

## **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.