



*Epicureanist*TM



THANK YOU

Thank you for purchasing the Epicureanist Wine Aromas Set! Epicureanist has developed this set, which includes Red Wine and White Wine scents. These aromas will help and enhance your skills as a real sommelier. You might be able to identify which particular fruits or circumstances have been affected in the process of making the wine. These may be the earth, light, the winery, cork, etc...

When using our scents/aromas, make sure the bottles are not left open for long periods of time so that they do not lose their properties. Do not smell the same scent repeatedly to avoid over saturation of your olfactory organ. This product is not meant for human consumption.

12 PIECE WINE ESSENCE KIT

USING THE KIT

1. If you would like, have a pen and paper close by so you may take notes on your observations.
2. Familiarize yourself with the variety of scents included. Please see the back of the packaging for a detailed list.
3. Open the first small vial of essence and gently take in the scent. Does it seem familiar? Are there wines you have tried in the past that remind you of this scent? Smell each bottle carefully and take notes of anything that may come to mind.
4. Now, test your memory. Place the bottles out of order and do not look at the label. Try to identify each scent, relying solely on your memory and/or notes. Keep practicing until you are able to identify each scent.

AN INTRODUCTION TO AROMA

Aromas are classified based on its origin within 3 main groups:

1. Primary: this first group is based on the type of grape and the earth/soil.
2. Secondary: these characteristics are given to the wine during fermentation. There are many different kinds of yeast available, adding a multitude of aromas to the wine. These yeasts are not strong by themselves and cannot guarantee a good quality.
3. Tertiary: these characteristics are given to the wine while it ages in barrels. Characteristics may change depending on the type of wood used to produce the barrels.

Primary aromas evolve as wine ages inside barrels and may be totally disguised by the wood of the barrels.

Tertiary aromas add a complementary scent, but never complete mask the primary scent.

Achieving the right balance is quite complex and is one of the most valued criteria when evaluating a wine's quality.

When tasting wines, the aromas/scents are one of the most important characteristics.

Based on the first impression given by the wine, you may be able to obtain important information about the grape variety, geographic area, type of wood used, etc.

PRIMARY AROMAS

	Red Wines	White Wines
Floral Aromas	Violet, lilac, peony, geranium, fading roses, dried flowers, roses, etc.	Honeysuckle, acacia, hyacinth, jasmine, white hawthorn, roses, geraniums, nard, iris, broom, carnations, etc.

Herbaceous Aromas	Green pepper, laurel, fresh coffee, undergrowth, tobacco leaf, fern, mushroom, truffle, red currant, etc.	Fresh grass, dry hay, fern, leaves, lavender, infusion, tisane, team tobacco leaf, anise, mint, etc.
Fruity Aromas	Red and black fruits (black red currant, cherry, strawberry, raspberry, blackberry, apricot, plum, etc.)	Apple, pear, peach, melon, pomegranate, apricot, grapefruit, lemon, quince, pineapple, mango, passion fruit, etc.
Mineral Aromas	Flint, lead, chalk, iodine, silex, petrol, etc.	Flint, lead, chalk, iodine, silex, petrol, etc.
Spiced Aromas	Black/green/white pepper, paprika thyme, clove, nutmeg, cardamom	

SECONDARY AROMAS

	Red/White Wines
Fermentation Aromas	Leavening, bread center, biscuit, sweet, bakery, etc.
Lactic Aromas	Milk, yogurt, fresh butter, fresh cheese, fresh and dry leavening, etc.
Amylic Aromas	Banana, acid candy, nail polish, varnish, etc.

TERTIARY AROMAS

	Red Wine	White Wine
Floral Aromas / Herbaceous	Undergrowth, mushroom, truffle	Dry flowers, chamomile, heather
Fruit Aromas/ Sweet	Red and black fruit compote, jam, apricot, raisin, plums, cherry liqueur, fig, olive, etc.	Dried fruit, hazelnut, walnut, almonds, etc.
Spiced Aromas/ Wood/ Balsamic	Oak, eucalyptus, pine, licorice, wood, burning wood, incense, cigar box, ash, cinnamon, vanilla, coconut, varnish, etc.	Cedar, oak, white wood, soft wood, vanilla, smoke, toasted, pine, resin, eucalyptus, grated coconut, tobacco, etc.
Animal Aromas	Cocoa, toasted bread, hazelnut, almonds, walnuts, coffee, tobacco, leather ink, musk, game, animal skin, blood, etc.	
Sweet		Honey, pralines, almond cream, beeswax, crated coconut, orejones, etc.

WHAT IS WINE TASTING AND WHAT ARE THE DIFFERENT KINDS OF WINE TASTING?

Wine tasting is an event at which one tastes a variety of wines; making note of each wine's unique properties and quality.

KINDS

- **Vertical tasting:** Tasting one type of wine produced over several years. The goal is to observe and identify the changes and evolutions throughout the years. There is not one specific method of vertical tasting, but it is recommended that one begins with the oldest wine and finish with the newest.
- **Horizontal tasting:** Tasting several wines with a commonality such as the age, the area in which it was produced, or the type of grape. Horizontal tasting helps you identify the variety of the earth/soil, winery, temperatures, etc.
- **Blind tasting:** Tasting several wines which the participants know beforehand, but the bottles are completely covered. Each bottle is given a number. After the wines are served in glasses, participants must find out which glass belongs to which bottle.



WINE TASTING STEPS

1. Serve the wine at the recommended temperature.
2. Hold the glass by its base. Look closely from the top and at eye level to appreciate the color and texture of the wine.
3. Shake it gently in a circular motion and smell the wine.
4. Taste the wine; use your senses to identify its characteristics, but do not swallow.
5. Spit out the wine (recommended) or drink it.
6. Lastly, judge the wine.

PRESENTATION

Wines are presented in several ways; from dry to sweet, from weak to strong, etc. Generally, it is recommended that you first taste white wines, followed by reds, young wines, followed by older wines. Sweet wines should be tasted at the very end.

Cheers!



732 South Racetrack Road
Henderson, NV 89015
1-800-777-8466
Info@Epicureanist.com
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