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Enjoy A Day Of Wine Tasting

By Triston Huntsmin

My wife and I and our close friends recently discovered wine tasting. We had never thought to spend a day touring the many vineyards that surround our home town. Recently, however, when some friends came in from out of town and suggested that they might like to go wine tasting we made the arrangements and set off for a day of unknown adventure.

I enjoy an occasional glass of wine, but I had no idea how fun it would be to tour vineyards and get to taste a variety of wines. I quickly realized during our day of wine tasting that my preferences in wine had been set only out of my ignorance. I found that the more varieties of wine I sampled, the more refined my taste became and the more particular I became about what I wanted in future wines. I had no idea one could become picky because of wine tasting, but I definitely did. In fact, each of the six of us that went wine tasting that day came out with new favorites and new least favorites.

One of the things I liked most about going wine tasting was what a unique and enjoyable way it was to spend an afternoon. Typically we spend time with our friends boating or shopping in quaint shops. Taking them wine tasting felt like a refreshing change of pace. I'd encourage anyone that lives near a vineyard or two to plan a visit with some of their friends or family. Wine tasting truly was an experience that I will never forget and that I doubt will be matched as my wife and I try to host guests in the future.

Another great thing about wine tasting is that it is completely relaxing. One of the things I hate most about being entertained or about entertaining others is the level of stress that seems to inevitably follow. There is nothing worse than running around trying to prepare your house, prepare great food, and come up with great activities as well. Going wine tasting allowed my wife and I to be completely stress free and just enjoy time and good conversation with our friends.

Each of the vineyards we visited on our wine tasting tour was absolutely beautiful. We walked away from each vineyard with new knowledge about wine, about vineyards, and about the lovely area we call home. It was so fun to be able to learn new things as we enjoyed a leisurely afternoon.

If you're looking for a great and relaxing way to spend an afternoon with friends or family, look no further than to a wine tasting tour at vineyards near you.

Enjoy A Day Of Wine Tasting

Triston Huntsmin loves taking out of town guests on wine tasting tours. He thinks it is the best way to spend an afternoon. See more at

<http://www.winetastinghub.info>

about vineyards and wine tasting

tours near you.

The Basics Of Wine Tasting

By Kadence Buchanan

Wine tasting is an assessment of a wine's quality. It's not just about taste but also covers aroma, color, the way it feels in one's mouth and how long the wine persists in the mouth after tasting. Wine tasting is also one way to determine the maturity of the wine and whether it is suitable for aging or for immediate drinking. Its purpose is to discover the key facets of the wine in order to appreciate it better in every sense of the word.

Wine tasting also serves to compare a particular wine with others that fall into the same price range, region or vintage – its quality, whether it is typical of the region it was made in, whether it uses certain wine making techniques and if it has any faults. It may sound hard to believe, but practiced wine tasters can actually tell if a wine was made through oak fermentation or malolactic fermentation. Their taste buds and their noses are simply that well-developed.

In wine tasting, wine is often served "blind," meaning that the taster should not see the wine's label because he might be influenced by it and to ensure impartial judgment of the wine.

Wine should be served at temperatures of 16 and 18 degrees centigrade (60 and 64 degrees fahrenheit). It is at this temperature that the wine's flavor and aroma is said to be most detectable. It is important that wines be served at the same temperature so that they can be judged using the same standards. The one exception is in the case of sparkling wine, which is usually served chilled mainly because sparkling wine does not taste well when it is warm.

Since wines do not taste alike, the order of tasting the wine is also important. For instance, heavy or sweet wine leaves a lingering taste that can affect the taste of succeeding lighter wines. There is actually a preferred order of tasting: sparkling wines; light whites, then heavy whites; roses; light reds; heavy reds; sweet wines.

So, the next time you see someone smelling his wine or just gently dabbing it on his tongue and lips, you have a better idea of what's going on. In truth, it looks foreign and a little complicated, but anyone can be an accomplished wine taster with some practice. All you have to do is drink more wine. What could be easier?

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