

8th 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 CO²
- c) cooling down and filtration of the fermentation of most
- d) collect the CO² 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 20th 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.