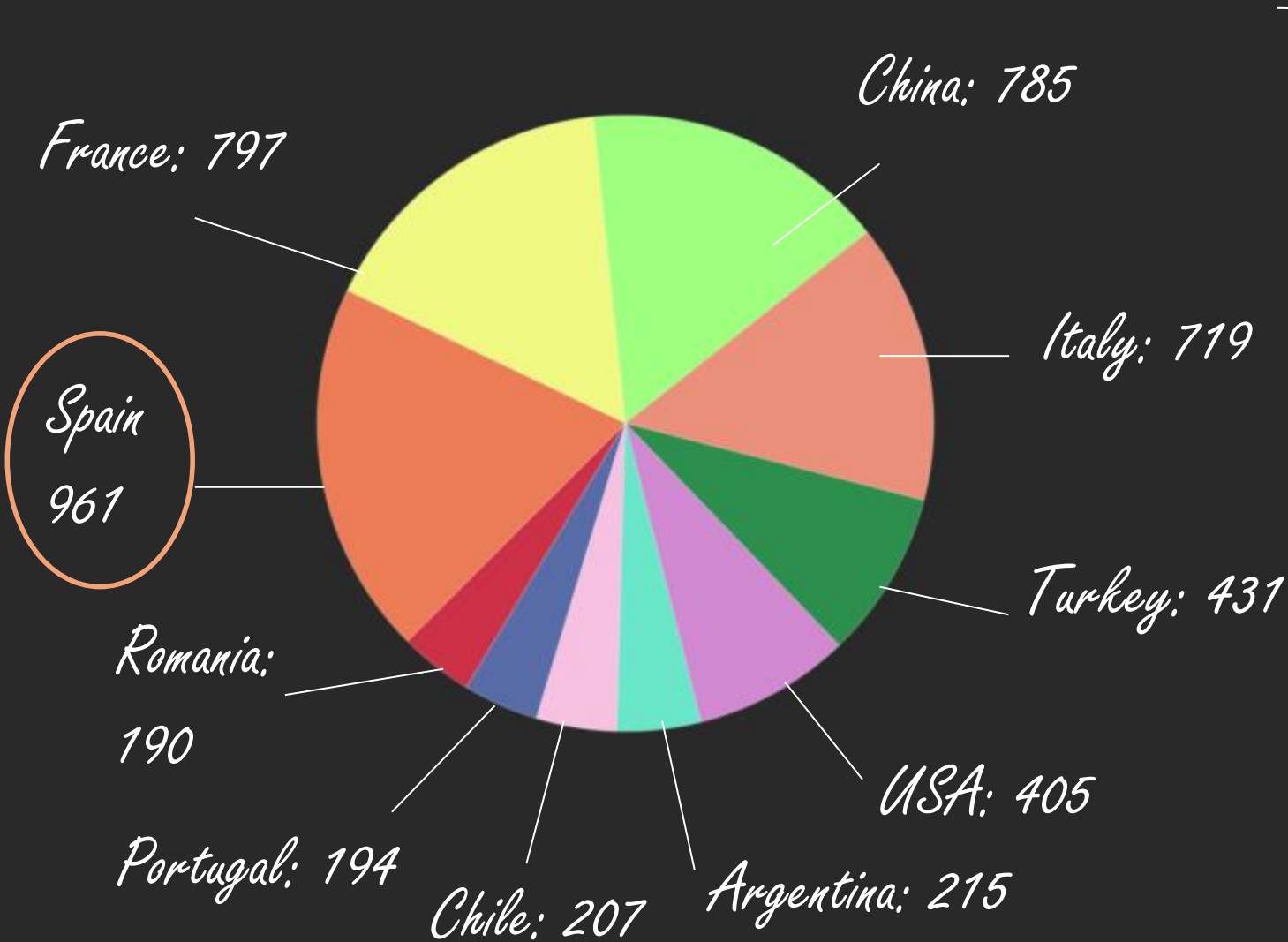




Examples of **Vocabulary** in Use

- There are **over** seven million hectares **cultivated with vine** around the world.
- **Vine crops** around the world **cover** a total of 7.3 million *hectares*.
- **As per** the OIV* last report, the 2020 **world's total wine production** **was about** 260 million *hectolitres*.
- In 2020, about 234 million **hectolitres** of wine **were consumed** around the world.

Vineyard Area (OIV 2020) – Top 10 Countries *(ooo ha)*



+66.9% of
the total
world
vineyard
(Rest of the world: 33.1%)

How can I talk about this in English? →

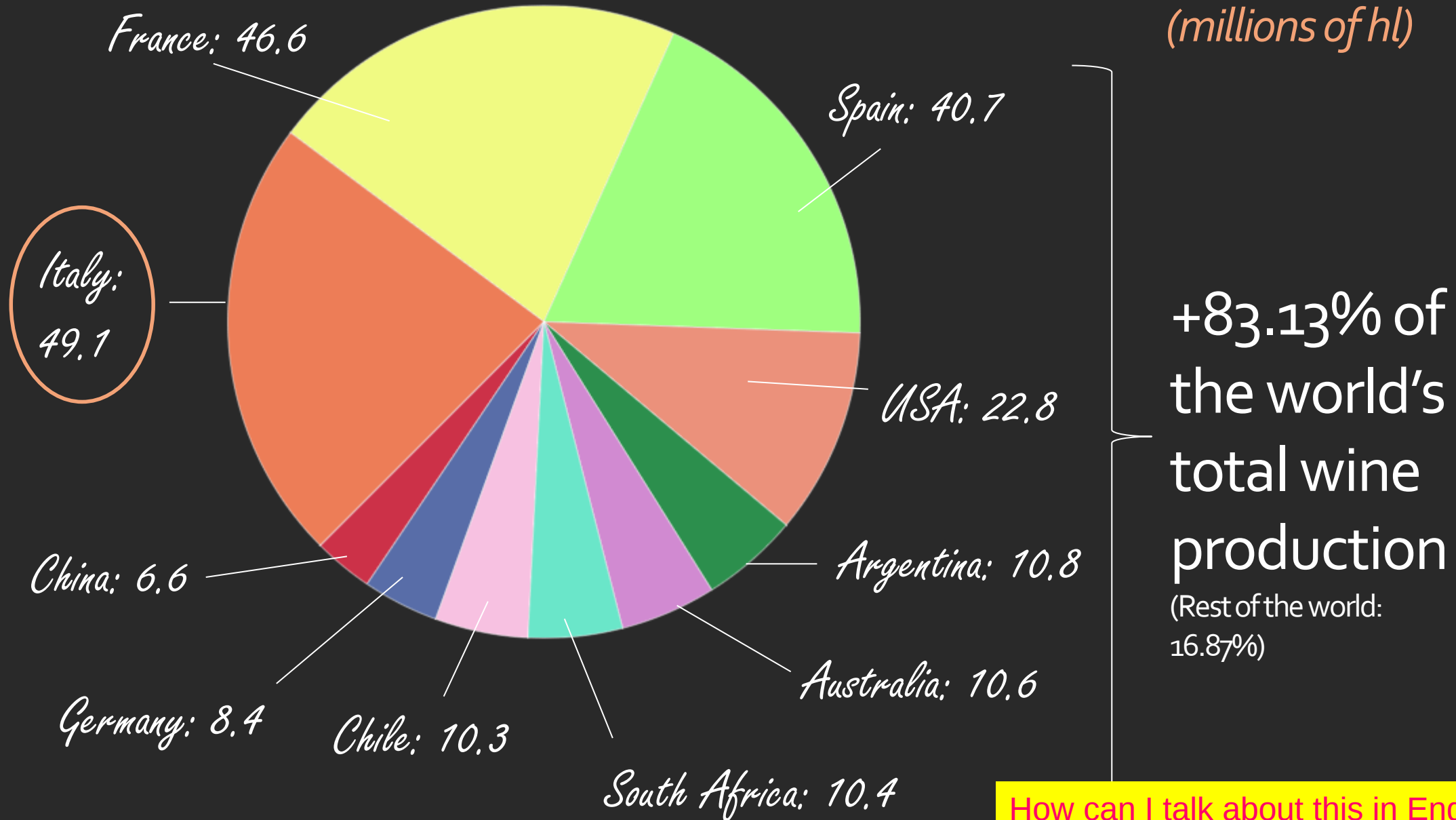


Examples of Vocabulary in Use

- Together, the 10 **countries** with the largest **vineyard areas** **represent** almost 67% of the total world **vine crop**.
- Spain has the largest **cultivated area**. **As per** 2020 OIV report, they have **almost** 1,000,000 hectares of **vineyard**.
- With **around** 215,000 hectares of **vine cultivated area**, Argentina has the largest **vineyard area** in South America.
- Romania's **vineyard area** is **slightly smaller** than Portugal's vine crop.
- Romania's **vineyard area** is **a lot smaller** than China's vine crop.

Wine Production (OIV 2020) – Top 10 Countries

(millions of hl)



How can I talk about this in English?





Examples of Vocabulary in Use

- Only 10 **countries represent** *over* 83% of the world's total **wine production**.
- Spain is the country with the **largest cultivated area**, but Italy is the country with the **highest wine production volume**.
- With a **production** of over 10 million hectolitres, Argentina is the **fifth biggest** **wine producer** in the world, *right behind* the USA.
- In 2020, France **produced** *over* 46 million hectolitres, and is the **second biggest** **wine producer** in the world.
- Italy, Spain and France together **account for** over **half** the **world wine production** in 2020.

International Trade

Comercio internacional

Who *exports* and who *imports* wine?

- | | |
|--------------|-----------------|
| 1. Italy | 6. Argentina |
| 2. Spain | 7. USA |
| 3. France | 8. South Africa |
| 4. Chile | 9. Germany |
| 5. Australia | 10. Portugal |

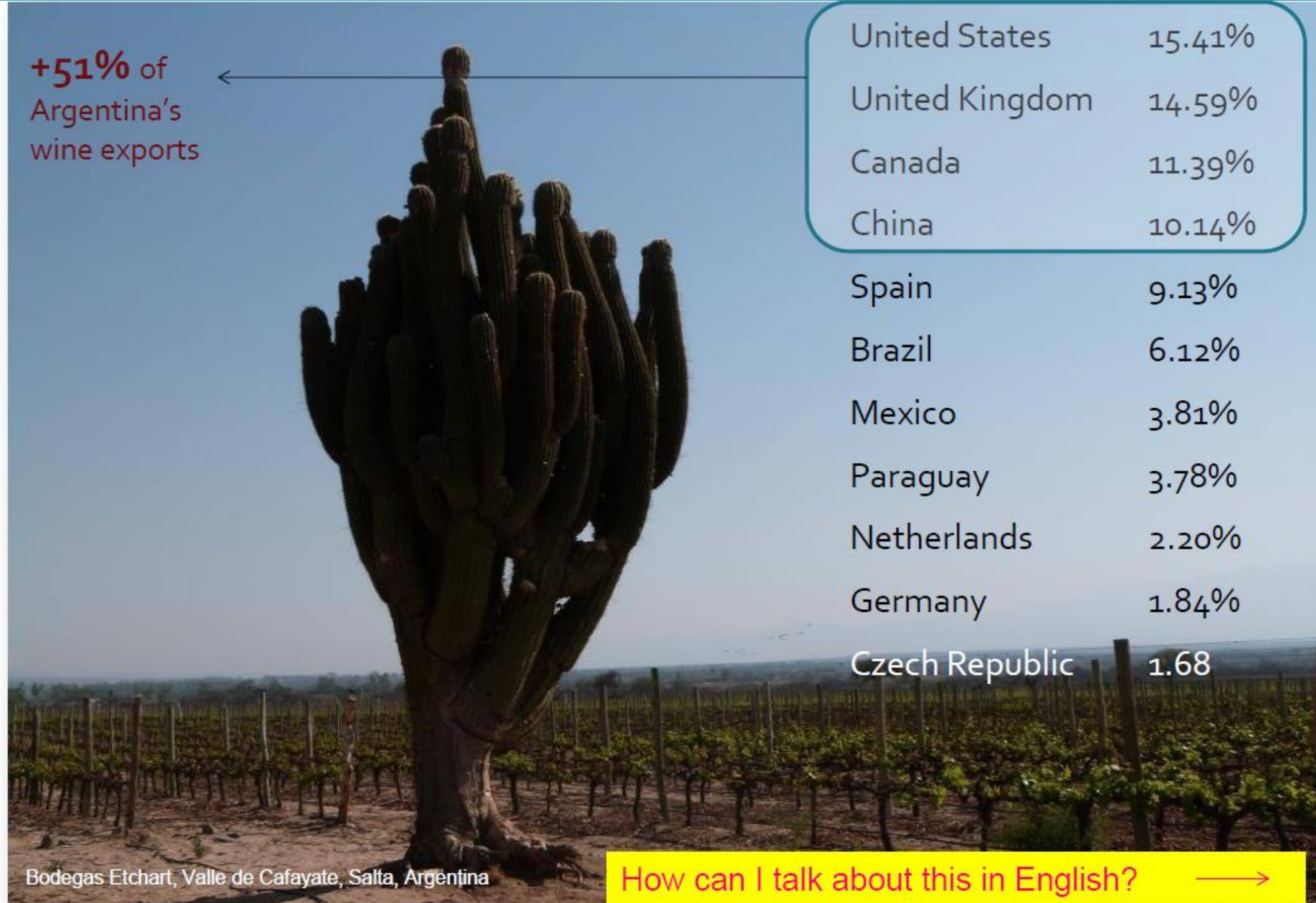
- | | |
|----------------|--------------|
| 1. U.K | 6. Canada |
| 2. Germany | 7. China |
| 3. USA | 8. Russia |
| 4. France | 9. Belgium |
| 5. Netherlands | 10. Portugal |

Countries that Import Wine from Argentina

(These 11 countries represent **+80%** of Argentina's total wine exports [hl])

**ARGENTINA
EXPORT MARKET**
(Mercado de exportaciones)

+51% of
Argentina's
wine exports



Bodegas Etchart, Valle de Cafayate, Salta, Argentina

How can I talk about this in English?





Examples of Vocabulary in Use

- In 2020, Italy, Spain and France were the **top 3** wine exporters. Their exports represent 50% of the world market.
- Argentina is number 6 in the world ranking of wine exporters.
- The U.K is the territory with the **highest import volume** in the world. In 2020, they imported 14.6 million hectolitres of wine.
- The U.K., Germany and the U.S. are the **three main importers of wine**. In 2020 they imported 39% of the world's total market.
- Argentina exports wine to more than 125 countries. The country that buys more wine from Argentina is the U.S.

Argentina Wine Industry

Cultivated area

214,798 hectares

2,93 % of the world planted area



Wine production

**10,8 million
hectolitres**

4,15 % of world wine
production



Wine consumption

**9.4 million
hectolitres**

4 % of world
consumption



Argentina Wine Production

4.15% of the
world's total wine
production

The Cuyo Region
produces **96.36%**

The North-west
Region produces
2.62%

The Patagonia-Atl.
Region produces:
0.93%

Other provinces: 0.09 %



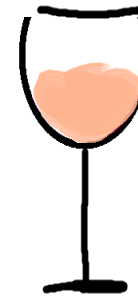
2019 Argentina Wine Production by Color



Red wine: 69%



White wine: 28.7%



Rosé wine: 2%



Examples of Vocabulary in Use

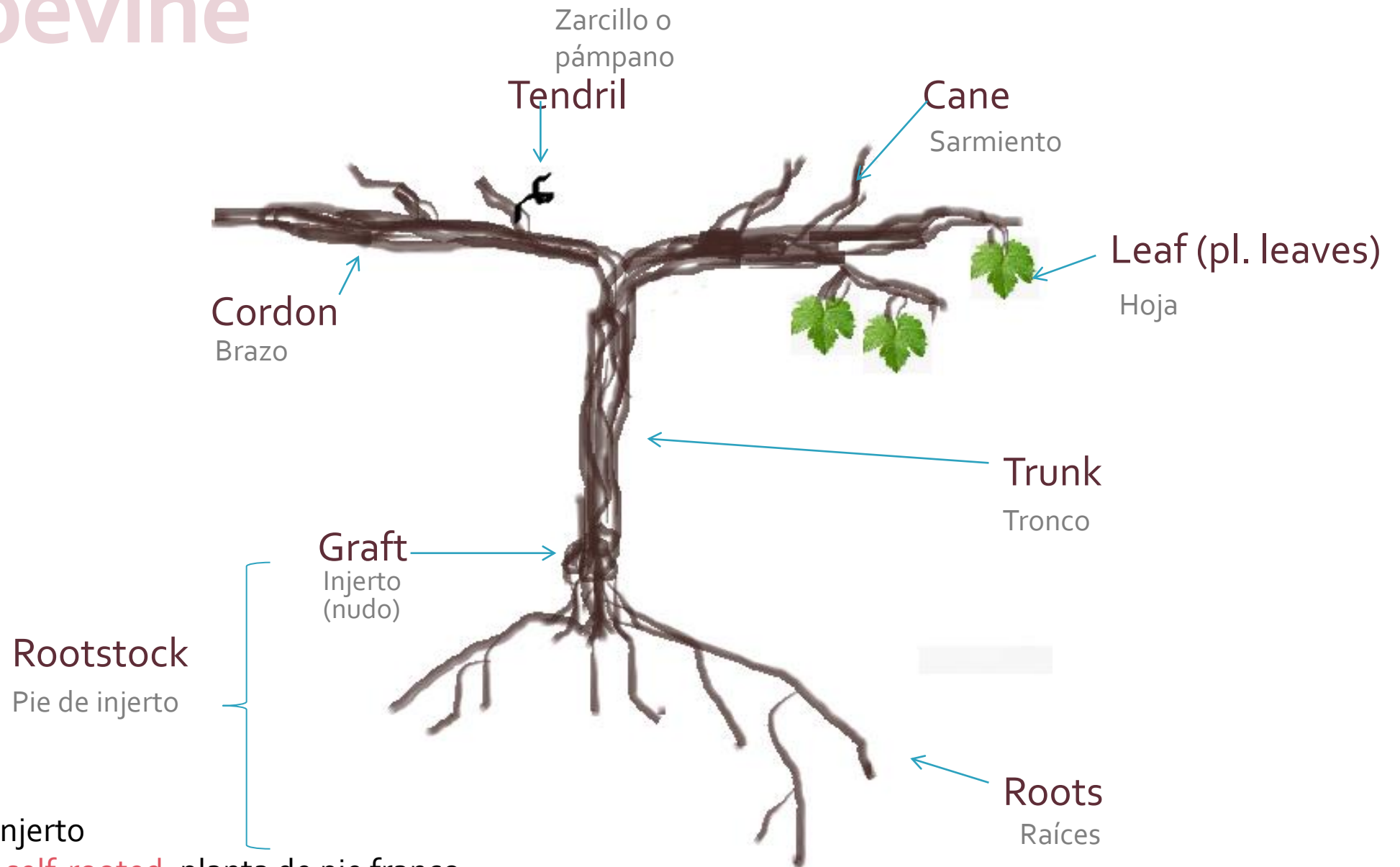
- **Most of** the wine produced in Argentina is **red wine**. In 2020, the country's **red wine production represented** 69.4% of the country's **total wine production**.
- The production in Cuyo **accounts for** over **96%** of Argentina **wine production**. **More than** 79% of the *wine produced in the country* is produced in Mendoza.
- Mendoza and San Juan production **accounts for** over 93% of Argentina's **total wine volume**.
- Argentina's white wine and rosé wine **production shares** are 28.7% and 2.4% **respectively**.

VITICULTURE



The Art of Growing Grapes

The Grapevine



Grafted vine: planta con injerto

Ungrafted / own-rooted / self-rooted: planta de pie franco

The Grape

The **grape** is the fruit of the grapevine (vine) and is (almost) all we need to make wine



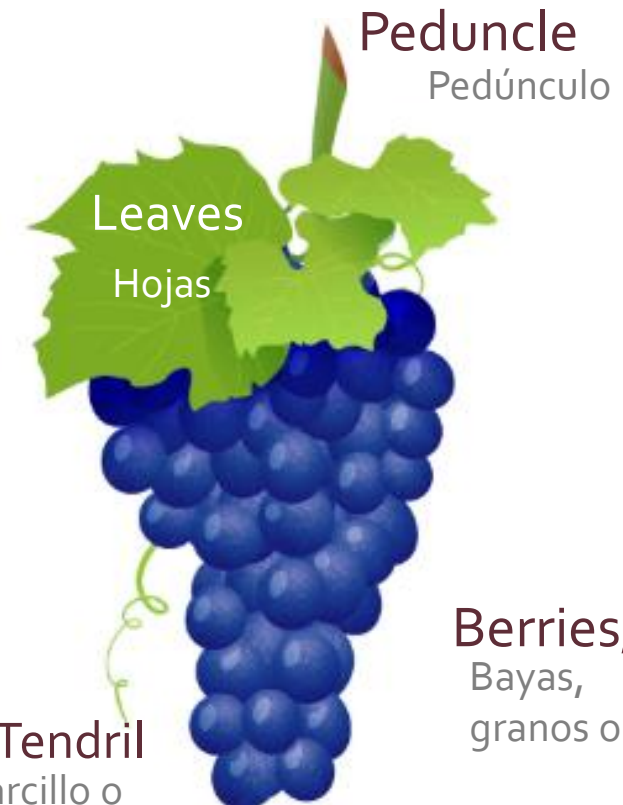
RED grapes
Uvas TINTAS

WHITE grapes
Uvas BLANCAS



PINK SKINNED grapes
Uvas ROSADAS

RACIMO
CLUSTER or BUNCH



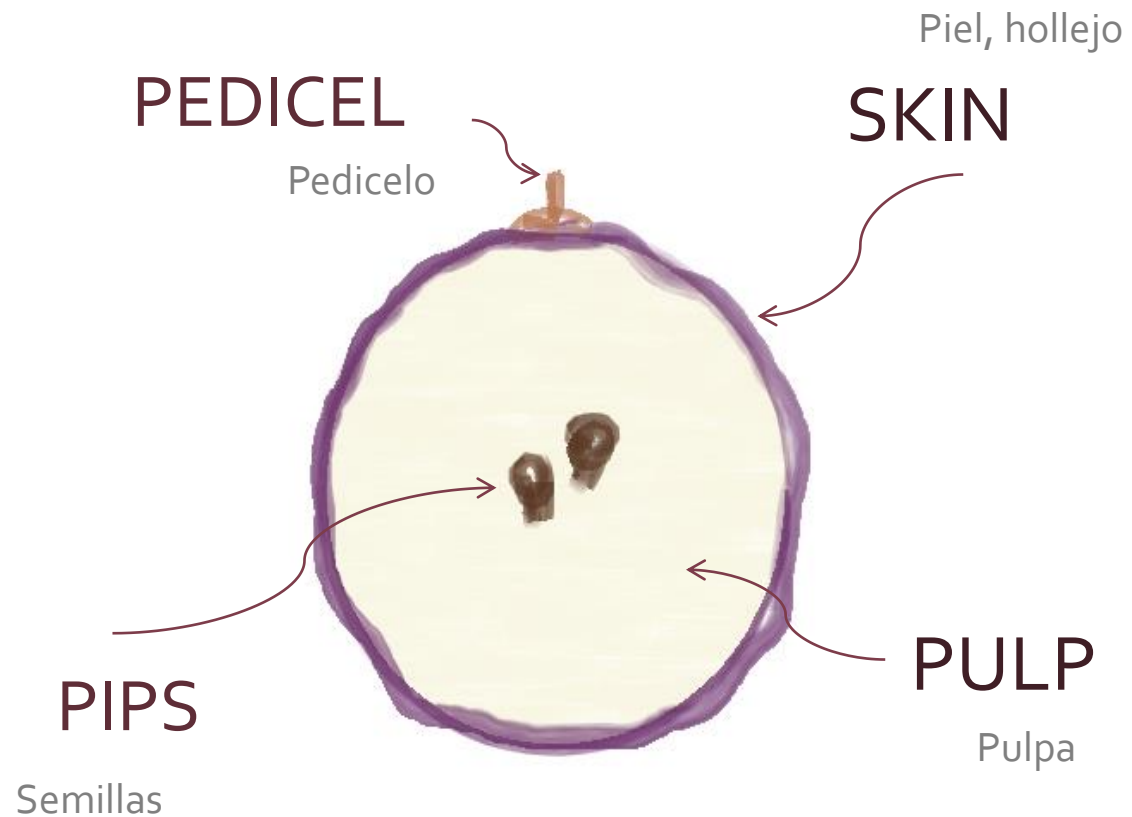
Peduncle
Pedúnculo

Leaves
Hojas

Tendrill
Zarcillo o
pámpano

Berries/Grapes
Bayas,
granos o uvas

Parts of the Grape



STALK or STEMS
Escobajo



How can I use this vocabulary? →

Examples of Vocabulary in Use

- **Viticulture** is the first, and **critical**, step of *wine production*.
- The *characteristics* of the **grape**, *among other things*, will define the **style** and **quality** of the wine.
- The different parts of the **grape** **contribute** different elements to the wine.
- The **skin** of the grape is **key** to the wine **traits**. From it we get *colour, aromas* and *tannins*.
- From the **pulp** we get *volume*, that is, the amount of water, **sugars**, **acids** and other **compounds**.

WINE Grape Varieties

- Family: *Vitaceae*
- Genus: *Vitis*
- Species (65-70):
 - North America: *Vitis labrusca*, *Vitis riparia*, etc.
 - Eastern Asia: *Vitis amurensis*
 - Eurasia: *Vitis vinifera*

 **Grape varieties:** Cabernets, Merlot, Chardonnay, Syrah, and **thousands** more!

Existing grape varieties: **+10,000**

Grape varieties used for commercial wine production: **+1,300**

+71% of current vineyard for quality wine: **+100**

Examples of Vocabulary in Use

- **Most** grape varieties used to make wine belong to the species *Vitis vinifera*.
- The different **grape varieties** will produce wines with different aromas and traits.
- There are thousands of **grape varieties** but *less than* 200 are used to make most wine around the world.
- The **same** grape variety will produce wine with different traits depending on its *terroir*.
- **Malbec** and **Torrontés** are Argentina's *flagship* grape varieties, while **Tannat** is Uruguay's *signature* grape variety.

It all Begins in the Vineyard

*You cannot make high
quality wine with poor
quality fruit*



It all Begins in the Vineyard

IDEAL growing conditions

- **Loose soils** for good drainage
Suelos sueltos que permiten un buen drenaje
- Soils that are **poor** in **organic matter**
Suelos con poca materia orgánica, poco fértiles
- **Slopes**
Pendientes
- **Low rainfall**
Bajas precipitaciones
- **Gentle winds**
Vientos suaves
- **High sun** exposure
Alta heliofanía (muchas horas de exposición al sol)
- **Wide temperature range**
Gran amplitud térmica

THREATS

- **Strong winds**
Vientos fuertes
- **Hail**
Granizo
- **Heavy rainfall**
Lluvias abundantes
- **Frost** (early frost and late frost)
Helada (helada temprana y helada tardía)
- **Diseases, pests**
Enfermedades y plagas

The Importance of Vineyard Management

Correct **TRAINING SYSTEM**

Sistema de conducción correcto

Adequate **IRRIGATION**

Riego adecuado

Precise **PRUNING**

Poda precisa

Effective **LEAF THINNING**

Raleo de hojas efectivo

Efficient **CLUSTER THINNING**

Raleo de racimos eficaz

Timely **HARVESTING**

Vendimia oportuna



How can I use this vocabulary? →

Examples of Vocabulary in Use

- **Loose soils** allow for good **drainage**; this means that the vines will get the *correct amount* of water.
- In Patagonia, vineyards are protected from the *constant* **wind** by planting rows of **poplar trees** around them.
- High **sun exposure** and wide **temperature range** are positive factors for successful fruit *ripening*.
- Effective **leaf thinning** ensures the **bunches** will receive the correct amount of *sunlight* for effective **ripening** and *air circulation* for **pest** prevention.

Irrigation Systems



FLOODING/DITCH IRRIGATION

Riego por inundación, surco o manto

DRIP IRRIGATION

Riego por goteo



Training/Trellising Systems

VERTICAL SHOOT POSITION (VSP)

Espaldero



PERGOLA / ARBOUR

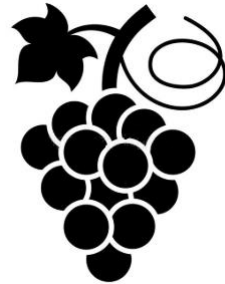
Parral



The Concept of Terroir

Cepa,
variedad de uva

**Grape
variety**



Climate Clima

Soil



Suelo



**Human
factor**

Factor
humano

How can I use this vocabulary? →

Examples of Vocabulary in Use

- **More and more**, winemakers have been aiming at making wines that **express** the *terroir* of the place from where they come.
- In Argentina, the **rich diversity** of **terroirs** from north to south and from the Andes to the sea, allow for **infinite** different wine *styles*.
- Along the Andes, snow is very important for viticulture since its **valleys** are **irrigated** by *snowmelt* water.
- Many **producers** around the world make *sparkling wine* from Chardonnay and Pinot Noir; however, they will never be the same as Champagne because of Champagne's **unique *terroir*** conditions.

Time to **Harvest!** It's time to pick the grapes



Manual harvest

Cosecha manual

Plastic
boxes of
15-20 Kg



Mechanical
harvest

Cosecha
mecánica



Big plastic
boxes
called
BINS



So, What is **Wine**?

Wine is fermented grape juice.

Grape juice is fermented by the **action** of *yeasts* and transformed into WINE.

El vino es jugo de uva fermentado. El jugo de uva es fermentado por la acción de las levaduras y transformado en vino.

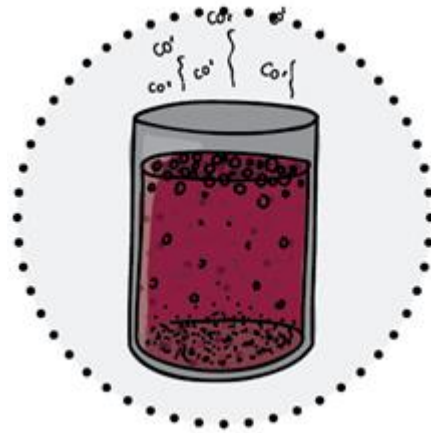
The Winemaking Process (in a nutshell)

Grapes



Alcoholic
fermentation

Fermentación alcohólica



- Maceration (*it can also happen prior to fermentation*)
- Malo-lactic fermentation
- Fining
- Racking
- Aging
- Filtering
- Maturation

Wine

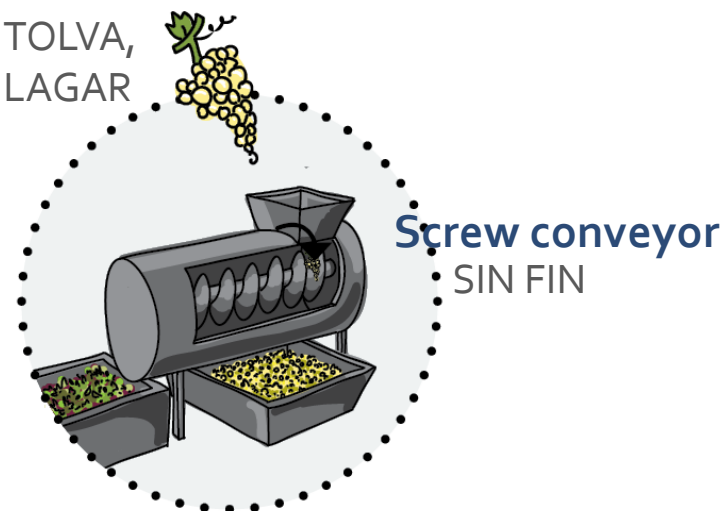


El proceso de vinificación

The Winemaking Process: Step by step

1. Grapes go into the **HOPPER...**

TOLVA,
LAGAR



2. ... then grapes pass to the **vibrating sorting belt** for **grape SELECTION**

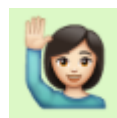
... a la cinta vibradora de selección

3. ... the next steps are **DESTEMMING*** and **CRUSHING**

...DESPALILLADO y
MOLIENDA o PRENSADO

4. ... it's now time for **MACERATION ****

MACERACIÓN



Wait! What's MACERATION?

SUMERGIR

MOSTO

Soaking the grapes into its own **juice (MUST)** to extract **aromas, structure** and **colour**

EXTRAER

* Optional step, some oenologists choose not to do it.

** This can happen before or after alcoholic fermentation.



What's **alcoholic** fermentation?



The **YEASTS** can be native (wild) or selected, added by the oenologist

Alcoholic fermentation is a process by which the **yeasts** turn the **sugar** of the grapes into *alcohol* and *carbon dioxide (CO₂)* (among other things)

Durante la fermentación, las levaduras transforman los azúcares de la uva en alcohol y dióxido de carbono (entre otras cosas)

... and *after* ALCOHOLIC fermentation?

6. Malo-lactic fermentation*

Fermentación
malo-láctica*



7. Fining* (adding a substance to make solids bind and settle)

Clarificación (estabilización
química)



8. Racking (moving the wine from one container to another)

Trasiego



9. Aging*

Crianza



10. Filtering*

Filtrado



11. Bottling

Fraccionamiento



12. Maturation

Estiba

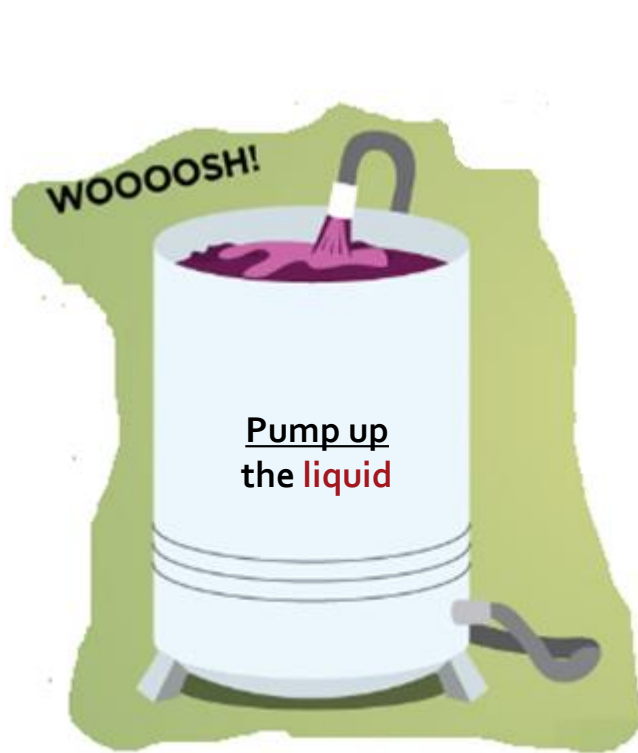
* Optional step, some oenologists choose not to do this.

Cap Management

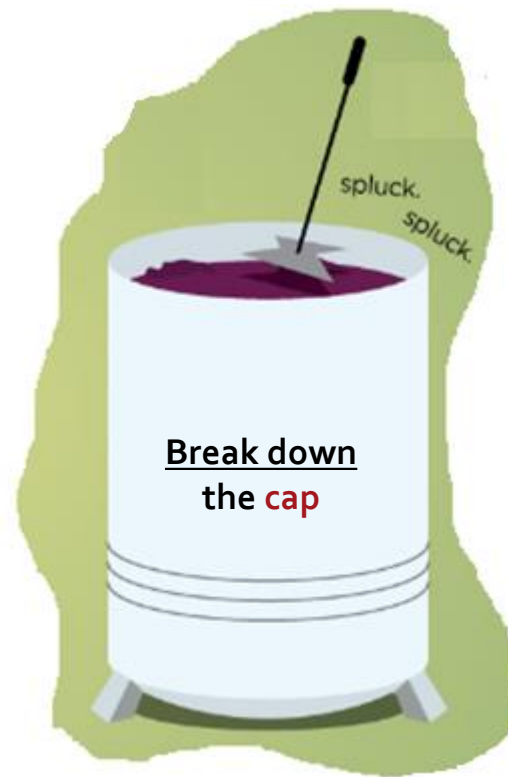
El manejo del sombrero

CAP: Solid matter pushed upwards by CO_2

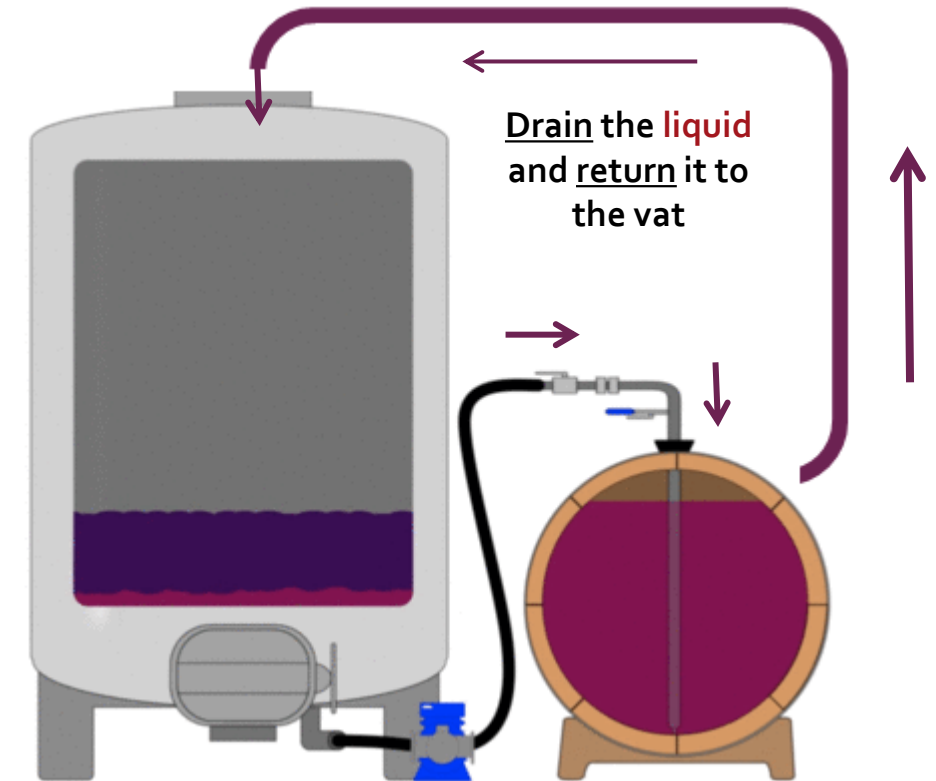
Moving solids for even skin contact, improved extraction and must health, and temperature control



Pump over
Remontaje



Punch down
Pisoneo



Rack and return
Délestage

Where are grapes fermented?



Stainless steel
tanks/vats

Tanques de
acero
inoxidable



Oak barrels/casks

Barricas de roble



Concrete eggs

Huevos de concreto

Concrete
tanks/vats

Tanques o
piletas de
concreto



How can I use this vocabulary? →

Examples of Vocabulary in Use

- The alcohol in wine comes from the *transformation* of sugar during **fermentation**.
- There are *different fermentation techniques*; **red wines** are **fermented with the skins and pips** while **white wines** are *usually* fermented without the skins and pips.
- The *fining and filtering* processes help wine become more **clear** and **stable**.
- *Sparkling wine* undergoes a **second fermentation**; it can happen **in the bottle**, as in the Champenoise method, or it can happen in a **vat**, as in the Charmat method.

Why *Aging*

Estilo
Taninos
Elegancia
Estructura
Complejidad
Potencial de guarda

Por qué la crianza



The impact of *OAK*

FRENCH oak

- Roast almond
Almendras tostadas
- Tobacco
Tabaco
- Nutmeg
Nuez moscada
- Clove
Clavo de olor
- Light Vanilla
Vainilla sutil

AMERICAN oak

- Vanilla
Vainilla
- Coconut
Coco
- Cocoa
Cacao, chocolate amargo
- Coffee
Café

Other ways to use **WOOD**:

- Staves Duelas
- Stavettes
- Chips
- Granular oak → Roble
- Spheres en polvo
- Esferas

Tiempo de crianza Aging **LENGTH**: impact/intensity

Nivel de tostado de la barrica **TOAST** level: smokiness, roast nuts

Cantidad de vino en barrica **AMOUNT** of wine aged: impact/intensity

Cantidad de usos de la barrica Barrel **USES**: impact/intensity

Examples of Vocabulary in Use

- The **aging** step is an optional process based on the desired *wine style*.
- There are *countless possible results* depending on a number of factors such as the **origin of the oak**, the amount of time, the **toast level** of the barrel, etc.
- Depending on their **origin**, *oak barrels* will have a different impact and will **transfer** different characteristics to the wine.
- Using barrels of **second or third use** is one of the ways of aging wine without getting **excessive oak influence**.

Suggested **reading** for wine vocabulary in English

- winefolly.com
 - decanter.com
 - jancisrobinson.com
 - winespectator.com
 - oiv.int - International Organization of Vine and Wine
 - wine-searcher.com
- Páginas web de bodegas **en inglés**. Muchas bodegas del mundo tienen su versión en inglés, sin embargo, les recomiendo visitar sitios de bodegas de países donde el inglés sea el idioma principal.

Algunos ejemplos:

Nyetimber (Inglaterra): nyetimber.com

Ridgeview Estate (Inglaterra): ridgeview.co.uk

Chapel Down Estate (Inglaterra): chapeldown.com

Penfolds (Australia): penfolds.com

Tyrrel's (Australia): tyrrels.com.au

Henschke (Australia): henschke.com.au

Chateau Montelena Winery (EE. UU.): montelena.com

Archery Summit (EE. UU.): archerysummit.com

Inniskillin (Canadá): inniskillin.com

Mission Hill Winery (Canadá): missionhillwinery.com

Check it out!

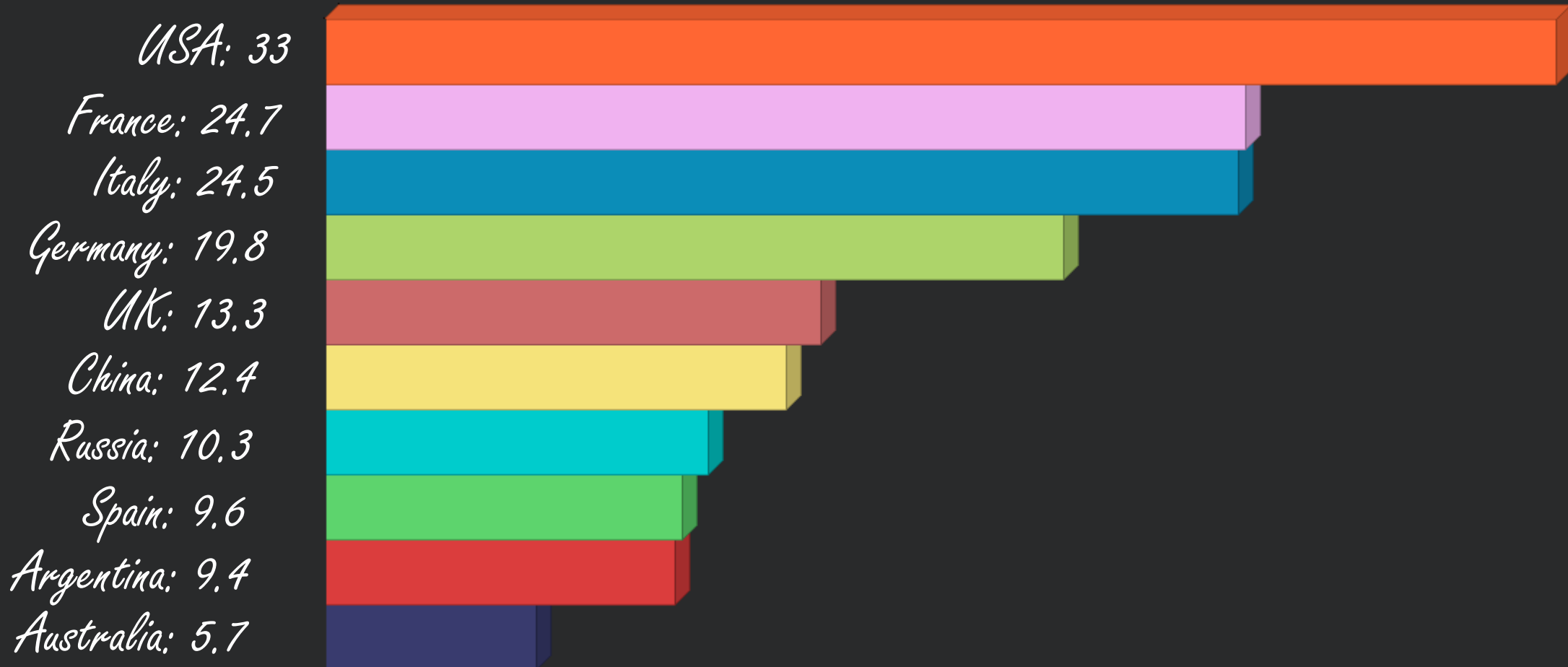
*****ON VIDEO***:** Take a look at this YouTube channel with curated instructional videos about wine:
https://www.youtube.com/playlist?list=PLc_D-7JlibmT_prcceyF7C6AgDNP1IjpN

¡Algo más!



Anexo

Consumo de vino (OIV 2020)
Wine Consumption (OIV 2020) – Top 10 Countries
(millions of hl [millones de hectolitros])





Examples of **Vocabulary in Use**

- Only 10 **countries consume** *almost* 70% of the **wine consumed worldwide**.
- Only 5 **countries consume** *almost* half the **wine consumed around the world**.
- *Wine consumption* in France and Italy is **very similar**.
- *Wine consumption* in Spain is **slightly higher than** the **volume** consumed in Argentina.
- *Although* the United Kingdom is not a high volume **wine producer**, it is the **fifth** country in the world wine consumption ranking.

Ejemplos de vocabulario aplicado traducidos

a continuación →

Un par de reglas sobre la temperatura

Traducción de la diapositiva 10

¿Por qué es tan importante?

Primero que nada... **no existe la "temperatura ambiente"**

(este concepto no significa nada en relación con el vino y no podemos aplicarlo a él)

- La temperatura **afecta** la manera en que percibimos las diferentes *características* del vino.
- Las temperaturas más bajas *exageran* la **acidez** y los **taninos**. Esto es bueno para la acidez, pero no tanto para los taninos.
- Las temperaturas más altas *exageran* el **CO₂** y lo vuelven agresivo.
- Las temperaturas más altas ayudan a que los aromas *se volatilicen*, ¡pero también el **alcohol**!
- Las temperaturas más altas hacen que los *taninos* sean "más suaves" y esconden las notas amargas.

Vocabulario aplicado

Traducción de la diapositiva 12

- La **temperatura** tiene un efecto **enorme** en *cómo percibimos el vino*.
- Las *características* del **vino** se comportan de manera diferente **según** la temperatura del vino.
- Los distintos **estilos de vino** **necesitan** distintas *temperaturas de servicio*.
- Con los **vinos blancos** la expresión de la **acidez** es fundamental, incluso **si no se trata de** un vino con alta acidez. Las temperaturas más bajas ayudan a que la acidez se note más, por lo tanto, los **vinos blancos** se sirven a *temperaturas más bajas*.
- Los vinos con **alta concentración de taninos no deben servirse** a bajas temperaturas porque cuando están fríos, los taninos se vuelven agresivos y el vino se **vuelve astringente**. **Tampoco deben** servirse a temperaturas **demasiado altas**, porque en ese caso, solo percibiríamos el *alcohol*. ☹️

Vocabulario aplicado

Traducción de la diapositiva 46

- En general, el **viejo mundo** y el **nuevo mundo** tienen algunas diferencias en relación con la **viticultura** y la **elaboración de vino**.
- La elaboración de vino en el **viejo mundo** en general está **asociada a la TRADICIÓN**.
- En el **nuevo mundo**, la **legislación vitivinícola** es más **flexible** que en el **viejo mundo**.
- En el **nuevo mundo**, **los hacedores de vino** tienen más libertad para experimentar con los *procesos de vinificación* porque existen pocas **restricciones**.
- Desde el punto de vista de la elaboración de vino, el **viejo mundo** está asociado con *procesos menos flexibles y más antiguos*, y el **nuevo mundo** está asociado con *innovación y nuevas tecnologías*.

Vocabulario aplicado

Traducción de la diapositiva 48

- En Argentina hay **tres** regiones vitivinícolas principales: el **noroeste argentino**, la **región de Cuyo**, y la **Patagonia y región atlántica**.
- En el *noroeste* de Argentina, **la viticultura** se concentra principalmente en los **Valles Calchaquies**.
- La **región de Cuyo** **se ubica** en el centro del país, a los pies de la cordillera de **Los Andes**. **Abarca** las provincias de Mendoza, San Juan y La Rioja.
- La región vitivinícola de **Patagonia** **se extiende desde** la provincia de La Pampa **hasta** la provincia de Chubut.

Vocabulario aplicado

Traducción de la diapositiva 50

- Hay **más de** siete millones de hectáreas **cultivadas con vid** en todo el mundo.
- **Los cultivos de vid** en el mundo **abarcan** un total de 7,3 millones de *hectáreas*.
- **Según el** último informe de la OIV*, la **producción total de vino del mundo** de 2020 **fue de alrededor de** 260 millones de *hectolitros*.
- En 2020, **se consumieron** en el mundo cerca de 234 millones de **hectolitros** de vino.

*OIV (Organización Internacional de la Viña y el Vino) = International Organization of Vine and Wine

Vocabulario aplicado

Traducción de la diapositiva 52

- Juntos, los 10 **países** con la **superficie de viñedo** más extensa **representan** casi el 67 % del **cultivo de vid** total del mundo.
- España tiene la mayor **superficie cultivada**. **Según el** informe de la OIV de 2020, tienen **casi** 1 000 000 de hectáreas de **viñedo**.
- Con **alrededor de** 215 000 hectáreas de **superficie cultivada con vid**, Argentina tiene la **superficie de viñedo** más extensa de Sudamérica.
- La **superficie de viñedo** de Rumania es **levemente más pequeña** que el cultivo de vid de Portugal.
- La **superficie de viñedo** de Rumania es **mucho más pequeña** que el cultivo de vid de China.

Vocabulario aplicado

Traducción de la diapositiva 54

- Solo 10 **países representan** *más del 83 %* de la **producción** total **de vino** del mundo.
- España es el país con la **superficie cultivada más extensa**, pero Italia es el país con el **volumen más alto de producción de vino**.
- Con una **producción de** más de 10 millones de hectolitros, Argentina es el **quinto mayor productor de vino** del mundo, *inmediatamente después de* los Estados Unidos.
- En 2020, Francia **elaboró** *más de* 46 millones de hectolitros, y es el **segundo mayor productor de vino** del mundo.
- Italia, España y Francia juntos **representan** más de **la mitad** de la **producción de vino del mundo** de 2020.

Vocabulario aplicado

Traducción de la diapositiva 57

- En 2020, Italia, España y Francia fueron los **3 principales exportadores de vino**. Sus **exportaciones** representan el 50 % del **mercado mundial**.
- Argentina se ubica en el número 6 del **ranking** mundial de **exportadores** de vino.
- El Reino Unido es el territorio con el **volumen de importación más alto** del mundo. En 2020, **importaron** 14,6 millones de **hectolitros** de vino.
- El Reino Unido, Alemania y EE. UU. son los **tres principales importadores de vino**. En 2020, **importaron el** 39 % del mercado total mundial.
- Argentina **exporta vino** a más de 125 países. El país que más vino le **compra a** Argentina es Estados Unidos.

Vocabulario aplicado

Traducción de la diapositiva 61

- La **mayor parte** del vino producido en Argentina es **vino tinto**. En 2020, la **producción de vino tinto** del país **representó el 69,4 %** de la **producción total de vino** del país.
- La producción de Cuyo **representa** más del **96 %** de **la producción de vino** de Argentina. **Más del 79 %** del *vino elaborado en el país* se produce en Mendoza.
- La producción de Mendoza y San Juan **representa** más del **93 %** del **volumen total de vino** de Argentina.
- La **porción de producción** de vino blanco y vino rosado de Argentina es del **28,7 %** y **2,4 %** **respectivamente**.

Vocabulario aplicado

- La **viticultura** es el primer, y **fundamental**, paso de la *producción de vino*.
- Las *características* de la **uva**, *entre otras cosas*, definen el **estilo** y la **calidad** del vino.
- Las distintas partes de la **uva** **aportan** diferentes elementos al vino.
- La **piel** de la uva es **clave** para los **atributos** del vino. De allí obtenemos el *color*, los *aromas* y los taninos.
- De la **pulpa** obtenemos el *volumen*, es decir, la cantidad de agua, los **azúcares**, los **ácidos** y otros **compuestos**.

Vocabulario aplicado

Traducción de la diapositiva 68

- La mayoría de las **variedades de uva** usadas para hacer vino pertenecen a la **especie** *Vitis vinifera*.
- Las distintas **variedades de uva** producen vinos con diferentes **aromas** y **características**.
- Existen miles de **variedades de uva** pero *menos de 200* se usan para elaborar la mayor parte del vino de todo el mundo.
- La **misma cepa** produce vinos con diferentes **características** según el ***terroir***.
- **Malbec** y **Torrontés** son las **cepas *emblema***, mientras que la **Tannat** es la **variedad *insignia*** de Uruguay.

Vocabulario aplicado

- Los **suelos sueltos** permiten un buen **drenaje**; esto significa que las vides recibirán la *cantidad adecuada* de agua.
- En la Patagonia, los viñedos están protegidos del **viento** *constante* por hileras de **álamos** plantadas a su alrededor.
- La alta **exposición solar** y la gran **amplitud térmica** son elementos positivos para la correcta **maduración** de la fruta.
- El **raleo de hojas** garantiza que los **racimos** recibirán la cantidad adecuada de *luz solar* para lograr una **maduración** correcta, y *circulación de aire* para evitar **plagas**.

Vocabulario aplicado

Traducción de la diapositiva 76

- **Cada vez más**, los hacedores de vino buscan hacer vinos que **expresen** el *terroir* del lugar de donde provienen.
- En Argentina, la **enorme diversidad de *terroirs*** de norte a sur y desde Los Andes hasta el mar, permiten lograr **una infinidad de** estilos de vino diferentes.
- A lo largo de Los Andes, la nieve es muy importante para la viticultura ya que sus **valles** están **irrigados** por el agua de *deshielo*.
- Muchos **productores** del mundo elaboran *vino espumante* con Chardonnay y Pinot Noir; sin embargo, nunca serán iguales al Champagne debido a las condiciones del ***terroir*** **inigualable** de Champagne.

Vocabulario aplicado

Traducción de la diapositiva 85

- El alcohol del vino proviene de la *transformación* del azúcar durante la **fermentación**.
- Existen *distintas técnicas de fermentación*; **los vinos tintos** se **fermentan con las pieles y las semillas** mientras que los **vinos blancos, por lo general**, se fermentan sin las pieles y las semillas.
- Los procesos de **clarificación y filtrado** ayudan a que el vino se vuelva **límpido y estable**.
- *El vino espumante* atraviesa una **segunda fermentación**; puede tener lugar **en la botella**, como en el método Champenoise, o puede ocurrir en un **tanque**, como en el método Charmat.

Vocabulario aplicado

Traducción de la diapositiva 68

- La etapa de la **crianza** es un proceso opcional basado en el *estilo de vino* deseado.
- Existen *innumerables* **resultados posibles** según algunos factores como el **origen del roble**, la cantidad de tiempo, el **nivel de tostado** de la barrica, etc.
- Según su **origen**, *las barricas de roble* tienen efectos diferentes y le **transfieren** distintas características al vino.
- Usar barricas de **segundo o tercer uso** es una de las maneras de aplicar crianza al vino sin tener una **excesiva** influencia del roble.

Vocabulario aplicado

Traducción de la diapositiva 92

- Solo 10 **países consumen** *casi el 70 %* del **vino que se consume a nivel mundial**.
- Solamente 5 **países consumen** *casi* **la mitad** del **vino que se consume a nivel mundial**.
- *El consumo de vino* en Francia e Italia es **muy similar**.
- *El consumo de vino* en España es **levemente más alto que el volumen** consumido en Argentina.
- *Aunque* el Reino Unido no es un **productor de vino** de **alto volumen**, es el **quinto** país en el ranking de consumidores de vino del mundo.

Good luck!

¿Dudas?



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