

## 1<sup>st</sup> session (Chapters 1, 2, 5, 6)

### Tasting and wine-food pairing, social responsibility, service

#### 1. The wine tastes refreshing and your mouth is watering.

- a) It means the wine is spoilt.
- b) This is the result of acidity in the wine.
- c) This is a very sweet wine with low acidity.
- d) This is a typical full-bodied wine with low acidity.

#### 2. There is a strong taste of black tea, bitter and astringent:

- a) This is the result of acidity in the wine.
- b) This is the result of sweetness in the wine .
- c) This is perfectly normal for white wine.
- d) This is the taste of tannin in the wine

#### 3. The right sequence of a tasting note is:

- a) appearance, nose, palate, conclusions
- b) nose, appearance, palate, conclusions
- c) appearance, palate, conclusions, nose
- d) nose, palate, appearance, conclusions

#### 4. "Mouthfeel" is another word for:

- a) the acidity in wine
- b) the sweetness of the wine
- c) the tannins in wine
- d) the body of the wine

#### 5. There are long lasting desirable flavours after swallowing the wine.

- a) This is the result of tannins in the wine.
- b) This describes a long finish of a wine.
- c) This describes a typical red wine.
- d) This describes a typical Italian wine.

#### 6. The balance of a wine is best described as:

- a) fruit, sweetness, tannins and acidity
- b) sweetness and body
- c) acidity and tannins
- d) body of the wine

#### 7. The wine appears to have (a lot) more bitterness and acidity.

- a) This means the glass is too big.
- b) This is a sign of a wine that is too old.
- c) This is typically an Australian wine.
- d) This is the effect of pairing with sweet food.

**8. The wine appears to have (a lot) more bitterness and acidity.**

- a) This will disappear anyway.
- b) "Umami" in food increases this perception.
- c) This is a general effect of food pairing, and it happens to every wine.
- d) This is the result of pairing with food that has no umami at all.

**9. Acidity in food**

- a) makes it impossible to make a good match with wine.
- b) is not possible because food doesn't have any acidity.
- c) increases the perception of body, sweetness and fruit.
- d) increases the perception of saltiness of the wine

**10. The wine seems less bitter, with lower acidity and more body.**

- a) This can only happen to a red wine.
- b) This is the result of a lot of shaking of the bottle.
- c) This happens when pairing wine with salty food.
- d) This can only happen to a white wine.

**11. BAC means:**

- a) Blood Accidents Control
- b) Beverage Alcohol Control
- c) Blood Alcohol Content
- d) Blood Level After Carbon Dioxide

**12. Alcohol is absorbed by the body through**

- a) the liver
- b) the stomach and intestines
- c) the brains
- d) the muscles and heart

**13. Ethanol is broken down mainly by:**

- a) the intestines
- b) the stomach
- c) the muscles and brains
- d) the liver

**14. The consumption of alcohol**

- a) improves the ability of driving.
- b) improves the focus on work.
- c) improves your coordination.
- d) will not improve any of these.

**15. The maximum amount of BAC while driving is:**

- a) 0,5 per mil
- b) 1,0 per mil
- c) 0,5 percent
- d) 1,0 percent

**16. The maximum BAC in the first 5 years with a driver's license is:**

- a) 0,1 percent
- b) 0,2 percent
- c) 0,2 per mil**
- d) 2 per mil

**17. A bottle of wine should always be stored horizontally.**

- a) That is true.
- b) This depends on the type of sealing**
- c) That is false.
- d) That is only true for white wines.

**18. The best temperature to serve a sweet wine is:**

- a) 6-8°C**
- b) 10-15°C
- c) 0-6°C
- d) 6-18°C

**19. Explain the use of a flute:**

- a) It prevents a wine from decaying.
- b) A flute is a glass used for beer, not for wine.
- c) This is a glass sealing, used for expensive wines.
- d) This is a small glass that enhances the effect of the bubbles.**

**20. A bottle of wine contains \_\_ glasses of 125 ml.**

- a) 5 glasses
- b) 6 glasses**
- c) 7 glasses
- d) 7 ½ glasses

## 2<sup>nd</sup> session (chapter 3, 4)

Factors: viticulture, soil, vinification, labels

### 1. In order to grow and produce grapes, a vine needs:

- a) sunlight, bacteria, warmth
- b) Co<sub>2</sub>, sunlight, water, warmth, nutrients
- c) water, yeast, warmth, nutrients
- d) sunlight, water, warmth

### 2. Climate

- a) describes the weather that we may expect in a typical year.
- b) is the weather in the summer.
- c) describes the weather during the growing season of a grape.
- d) describes the weather of last year.

### 3. Climate is mainly determined by:

- a) latitude, weather and oceans.
- b) weather, latitude, rivers and oceans.
- c) altitude, weather and latitude.
- d) latitude, altitude and oceans.

### 4. For vine grapes, the most important time of the weather condition is:

- a) winter.
- b) when the grapes are ripening.
- c) spring .
- d) after harvest.

### 5. Warmth is important for grapes. Which of the following is ideal?

- a) a lot of heat
- b) a lot of cold periods
- c) a soft and warm winter
- d) not too little, not too much

### 6. Yields have an influence on quality. Which of the following is correct?

- a) This is not true.
- b) This is true, but the influence is very small.
- c) Lower yields generally give the best quality.
- d) Higher yields always give the best results.

### 7. Which of the following pests and diseases decrease the quality of the grapes?

- a) animal pests, such as birds and insects
- b) fungal diseases, such as mildew
- c) bacteria and viruses
- d) all of the above

**8. The harvest of grapes**

- a) is always in September.
- b) depends on the latitude.
- c) is always in October.
- d) depends on rainfall.

**9. The fermentation temperature of white wine is**

- a) between 20-32 °C
- b) around 25 °C
- c) between 12-22°C
- d) around 10 °C

**10. Sweetness in wine is mostly caused by**

- a) completely fermented must.
- b) unfermented sugars in the wine.
- c) adding sugar to the wine.
- d) adding sugar to the must, before fermenting.

**9. The fermentation temperature of red wine is:**

- a) between 20-32 °C
- b) around 25 °C
- c) between 12-22°C
- d) around 10 °C

**12. Extraction of colours in red wines can be done by:**

- a) pumping over only.
- b) pumping over or punched down skins.
- c) punched down skins.
- d) just let nature do its work.

**13. In comparison to European oak, American oak is**

- a) more expensive, and not very aromatic.
- b) more expensive and very aromatic.
- c) less expensive, with aromas of coconut and vanilla.
- d) less expensive, with very little aromatic compounds.

**14. Allowing a lot of oxygen during wine making**

- a) softens the tannins in wine.
- b) produces the flavour of gasoline.
- c) is destroying any wine.
- d) is a standard procedure for any wine.

**15. "Vintage" on a label means**

- a) the year the wine was bottled.
- b) that the wine is made from very old grape vines.
- c) the year the grapes were harvested.
- d) that this is a very fashionable wine.

**16. What are the words "DOCa" or "DOCG" on a label ?**

- a) They mean the same, used in Spain.
- b) DOCa is a Spanish wine, DOCG is an Italian wine.**
- c) They mean the same, used in Italy.
- d) DOCa is an Italian wine, DOCG is a Spanish wine

**17. "TBA" is a very special quality wine.**

- a) It means Total Blend of All Grapes.
- b) This is a very dry wine, from sundried grapes.
- c) This is an inexpensive wine of good quality.
- d) This is a very sweet wine, affected by noble rot.**

**18. Wine grapes were produced without pesticides, herbicides, etc.**

- a) This is called an organic wine.**
- b) Unfortunately, this is not possible.
- c) This is an experimental wine.
- d) These are always sweet wines.

**19. In general, old vines produce**

- a) lower yields and higher quality.**
- b) average yields and low quality.
- c) low yields and they are prone to many diseases.
- d) high yields and average quality.

**20. A "Cave Coopérative" or co-operative cellar:**

- a) is a place where winemakers hold their meetings.
- b) is a winemaking facility shared by a number of grape farmers.**
- c) is a place where wine auctions are held.
- d) is a facility where the families of winemakers have social meetings.

**3<sup>rd</sup> session (chapter 7, 8)**  
**Chardonnay and Pinot Noir**

**1. Chablis is the name of**

- a) a wine and a region not belonging to Burgundy.
- b) a grape and a Burgundy-region.
- c) a wine and a Burgundy-region.
- d) a grape and a region not belonging to Burgundy.

**2. Malolactic fermentation is used in Burgundy:**

- a) to soften the harsh acids.
- b) to avoid second fermentation.
- c) to emphasize the acidity.
- d) to brighten up the colour.

**3. Two famous regions of the Côte d'Or are:**

- a) Beaujolais and Jura
- b) There is just one region, called Côte d'Or
- c) Meursault and Puligny-Montrachet
- d) Meursault and Champagne

**4. Pouilly-Fuissé is the name of**

- a) a grape variety.
- b) a region in the Loire.
- c) a famous wine grape grower in Burgundy.
- d) a wine in the Maconnais region.

**5. Yara Valley, Adelaide River and Margaret River are regions in:**

- a) Australia
- b) New Zealand
- c) South Africa
- d) Argentina

**6. Sonoma and Carneros are regions in:**

- a) Argentina
- b) Australia
- c) New Zealand
- d) California

**7. The most well known region of Argentina is:**

- a) Casablanca Valley
- b) Marlborough
- c) Mendoza
- d) Western Cape

**8. Chardonnay grapes**

- a) are very hard to grow.
- b) can tolerate wide ranges of soils and climates.**
- c) are only suitable for very warm climates.
- d) can only produce inexpensive wines.

**9. Oak flavours are often added to chardonnay wines.**

- a) That is true for large volume Chardonnays.**
- b) No, that is not a common thing to do.
- c) That is only true for the most expensive wines.
- d) Chardonnay is always matured on oak.

**10. Chardonnay is very suitable for blending.**

- a) No, this causes off-flavours.
- b) No, that would be a waste of the beautiful quality.
- c) Yes, especially with Semillon.**
- d) Yes, especially with pinot noir.

**11. Pinot noir is usually a dark wine with a lot of tannins.**

- a) That is true.
- b) That is only true in very cold regions.
- c) Yes, it also has low acidity.
- d) That is not true.**

**12. Gevrey-Chambertin and Nuits-Saint-Georges are**

- a) wines made of Chardonnay.
- b) villages known for Pinot Noir grape-growing.**
- c) wines made from a blend of Chardonnay and Pinot Noir.
- d) regions for low quality bulk wines of Pinot Noir.

**13. Pfalz and Baden are famous wine regions in Germany.**

- a) No, Baden is a region in Austria.
- b) They produce small quantities of inexpensive Pinot Noir.
- c) They produce Pinot Noir with a light body and red berry fruit.**
- d) Yes, because these regions have a hot climate.

**14. Pinot Noir in Germany**

- a) is rarely seen, since almost all production is from white grapes .
- b) is produced in large volumes.**
- c) typically gives flavours of pineapple and mango.
- d) is often blended with Riesling.

**15. Increasing quality levels are, in the right sequence:**

- a) Bourgogne AC, Bourgogne Village, Premier Cru, Grand Cru**
- b) Grand Cru, Bourgogne Village, Premier Cru, Bourgogne AC
- c) Bourgogne Village, Premier Cru, Grand Cru, Bourgogne AC
- d) Grand Cru, Premier Cru, Bourgogne Village, Bourgogne AC



**16. New Zealand produces Pinot Noir.**

- a) True, but very little, the climate is too warm.
- b) True, but very little the climate is too cold.
- c) Yes, in Central Otago and Marlborough.
- d) Pinot Noir growing started in the year 2000.

**17. Australia produces Pinot Noir.**

- a) True, in Yarra Valley, Victoria.
- b) False, all regions are too hot for Pinot Noir.
- c) True, in the Casablanca region.
- d) True, but most regions are too hot for Pinot Noir.

**18. Pinot Noir wines in the USA:**

- a) grow mainly in Oregon and California.
- b) are very light bodied.
- c) are only produced in bulk.
- d) grow mainly in Kansas.

**19. Chile is**

- a) known for Pinot Noir wines, blended with German wines.
- b) the country with the most widely planted Pinot Noir grapes.
- c) is the biggest consumer of high-quality pinot noir.
- d) one of the rare places where inexpensive Pinot Noir is produced.

**20. A typical Burgundy wine is**

- a) unblended Pinot Noir.
- b) a Champagne blend.
- c) a wine made from all kind of grapes.
- d) a cheap dark wine with low acidity.

#### 4<sup>th</sup> session (chapter 9, 10)

#### Cabernet Sauvignon, Merlot, Sauvignon Blanc

**1. Cabernet Sauvignon and Merlot are often blended together because**

- a) Merlot adds body and softness to the wine.
- b) it is simply a tradition.
- c) Cabernet Sauvignon lacks colour.
- d) Merlot gives more acidity and tannins in the wine.

**2. Black currant, bell pepper and mint are typical aromas of**

- a) Merlot.
- b) Merlot from a cool region.
- c) the oak in a wine made from Cabernet Sauvignon.
- d) Cabernet Sauvignon.

**3. Blackberry, black plum, and black cherry are typical aromas of**

- a) any Cabernet Sauvignon .
- b) Cabernet Sauvignon in a warm region.
- c) Merlot
- d) Cabernet Sauvignon in a cool region.

**4. Left bank wine regions in Bordeaux are:**

- a) Saint-Émilion, Pomerol.
- b) Haut-Médoc, Pauillac, Margaux.
- c) Saint-Émilion, Médoc.
- d) Médoc, Haut Médoc, Saint-Émilion.

**5. Merlot is the dominant grape in Médoc, on the left bank.**

- a) That is true.
- b) No, Médoc is a wine region on the right bank.
- c) No, Merlot is not the dominant grape anywhere.
- d) No, merlot is the dominant grape on the Bordeaux right bank.

**6. "Bordeaux Supérieure" means**

- a) the highest quality wines of Bordeaux.
- b) a higher level of alcohol than basic Bordeaux AC.
- c) a quality wine for all regions in the south of France.
- d) nothing. Every winemaker can put this on the label.

**7. Cabernet Sauvignon with distinctive cassis, mint and eucalyptus**

- a) is typical for right bank Bordeaux.
- b) is typical for left bank Bordeaux.
- c) is typical for Coonawara, New Zealand.
- d) is typical for Coonawara, Australia.

**8. The term "Grand Cru" is often used to indicate that**

- a) the wine is made from grapes that are bought elsewhere.
- b) the wine is ready to drink.
- c) this is the main wine of the château.
- d) this is the highest quality level in Bordeaux.

**9. Bulk production of inexpensive Cabernet Sauvignon and Merlot**

- a) are produced in Chile and Southern France.
- b) are rarely seen.
- c) are produced in the Haut Médoc region.
- d) are found only in South Africa.

**10. Shiraz and Malbec are respectively blended with Cabernet Sauvignon:**

- a) in Bordeaux and Australia.
- b) in Australia and Argentina.
- c) in Burgundy and Argentina.
- d) in Bordeaux and Argentina.

**11. Sauvignon Blanc has strong aromas of :**

- a) cherries and blackberries
- b) black currant and asparagus
- c) elderflower, bell pepper, asparagus
- d) bramble and asparagus

**12. Sauvignon Blanc is a non-aromatic red grape.**

- a) No, Sauvignon Blanc is the name of a wine, not of a grape.
- b) Yes, it is.
- c) No, it's a non-aromatic white grape.
- d) No, it's an aromatic white grape.

**13. In the Loire, Sauvignon Blanc is famous in:**

- a) Marlborough
- b) Pessac-Léognan
- c) Sancerre and Pouilly-Fumé
- d) Casablanca

**14. Sauvignon is a part of premium Bordeaux wines:**

- a) No, it is never a part of Bordeaux blends.
- b) It is a single variety
- c) It is blended with Sémillon.
- d) It is only for inexpensive bulk wines.

**15. Sauvignon Blanc in Napa Valley, California:**

- a) is known as Fumé Blanc.
- b) is rarely seen, since it's the most common grape for Washington State.
- c) is known as Meursault.
- d) is produced only for export wines.

**16. The best-known region for Sauvignon Blanc in New Zealand is**

- a) Constantia.
- b) Marlborough, known for very small quantities of Sauvignon Blanc.
- c) Casablanca.
- d) Marlborough, which is also the largest region for Sauvignon Blanc.

**17. In Marlborough, machine harvesting is common**

- a) because it is very efficient.
- b) because the grapes are picked very carefully.
- c) because you can pick them before ripening.
- d) because workers don't like the handpicking.

**18. South Africa produces Sauvignon Blanc:**

- a) only for inexpensive wines.
- b) top qualities in the cooler coastal areas.
- c) top qualities in the warm regions.
- d) top qualities, only matured on oak.

**19. Outside of the Loire, France produces**

- a) no Sauvignon Blanc at all.
- b) large volumes of red Sauvignon Blanc wine.
- b) small quantities of Sauvignon Blanc wines.
- d) large volumes of inexpensive Sauvignon Blanc wines.

**20. When blended, Sauvignon Blanc is mostly assembled with:**

- a) Chablis
- b) Pinot Noir
- c) Cabernet Sauvignon
- d) Sémillon

**5<sup>th</sup> session (chapter 12, 11)**  
**Riesling, Grenache, Syrah/Shiraz**

**1. Well-known countries for Riesling are:**

- a) Germany, Italy, Austria, Spain, Australia
- b) Australia, Switzerland, Portugal, Austria
- c) Germany, Austria, Italy, Spain, Australia, New Zealand
- d) Germany, France, Austria, Australia, New Zealand

**2. The aroma character of Riesling can be described as:**

- a) fruity and floral
- b) herbaceous
- c) earthy, with a lot of red fruit
- d) floral, with spices and oak

**3. Riesling wines contain:**

- a) low acidity. They can be dry or sweet.
- b) high acidity They can be sweet only.
- c) medium acidity . They can be dry or medium sweet.
- d) high acidity They can be dry, medium dry or sweet

**4. Prädikatswein is categorised according to:**

- a) the sugar levels in the wine.
- b) the sugar levels in the grapes .
- c) the aromas in the grape.
- d) the conclusions of a tasting panel.

**5. Increasing quality levels are:**

- a) Spätlese, Kabinett, Trockenbeerenauslese, Auslese
- b) Kabinett, Spätlese, Auslese, Beerenauslese
- c) Eiswein, Beerenauslese, Spätlese, Kabinett
- d) Kabinett, Trockenbeerenauslese, Spätlese, Auslese

**6. The lightest bodied Rieslings in Germany are produced in:**

- a) Rheingau
- b) Mosel
- c) Pfalz
- d) Alsace

**7. There are two appellations in the Alsace:**

- a) Alsace Grand Cru and Alsace Royal
- b) Alsace Superior and Alsace Valley
- c) Alsace and Alsace Grand Cru
- d) Alsace Grand Cru and Alsace Premier Cru

**8. Clare Valley and Eden Valley are famous Riesling regions in:**

- a) South Africa
- b) California
- c) New Zealand
- d) Australia

**9. Grosses Gewachs is a high quality wine**

- a) made from Pinot Noir or Riesling. It is set up by the best producers.
- b) made from Riesling only.
- c) made from Pinot Noir only.
- d) made from Pinot Noir or Riesling. It is set up by the German government.

**10. Welschriesling and Olaszrisling are:**

- a) non-existing grapes.
- b) Riesling varieties.
- c) varieties unrelated to Riesling.
- d) the most used varieties in Germany.

**11. This country has a great reputation for Shiraz:**

- a) New Zealand
- b) Argentina
- c) Australia
- d) Germany

**12. A typical Syrah wine is:**

- a) low-bodied, with aromas of grass and hay.
- b) medium-bodied, with aromas of red fruit and citrus.
- c) full bodied, with aromas of vanilla and grapefruit.
- d) full-bodied, with aromas of dark fruit and dark chocolate.

**13. A typical Grenache wine is:**

- a) light coloured, with aromas of red fruit and spicy notes
- b) very dark coloured, with aromas of lemon and apple
- c) light coloured, with aromas of petrol and pineapple
- d) very dark coloured, with aromas of red fruit and elderflower

**14. Grenache is widely used to make:**

- a) red wines only
- b) rosé wines, in the Rhône and Spain
- c) white wines only
- d) rosé wines, in Germany and Austria

**15. Syrah and Grenache are often blended together:**

- a) True because they share almost the same character.
- b) that is called GSM
- c) False
- d) True, especially in the South-Rhône

**16. Syrah and Grenache are mainly found in:**

- a) Germany and South France
- b) South France and Spain**
- c) Austria and Bordeaux
- d) Spain and Italy

**17. Côte Rotie and Hermitage are wine regions.**

- a) Those are two names for the same region.
- b) In the Southern Rhône, they produce inexpensive wines.
- c) in the Northern Rhône, they produce high quality wines.**
- d) in Spain and France, they produce high quality wines.

**18. Côtes du Rhône and Côte du Rhône Villages are appellations:**

- a) in Bordeaux
- b) in the Northern Rhône
- c) in Burgundy
- d) none of these regions**

**19. Châteauneuf-du-Pape is:**

- a) a famous wine region in Australia
- b) a high quality wine region in the Southern Rhône**
- c) a popular wine region in the north of France for wine tourism.
- d) the biggest wine region of France that produces bulk wines.

**20. Hunter Valley, McLaren Vale and Barossa Valley are:**

- a) famous Australian wine regions for producing Shiraz**
- b) famous Californian wine regions for producing Shiraz
- c) wine regions in Argentina which produce low quality wines.
- d) wine regions in California which produce all quality levels.

## 6<sup>th</sup> session (chapter 13)

### White grapes

#### 1. The classic region for Pinot Gris is:

- a) **Alsace**
- b) Provence
- c) Southern-Rhône
- d) Burgundy

#### 2. Pinot Gris or Pinot Grigio is a grape variety:

- a) that is only known in France and California.
- b) **that is planted widely in Alsace, New Zealand and Italy.**
- c) that is known in Spain as "Pin de Griz".
- d) that is planted widely in Spain and Australia.

#### 3. The best Pinot Grigio wines come from:

- a) Piemonte and Sicilia
- b) **Trentino-Alto Adige and Friuli-Venezia-Giulia**
- c) Rioja and Piemonte
- d) Navarra and Catalunya

#### 4. Verdicchio is a white grape variety in the Marche region:

- a) full bodied, with lots of tannins
- b) no, it grows mainly in Veneto and Sicilia
- c) **with high acidity and flavours of lemon, fennel and bitter almond**
- d) no, it grows mainly in France

#### 5. The best examples of Verdicchio are found in:

- a) Verdicchio di Sicilia
- b) Verdicchio di Trentino-Alto Adige
- c) **Verdicchio dei Castelli di Jesi DOC**
- d) Verdicchio dei Toscano

#### 6. Trebbiano is a grape variety:

- a) that make beautiful premium wines.
- b) No, it's not. It's a region in the north of Italy.
- c) **that is mostly being used for inexpensive neutral wines.**
- d) No, it's not. It's a blended wine.

#### 7. Soave and Soave Classico DOC:

- a) are white wines from Spain that are increasingly popular.
- b) are red wines, often blended with French wines.
- c) are roses from all over Italy, made from Sangiovese.
- d) **are white wines from north-east Italy, made from Garganega.**



**8. An Italian white wine, made from the Cortese grape, is called:**

- a) Chianti white
- b) Gavi DOCG, a wine with high acidity, touches of green apple and citrus**
- c) Trebbiano, also known as Albariño
- d) Pinot Grigio, with nuttiness and a honey character

**9. Touraine in the Loire Valley is:**

- a) a hot climate .
- b) a cool-climate region that produces Chenin Blanc.**
- c) a hot climate, not suitable for wine making.
- d) a cool climate that produces beautiful Riesling wines.

**10. Chenin Blanc is widely grown in:**

- a) Germany
- b) California
- c) South Africa**
- d) Bordeaux

**11. Chenin Blanc is a grape that is not susceptible to noble rot.**

- a) That is not true One can make beautiful sweet wines with it**
- b) Luckily this is true. That's why winemakers love it.
- c) That is not true. When noble rot arrives, the grapes are destroyed.
- d) That is true. Therefore, one can only make dry wines from Chenin Blanc

**12. The relation between "Melon Blanc" and Muscadet is:**

- a) Melon Blanc is the grape; the wine is called Muscadet.**
- b) Melon Blanc is the wine; the grape is called Muscadet.
- c) Melon Blanc is another name for Muscadet.
- d) Melon Blanc and Muscadet are the same grapes, in France and Italy.

**13. Viognier is a white grape:**

- a) no, it's a red grape
- b) it can be a white or a red grape
- c) with high acidity and aromas of leather, vanilla and coconut
- d) full bodied, low in alcohol, with aromas of peach and pear**

**14. Viognier is to be found in:**

- a) California and Burgundy
- b) Northern Rhône, Chile, Argentina, Australia and California**
- c) Northern Rhône and Bordeaux
- d) Southern Rhône, Bordeaux and Australia

**15. Rias Baixas in Spain produces a very nice wine:**

- a) a beautiful Tempranillo
- b) a very fresh white wine made of Albariño**
- c) a full-bodied white wine from Trebbiano
- d) the well-known Verdicchio

**16. Bordeaux and Hunter Valley use the same white grape:**

- a) **Sémillon**
- b) Shiraz
- c) Viognier
- d) Chardonnay

**17. Gewurztraminer has a particularly aroma profile:**

- a) petrol, flowers and green apple
- b) grass, hay, bell pepper, asparagus
- c) **floral perfumes as lychee and grape, tropical fruit and sweet spices**
- d) plums, cherries and leather

**18. Well-known wine regions for Gewürztraminer are:**

- a) Alsace and Portugal
- b) Southern France and Spain
- c) Australia and Spain
- d) **Alsace and New Zealand**

**19. Torontes has a specific character:**

- a) **very aromatic, floral aromas of perfume and grapes**
- b) high acidity, high tannins, deep granate colour
- c) high acidity, low tannins, flavours of cherries and raspberry
- d) low aromatics, low body, very soft tannins

**20. Torontes is a local speciality of:**

- a) Argentina, especially in the Central Valley
- b) Chile, especially in the Central Valley
- c) **Argentina, especially in the Cafayete region**
- d) Chile, especially in Mendoza

## 7<sup>th</sup> session (chapter 14)

### Red grapes

#### 1. Gamay is the only red grape used in Beaujolais

- a) No, Chardonnay is permitted as well.
- b) Yes, it provides black fruit like bramble and has high tannins.
- c) No, cabernet sauvignon is permitted as well.
- d) Yes, it provides a lot of red fruit like strawberries and it has low tannins.

#### 2. Beaujolais Nouveau is:

- a) a very light style wine released in November.
- b) a wine only produced in very good years.
- c) a wine region in the south of France.
- d) a wine that is meant to keep for a maximum of 10 years

#### 3. Tempranillo is:

- a) the most important grape variety for Portuguese premium wines
- b) a Spanish title that means "Best Winemaker of the Year"
- c) the most important grape variety for premium Spanish red wines
- d) the name of a grape, a region and a wine

#### 4. Douro is a wine region with a high reputation:

- a) Douro is the name of a famous Portuguese wine
- b) in Spain, famous for Rioja
- c) in Portugal, it produces amongst others, port
- d) in Italy, where beautiful Barolo is produced

#### 5. The most famous wines from Piemonte are:

- a) Chianti
- b) Rioja
- c) Amarone
- d) Barolo DOCG and Barbaresco DOCG

#### 6. Barolo and Barabaresco are made from:

- a) Nebbiolo, with high tannins an high acidity
- b) Montepulciano, with soft tannins and low acidity
- c) Tempranillo, with soft acidity and a deep golden colour
- d) Trebbiano, with hars tannins and high acidity

#### 7. Chianto and Chianti Classico are made from different grapes

- a) Yes, from Sangiovese and Nebbiolo
- b) No, they are both made of Nebbiolo
- c) No, they are both made of Sangiovese
- d) Yes, from Nebbiolo and Montepulciano

**8. Valpolicella is:**

- a) a wine made in Veneto, in northern Italy.
- b) a wine, made in the whole of southern Italy.
- c) a grape variety, existing in Italy and Spain.
- d) a grape variety, used for producing any type of wine.

**9. Describe the production process of Amarone:**

- a) It is made of frozen grapes.
- b) It is made of very small white grapes.
- c) It is made from partially dried red grapes.
- d) It is made of blended white grapes.

**10. Montepulciano d'Abruzzo:**

- a) is a wine made from the Montepulciano grape.
- b) is the same as Vino Nobile di Montepulciano.
- c) is a white wine made from black grapes.
- d) is a red wine made from white grapes.

**11. In southern Italy wines are often made of:**

- a) Cabernet Sauvignon, a grape that originates in from Bordeaux.
- b) Riesling, a grape that originates in Germany.
- c) Sangiovese, which is also called Nebbiolo.
- d) Primitivo, which is the same variety as Zinfandel.

**12. Taurasi DOCG is:**

- a) the name of a wine made from Aglianico.
- b) a wine region that produces Aglianico.
- c) the name of a very complex white wine.
- d) a wine region in Veneto.

**13. California has some very old root stocks :**

- a) of Zinfandel, used for red wine and off-dry rosés
- b) of Zinfandel and Amarone.
- c) of Zinfandel, only used for off-dry rosés.
- d) of Zinfandel, only used for red wines.

**14. Dry red Zinfandel:**

- a) does not exist. There is only off-dry Zinfandel.
- b) is rich, full-bodied, high in alcohol, with black fruit
- c) is a blend of Zinfandel and Grenache.
- d) is extremely dry, with a low level of alcohol, and red fruit

**15. Pinotage is:**

- a) a wine region in California.
- b) a method for the drying of grapes.
- c) the name of a famous winemaker in California.
- d) a grape variety in South Africa.

**16. Carmenère is a grape which comes from:**

- a) the Burgundy region. Now it's the benchmark of Chile.
- b) the Bordeaux region. Now it's the benchmark of Chile.**
- c) Chile. Now it's the benchmark of Argentina.
- d) Chile. Now it's the benchmark of California.

**17. The aroma character from Carmenère varies with ripeness:**

- a) Unripe Carmenère shows pungent green bell pepper and green beans.**
- b) Unripe Carmenère shows full dark fruit.
- c) The difference is too small to notice.
- d) Ripened Carmenère shows pungent green bell pepper and green beans.

**18. Malbec is the most important grape variety for:**

- a) California
- b) South Africa
- c) Chile
- d) Argentina**

**19. Malbec has its origin in:**

- a) Burgundy
- b) Bordeaux**
- c) Loire
- d) the Rhône Valley

**20. The most plantings of Malbec are:**

- a) in Cafayete
- b) in Mendoza**
- c) in Chianti
- d) in Central Valley

**8<sup>th</sup> session (chapter 15, 16)**  
**Sparkling and sweet wines**

**1. Nearly all sparkling wines are made using one of two methods:**

- a) second fermentation and third fermentation
- b) tank method and cask method
- c) second fermentation and open-air method
- d) bottle-fermented and tank method**

**2. The second fermentation is achieved by:**

- a) adding a mixture of sugar and yeast**
- b) adding CO<sup>2</sup>
- c) cooling down and filtration of the fermentation of most
- d) collect the CO<sup>2</sup> from the open air and bring it back into the wine

**3. Yeast autolysis:**

- a) is a process that lasts for 2 weeks. It causes off-flavours.
- b) means removal of the yeast in the bottle.
- c) causes off-flavours, and can be avoided by cooling the most.
- d) can last for years. It accounts for the special flavours.**

**4. "Disgorge" means:**

- a) the fermentation was arrested too early.
- b) the flavours in the wine suddenly disappear.
- c) the wine is ready for consumption.
- d) to remove the yeasty deposit.**

**5. The sweetness of a "traditional method" wine is achieved by:**

- a) the dosage.**
- b) Traditional wines are always made in a dry style.
- c) the addition of sugar before fermentation.
- d) the sweetness of the grapes being used.

**6. The transfer method is another way of removing the yeast:**

- a) That is false. It is a way of transporting the bottles.
- b) The bottles are being emptied in a tank under pressure.**
- c) The yeast is removed after several hours of stirring the wine.
- d) The yeast is dissolved in a sugar solution.

**7. The transfer method is used for Champagne and New Zealand wines.**

- a) False. It is not allowed for Champagne.**
- b) True
- c) False. It is not allowed in New Zealand.
- d) True, but only in declared years.

**8. Vintage Champagne :**

- a) are rather simple wines, not in use for export.
- b) is cheaper and younger than other Champagnes.
- c) are very complex wines, gained by bottle aging.
- d) are wines made in the 20<sup>th</sup> century.

**9. Cava is:**

- a) an Italian wine, made according to the traditional method .
- b) a Spanish wine, made according to the traditional method .
- c) an Italian wine, produced by tank fermentation.
- d) a Spanish wine, produced by tank fermentation.

**10. Cap Classique is:**

- a) a tank method wine, produced in the south of France.
- b) a Traditional Method wine from South Africa.
- c) a tank method wine from California.
- d) a Traditional Method wine, made only in classic regions.

**11. There are several ways of making a sweet wine, such as:**

- a) adding sugar to the wine before fermentation.
- b) filtering the yeast after fermentation.
- c) adding a sweet component during fermentation.
- d) interrupting the fermentation, or adding a sweet component.

**12. To fortify the wine means:**

- a) to add alcohol part way through the fermentation.
- b) to reinforce the wine with sweet juice.
- c) to blend the wine with wines, containing more alcohol.
- d) to add alcohol before the fermentation.

**13. Port, Muscat de Beaumes de Venise and Rutherglen are:**

- a) semi-sweet red wines
- b) sweet wines from the Palomino Fino grape
- c) Vin Doux Naturel
- d) so-called PMR wines

**14. Sherry achieves its sweetness by:**

- a) adding Pedro Ximenes or grape juice and alcohol.
- b) a second fermentation.
- c) early harvesting.
- d) adding extra yeast to the most.

**15. Concentration of sugar in the grapes can be done by:**

- a) drying the grapes, pressing the grapes, a long fermentation.
- b) adding bacteria and yeast to the grapes.
- c) drying the grapes, noble rot, or freezing the grapes.
- d) noble rot or growing the grapes in a cool climate.

**16. Trockenbeerenauslese, Sauternes and Tokaji are:**

- a) semi-sweet wines, produced by freezing the grapes.
- b) sweet wines, produced by the effect of *botrytis cinera*.
- c) semi-sweet wines, produced by drying the grapes.
- d) sweet wines, produced by a long fermentation.

**17. Some grapes are very susceptible for noble rot:**

- a) Sémillon, Sauvignon Blanc, Chardonnay
- b) Riesling, Cabernet Sauvignon and Shiraz
- c) Riesling, Sémillon and Chenin Blanc
- d) Sauvignon Blanc, Tokaji, Eiswein

**18. Sauternes is a sweet wine from:**

- a) Burgundy
- b) Loire
- c) Piemonte
- d) Bordeaux

**19. Tokaji wine:**

- a) comes from Germany. It is sweet and very elegant.
- b) comes from Hungary, where puttonyos are used
- c) is produced with grapes and other fruits.
- d) is a generic sweet wine from all over Europe.

**20. Eiswein and Icewine share a particular style:**

- a) They are very pure, with pronounced varietal-fruity flavours.
- b) They show the intense flavours of the yeast.
- c) Both are bone dry, with intense flavours.
- d) They are very sweet, made from Riesling.



## 9<sup>th</sup> session (chapter 17, 18, 19, 20)

### Fortified wines and distilled

#### 1. Sherry and port are called:

- a) old wines, because they are always matured.
- b) fortified wines, because alcohol is added to the wine.
- c) controlled wines, because they are controlled by the government.
- d) sweet wines, because they are always sweet.

#### 2. The places where sherry and port are produced are:

- a) Rioja and Douro.
- b) Jerez de la Frontera and Bairrada.
- c) Jerez de la Frontera and upper Douro.
- d) Rioja and Bairrada.

#### 3. Sherry is made from several white and red grapes.

- a) No, sherry is only made from red grapes.
- b) Yes, but mostly Tempranillo.
- c) No, sherry is only made from the white Palomino Fino.
- d) No, sherry is only made from the white Albariño.

#### 4. The solera system:

- a) is used to blend old and young wines for sherry.
- b) is a very efficient cooling system for port production.
- c) is a system of casks, used for port.
- d) is used to separate old and young wines for sherry.

#### 5. Sherry is always a sweet wine.

- a) Sherry is always medium-sweet to sweet.
- b) No, sherry is always a dry wine.
- c) Sherry is sweetened during the fermentation.
- d) No, sherry is a dry wine that can be sweetened after aging.

#### 6. From pale to amber to black, the styles of sherry are:

- a) amontillado, PX, fino, olorosso
- b) fino, amontillado, olorosso, PX
- c) olorosso, amontillado, PX, fino
- d) fino, PX, olorosso, amontillado

#### 7. LBV port:

- a) means "Lost Between Vessels" this can be any style of port.
- b) is made of a single harvest year. It shows red and black fruit.
- c) is made by blending at least 5 different harvests.
- d) means "Less Bottle Volume", these are bottles of 0,5 liter.

**8. Vintage ports:**

- a) are matured for many years in a cask.
- b) did not mature in oak, but straight om the bottle.
- c) have been matured for a short period in a large oak vessels.
- d) have a minimum age of 40 years.

**9. Tawny style ports:**

- a) are inexpensive, with toffee and caramel flavours
- b) are the most expensive ports, due to the excellent quality of the grapes.
- c) are inexpensive, with flavours of flowers, apple and fennel.
- d) are very expensive, due to the long maturation.

**10. Tawny ports can have an indication of age on the label:**

- a) 2, 3, or 4 years
- b) 5, 10, 15, or 20 years
- c) 20, 40, or 60 years
- d) 10, 20, 30 or 40 years

**11. The ISO glass, a wine glass, can be used for spirits tastings:**

- a) yes
- b) yes, but only when you fill them up to the brim
- c) no, spirits are to be evaluated in large wide coupes
- d) no, every spirit needs its own glass

**12. The right sequence of evaluating spirits is:**

- a) nose, palate, conclusions, appearance
- b) appearance, palate, nose, conclusions
- c) nose, appearance, conclusions, palate
- d) appearance, nose, palate, conclusions

**13. The aim of distillation is:**

- a) increasing the alcohol content of the liquid.
- b) removal of the acidity and the tannins.
- c) neutralising the flavours of the liquid.
- d) removal of the colour, decreasing the alcohol content of the liquid.

**14. The difference between pot still and column still is:**

- a) pot still is an ancient method, not to be used anymore.
- b) column still is just a vertical pot still, the result is the same.
- c) pot still is a batch process, a column still can be run continuously.
- d) pot still is a continuous process, column still is a batch process.

**15. The effect of oak aging after distillation is:**

- a) increasing the feeling of acidity, alcohol and tannins
- b) softening the harsh alcohol by adding flavours such as vanilla
- c) decreasing the colour and adding flavours such as cherries
- d) neutralising of all flavours

**16. Well-known brandies are:**

- a) cognac and rum
- b) cognac and Armagnac**
- c) rum and vodka
- d) Armagnac and rum

**17. Single malt whisky is:**

- a) an Irish whiskey, made of rye, with lots of flavours
- b) a Scotch whisky, made of barley, from one distillery**
- c) American whisky, produced in one distillery
- d) a Scotch whisky, made of one grain, produced in several distilleries

**18. Rum is made from:**

- a) grapes or dried raisins
- b) any sugar-containing product
- c) sugar cane or molasses**
- d) dried raisins or caramel

**19. Tequila is made from:**

- a) green agave, a cactus with high sugar content
- b) blue agave, in the Tequila region**
- c) the blue agave cactus
- d) the blue or green agave, produced in many countries

**20. Vodka:**

- a) is a neutral product, only made of grains.
- b) is intensely flavoured, made of potatoes.
- c) is only made of molasses.
- d) is a neutral product, made of grains, grapes, potatoes, etc.**