



CATAS
divertidas

GLOSSARY

Acidity	Sharp and refreshing sensation
Ageing	Process of maturing the wine which can take place in oak barrels or other containers.
Aroma	Characteristic scent of a wine
Astringency	Dryness and contraction of the gums and tongue due to the tannins present in wine
Balance	Harmony between each component within the wine
Barrel	Wooden container used to store and age wine
Biodynamic	Wine produced using sustainable agricultural techniques
Bitter	Unpleasant taste due to excess tannins or inadequate fermentation
Body	Sensation of weight in the mouth
Bouquet	Collection of wine aromas, especially those that develop with age
Brilliance	Quality of being shiny or having an intense brightness
Bunch	Set of grapes which are held on the same vine
Carbonic	Presence of bubbles in wine, typically in sparkling wines
Clean	Wine with crystalline clarity, without suspended particles.
Cloudy wine	Wine which has a lack of clarity due to the presence of sediments
Complexity	Refers to the variety of flavours and aromas
Cork	Stopper used to seal the bottle of wine
Coupage	Process of mixing wines from different varieties, vintages, or vineyards to create a final wine.
Decant	Pouring the wine into another container to separate it from the sediment and improve its taste.
Decanting	Transferring of wine between containers
Dense	Refers to the texture of a wine with a noticeable density or viscosity in the mouth.
Designation of Origin (DO)	Certification of quality and geographical origin
Destemming	Process in which the grapes are separated from their bunch and the stems or stalks are removed.
Dregs	Solid residue which settles at the bottom of the bottle of wine
Dry	Wine without residual sugar



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Elegance	Wine which is well-balanced and refined
Evolution	Changes in the wine over time
Fermentation	Process of converting sugar into alcohol
Filtration	Removing solid particles from the wine
Floral	Having flavour or aroma notes resembling flowers
Fruity	Having flavour or aroma notes resembling fruits
Grape	Fruit of the vine
Grape pomace	Solid residue left over after squeezing grapes in order to extract the juice, often used in distillation to produce brandy.
Herbaceous	Tasting of fresh herbs
Impurities	Unwanted substances present in the wine which may affect its taste and quality.
Intensity	Strength of the taste and aroma
Label	Piece of paper or other material that contains information about the wine.
Length	Persistence of the wine's flavour in the mouth
Long wine	Wine which lingers in the mouth
Malolactic	Secondary fermentation which softens the wine
Maturing	Process during which the wine is allowed to age.
Mineral	Having flavour which resembles minerals
Monovarietal	Wine made using only one variety of grape
"Mosto"	Refers to grape juice before being fermented into wine
Multivarietal	Wine made using a mixture of different grape varieties
Notes	Specific characteristics of flavour and aroma
Oak	Wood used to age wine
Oenologist	A professional specialising in oenology
Oenology	The science of wine and winemaking
Oxidation	Exposing the wine to oxygen, sometimes negative
Pairing	Combination of wine with certain foods
Plonk	Ordinary or low-quality wine, with unbalanced flavours and high alcohol content



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Potent	Unbalanced wine due to excess alcohol
Retronasal	Olfactory sensation from the back of the nasal cavity after swallowing or spitting out the wine.
Rim	Refers to the colour of the edge of the wine when the glass is tilted.
Robe	Refers to the colour and density of the liquid layer in the glass
Rosé	Wine with a light pink colour
Sediment	Solid residue in the wine
Semi-sparkling wine	Presence of a slight fizziness or bubbling in the wine
Sip	Small amount of liquid drunk at one time
Skins	Refers to the skin of the grape
Smell	Sense which captures the aromas of the wine
Soft	Balanced wine which is easy to drink
Sommelier	Wine expert
Sparkling wine	Wine which has bubbles
Spoiled	Having an unpleasant or pungent taste, due to defects or alterations.
Staves	Wooden blocks
Stem	Stalks from the same bunch of grapes, which may also contain small leaves.
Sulphites	Natural preservatives in wine
Sweet	Flavour of a wine which indicates the noticeable presence of residual sugar.
Tannins	Compounds which give structure and astringency to the wine
Taster	Person who tries and evaluates different wines
Tears	Drops which form on the sides of a wine glass



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Terroir	Set of natural factors which affect the vineyard
Texture	The tactile or visual sensation of the surface of something
“Tinto”	Wine which is red in colour
Transparency	Visual clarity of the wine
Unfiltered	Wine which has not undergone the filtration process to remove sediments
“Vendimia”	Grape harvest
Vine	Grape variety used in wine production
Vineyard	Land where grapevines are planted
Vinification	Process of making wine
Vintage	Harvest of grapes
Vintage	Harvest year of the grapes used in a wine
Viticulture	Knowledge and management of the vineyard, as well as the influence of the land on grape development.
Volume	Sensation of fullness in the mouth
Watery	Wine lacking in body and flavour concentration
Wine	Alcoholic beverage made from fermented grapes
Wine lees	Yeast sediments in the wine
Wine region	Specific geographic area where grapes are grown for wine production.
Winery	Place where wine is produced and stored
Wine Tasting	Process of trying and evaluating different wines
Wood	Woody flavour, common in wines aged in oak
Yeast	Microorganisms responsible for the fermentation of grape juice into wine.