

Our Wine-Tasting Kit

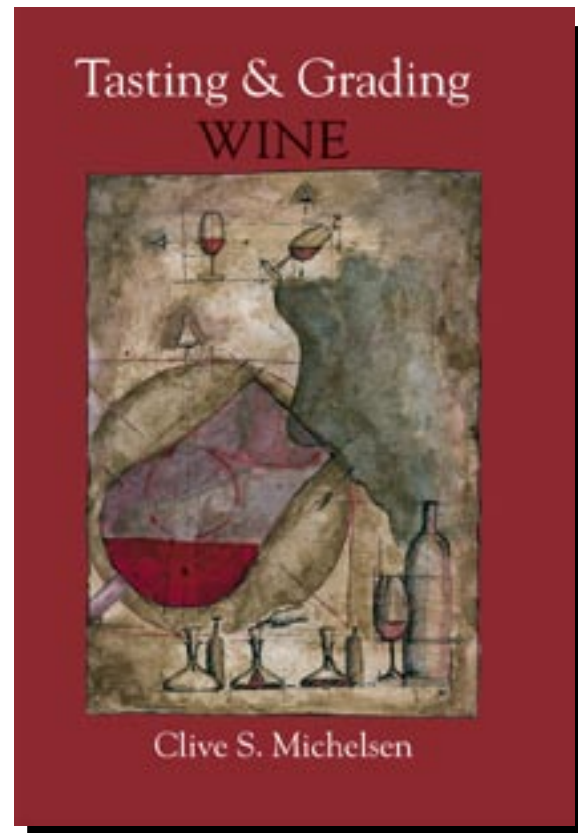
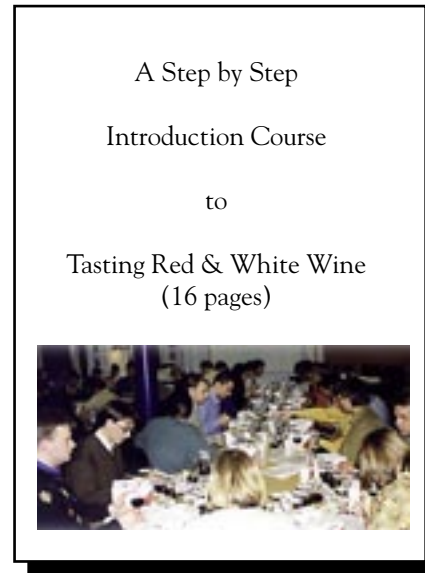


A Step by Step
Introduction Course to
Red & White Wine-Tasting
ISBN and EAN: not assigned (A5)

This booklet will include a detailed introduction program for tasting red and white wines using the wine-tasting kit. The booklet will suggest and explain “step by step” what the reader can do when preparing for a wine-tasting using the purchased kit. Items like how to prepare lighting, seating, types of wines and recommendations on how to conduct the event. The booklet will be 16 pages of text, pictures and illustrations. Examples of party ice-breakers, wine games and entertainment events will also be included.

Tasting & Grading Wine
ISBN: 91-975326-0-6
EAN: 09789197532600

Tasting & Grading Wine covers the essential aspects of wine-tasting. It begins by covering viticulture and vinification, the use of oak in wine-making, styles of wine, defects, sensory analysis, taste, balance, grape typicities, storage potential and aerating of wines. This work offers a complete reference to practical wine tasting and grading for winemakers, trade professionals, winemaking students and wine enthusiasts. This book includes: 176 full pages, 39 illustrations, 106 pictures, 140 graphs and tables plus a grading sheet, grape characterization charts, a world vintage chart and much, much more. This unique book is devoted to explaining how to taste and grade wines and the market realities in relation to quality/points scored and price ratios, plus much more.



Placemat
8 (A3) placemats

The kit also includes 8 placemats which fulfill a number of purposes. Firstly, they help to arrange wine-tasting glasses in a nice and orderly fashion. Secondly, the placemat is packed with wine tasting information so that the taster does not feel without procedural or informational material at any point during the tasting. Thirdly, a white section in the middle of the pages helps to create reflected light so that the taster can identify the wine's color and hue easier.

Malino Wine Academy

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Aroma Cap or Aroma Enhancing Cap
8 x set 1-6

The aroma cap was invented by Clive Michelsen about 10 years ago and has now spread to a number of industries. It helps to intensify the aromas within the glass by capturing them. After about twenty minutes these concentrated aromas start to break down, with the help of the oxygen trapped within the ullage of the glass, and a mature aroma can be identified. After the initial analysis the taster then agitates the wine which allows them to identify the volatile aromas.



World Vintage Charts
8 (A5) cards

These will be produced as cards (300g) or printed on the backside of the grading sheet. The world vintage chart helps the taster to identify good and bad years in many world wine regions.

Grape Character Summation Chart
8 (A5) cards

The grape character summation chart is a short description of various grape typical characteristics found in 30 of the most widely used red and white grapes. The summaries include: Typical Aromas, Tannin, Acidity, Sweetness, Bitterness, Fullness and Alcohol levels. This helps the taster to narrow down the possibilities in respect to the grape and

Aroma Samples

10 Red, 10 White, 10 Oak By-product and 10 Defect wine aromas

Three trays of aromas in 5ml spray dispensers. The most common aromas found in red, white and defective wines are provided within the kit. The aroma character sprays' provide the tasters the ability to train their sensory associations in respect to wine. The aroma is sprayed into another clean glass and compared to the wine being smelt thus helping the taster to identify or narrow down various aromas and/or associations. Another fifty plus aromas, sold separately, are also available.

A Step by Step

Introduction Booklets

Using your Aroma Sample Spray

ISBN and EAN: not assigned (A5)

These booklets include a detailed introduction program on how to use the aroma samples most effectively. The booklets suggest and explain “step by step” what the reader can do when preparing for a wine-tasting using the aroma samples. The booklets are 16 pages of text, pictures and illustrations.





Taste Samples
16 samples
1 tray of 5 in 3 strengths plus 1

Five taste samples in three strength levels (low, medium & high) are provided in concentrates. These concentrates are added to a 1/2 l water prior to use. These samples help the wine-taster identify the sensory/tactile areas of the mouth pertaining to acidity, tannin, alcohol, umami, sweetness, bitterness and the affect each have to one another. This evaluation is of extreme importance to the wine-taster as it directly relates to balance, length, storage ability, grape typicity and matching wines to food.

A Step by Step
Introduction Booklet
Using your Taste Samples
ISBN and EAN: not assigned (A5)

This booklet will include a detailed introduction program for using the taste samples. The booklet will suggest and explain “step by step” what the reader can do when preparing for a wine-tasting using the taste samples. The booklet will be 16 pages of text, pictures and illustrations.