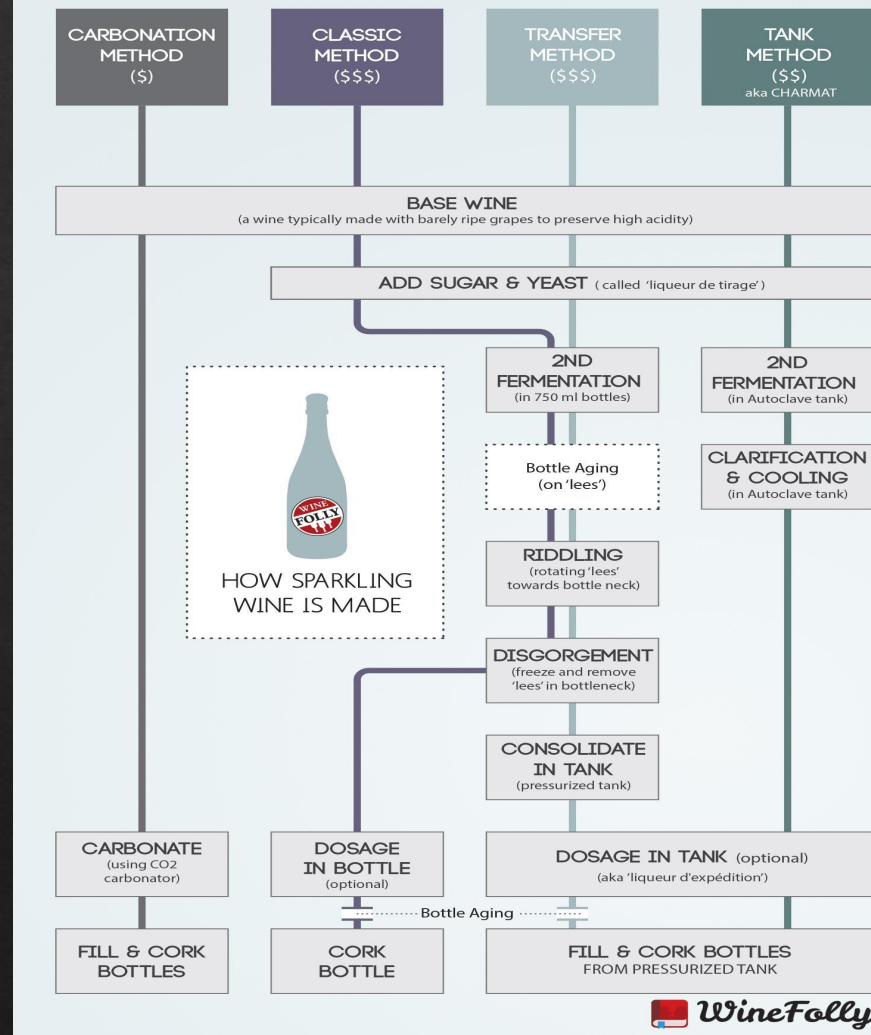


Игристые вина

Производство игристого вина



Ремюаж



Классификация игристого вина по сладости



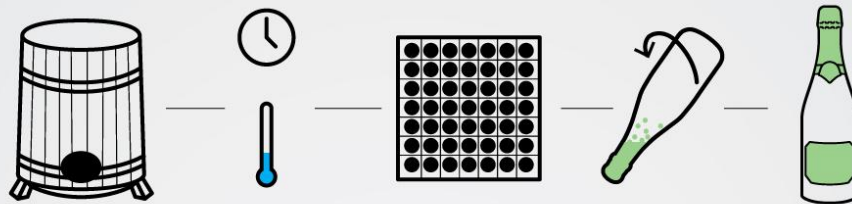
Пет-нат

Pet-nat — сокращение от Pétillant Naturel, «натуральное игристое».

Более официальное название - Method Ancestral, “дедовский метод”.

Ancestral Method

SPARKLING WINE PRODUCTION



1st FERMENTATION

Wines begin fermentation and continue to about the midway point.

FILTRATION & PAUSE

The fermentations are paused about half way through. Wines are filtered and chilled to 0 °C and held in tanks for several months.

BOTTLE FERMENTATION

Wines are then bottled where they complete the fermentation, this produces CO₂ which is trapped inside the bottle.

RIDDLING / DISGORING

Bottles are riddled and disgorged without the addition of a Liqueur d'Expedition (sugar).

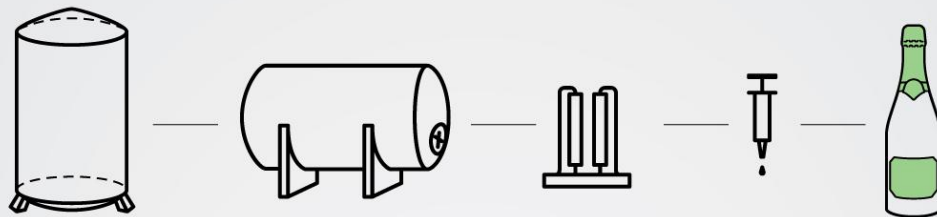
Просекко

Производство методом Шарма-Мартинотти.

Сорт винограда - Глера.

Бывает от brut до dry.

Tank Method (aka Charmat) SPARKLING WINE PRODUCTION



BASE WINE + SUGAR + YEAST

A mixture of yeast and sugar is added to the base wine and the wine is transferred into an autoclave (pressure-resistant tank).

2ND FERMENTATION

Wines complete their second fermentation in a pressure-resistant tank in about 10 days.

FILTERING

Wines are sent through a pressure-resistant filter to remove sediment.

DOSAGE

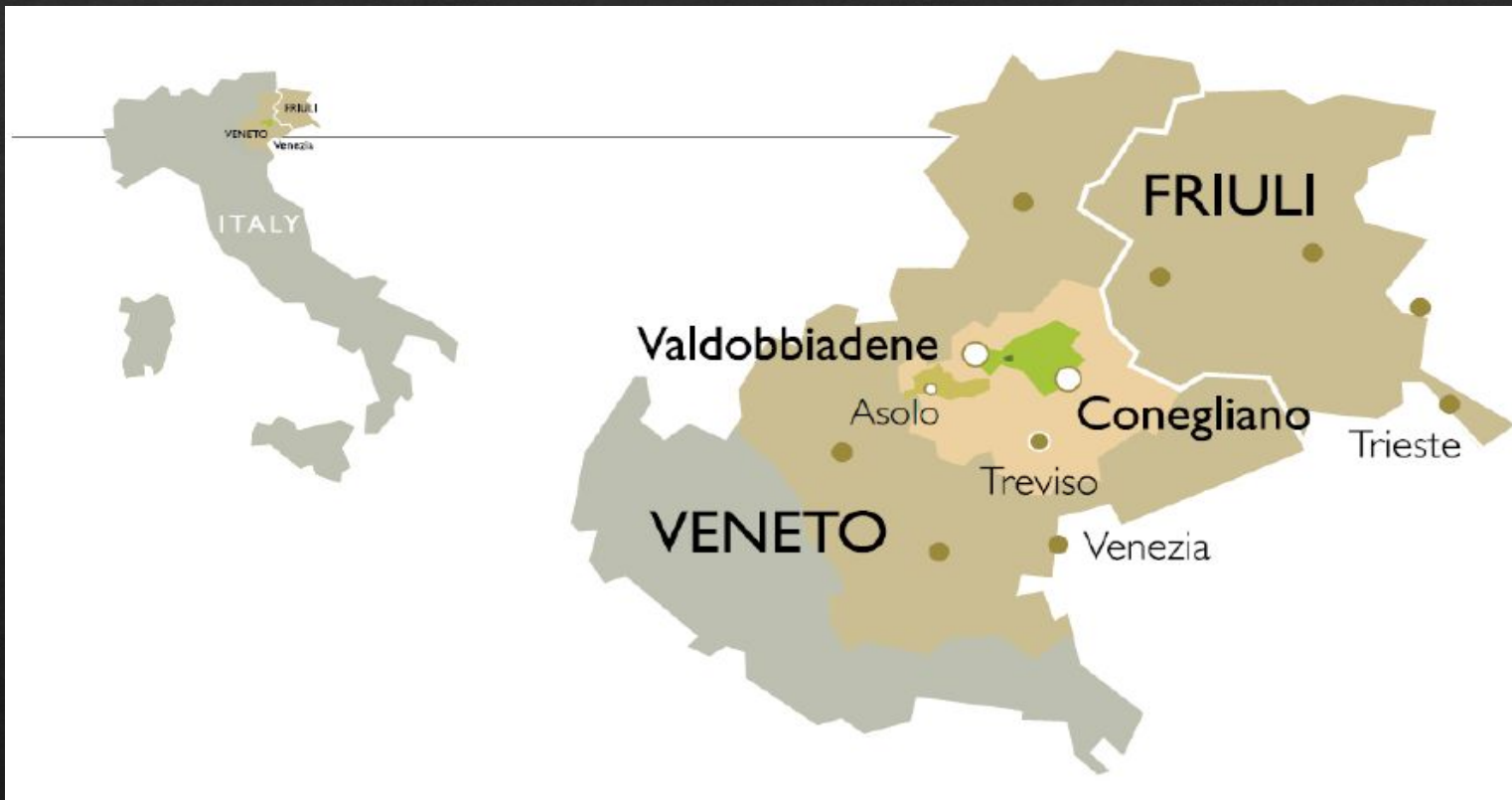
After wines are filtered and prior to bottling wines received a mixture of sugar/must.

BRUT 0–12 g/L RS

EXTRA DRY 12–17 g/L RS

DRY 17–32 g/L RS

Зона производства Просекко



Кава

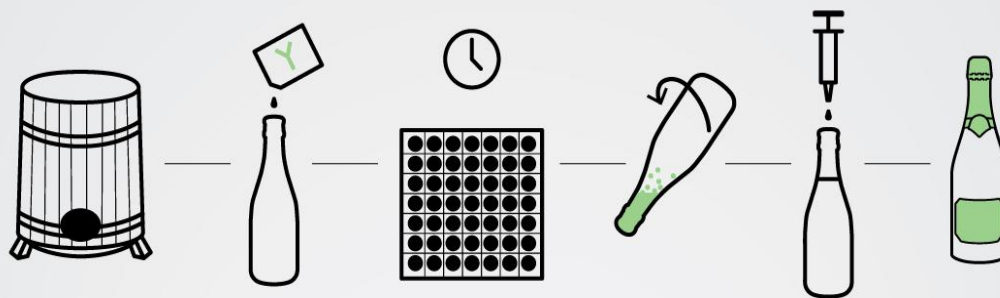
Первая бутылка кавы сделана в 1872 году производителем “Codorniu”.

Больше всего производится в Каталонии и Валенсии.

Белые сорта: Шарел-Лю, Парельяда, Макабео, Шардоне.
Красные сорта: Гарнача, Монастрель, Трепат, Пино нуар

Traditional Method

SPARKLING WINE PRODUCTION



CUVÉE

After wines complete the first fermentation, the winemaker creates a blend or “cuvée” with a selection of base wines.

TIRAGE

Wines are bottled blended with a small mixture of yeast and sugar/must to initiate the 2nd fermentation. This mixture is called the Liqueur de Tirage.

AGING

Wines age for a period of time on the lees (dead yeast particles). Aging lasts from about 9 months to about 5 years (depending on quality level).

RIDDLING / DISGORGING

Bottles are rotated so that lees descend to the neck of the bottle. Then the bottle necks are placed in a frozen bath and opened such that the frozen block of lees pops out.

DOSAGE

Some wine and sugar/must (called residual sugar—RS) is added back to the bottle. This mixture is also called Liqueur d’Expedition

BRUT NATURE 0–3 g/L RS

EXTRA BRUT 0–6 g/L RS

BRUT 0–12 g/L RS

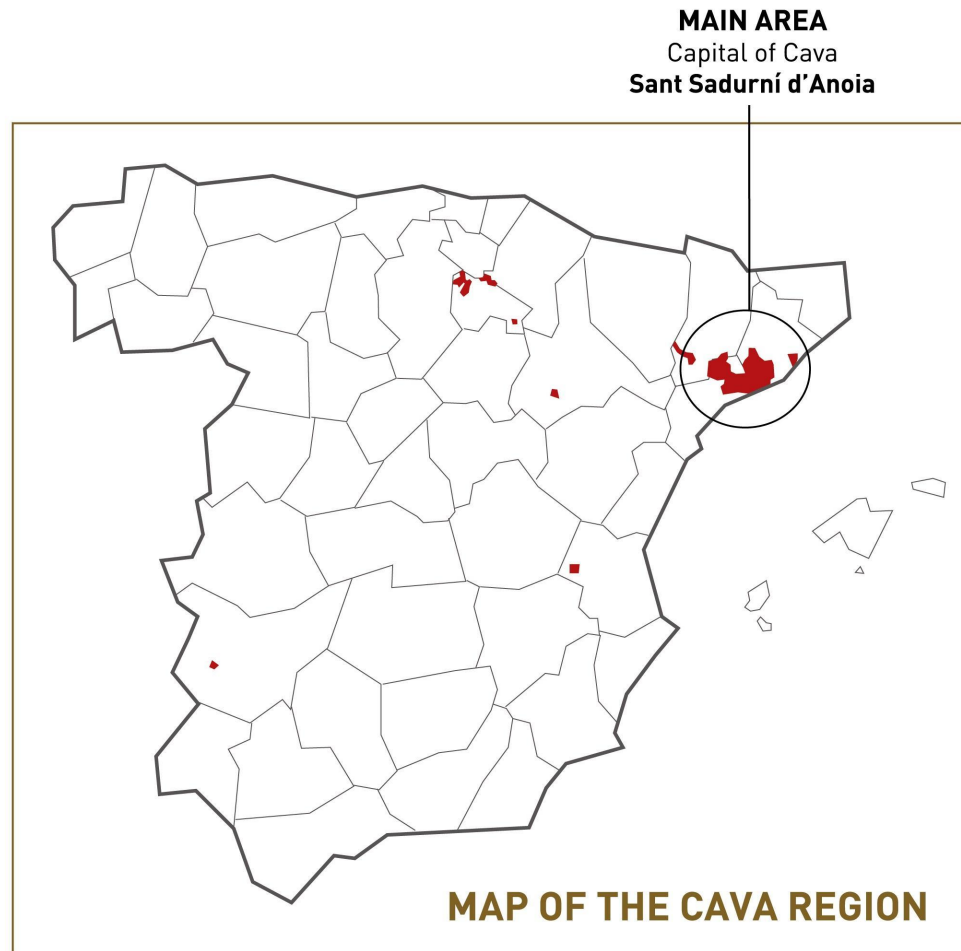
EXTRA DRY 12–17 g/L RS

DRY 17–32 g/L RS

DEMI SEC 32–50 g/L RS

DOUX 50+ g/L RS

Зона производства Кавы



Классификация кавы по выдержке

Кава - минимум 9 месяцев;

Кава Резерва - минимум 15 месяцев;

Кава Гран Резерва - минимум 30 месяцев.



Зект

Впервые произведён в 1826
Георгом Кесселером

Первое массовое производство
запущено в 1856 Адамом
Хенкелем

Чаще всего используется
рислинг

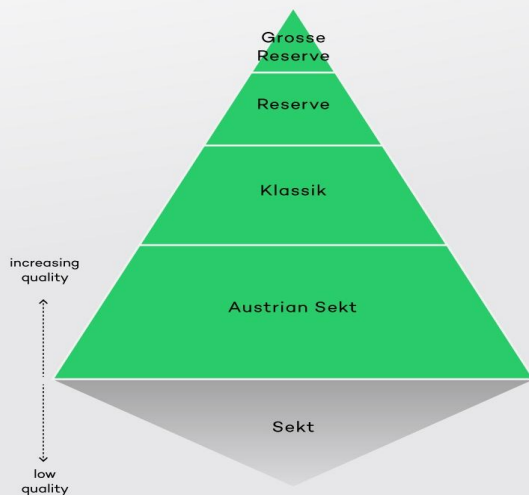
FLASCHENGÄRUNG –
традиционное производство



SWEETNESS

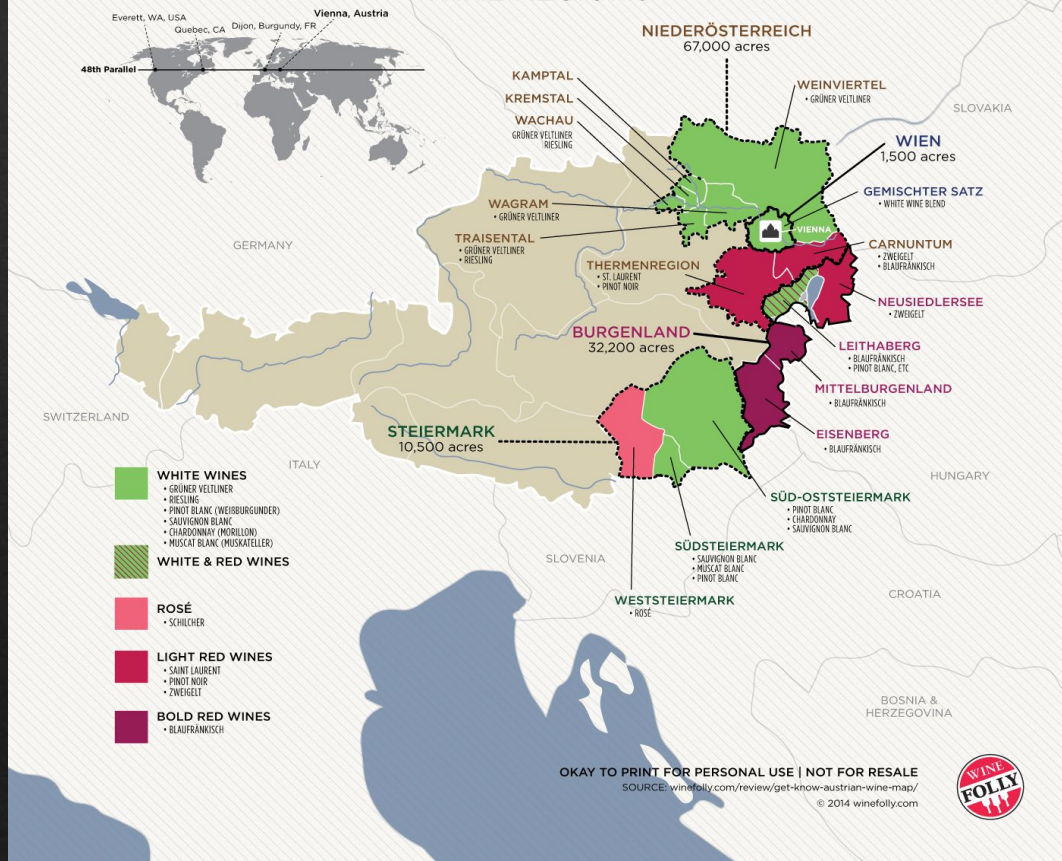
brut nature	0-3 g/L	< 2 carbs in a bottle
extra herb / extra brut	0-6 g/L	< 5 carbs in a bottle
herb / brut	0-12 g/L	< 9 carbs in a bottle
extra trocken	12-17 g/L	9-13 carbs in a bottle
trocken	17-32 g/L	13-24 carbs in a bottle
halbtrocken	32-50 g/L	24-38 carbs in a bottle
mild	50+ g/L	38+ carbs in a bottle
Coca-Cola*	110 g/L	- * for comparison!

QUALITY LEVELS



AUSTRIA

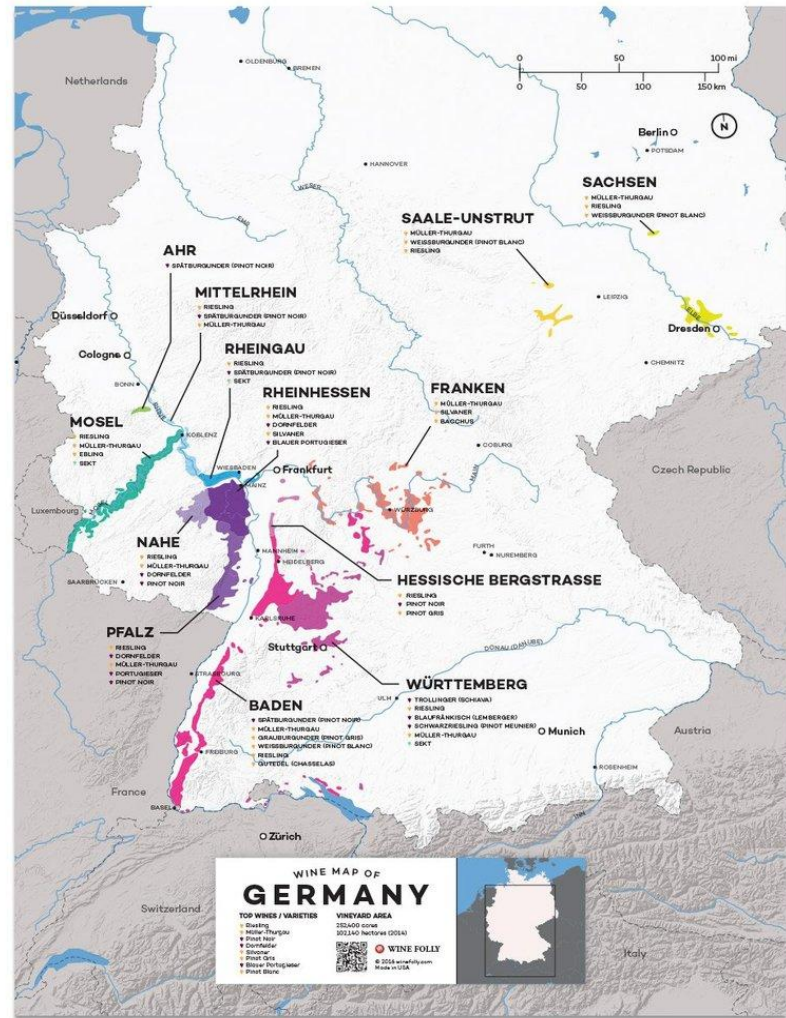
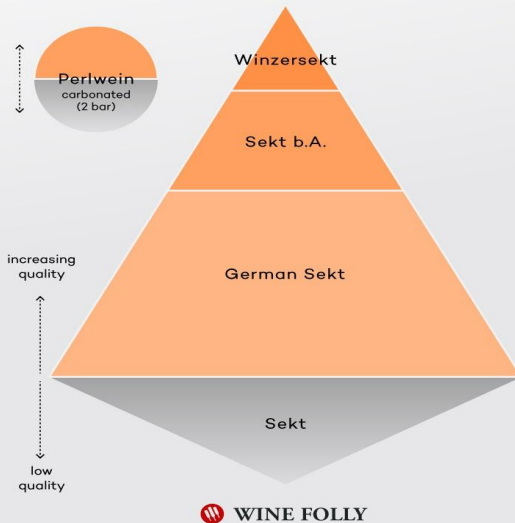
WINE REGIONS



SWEETNESS

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herb / brut	0-12 g/L	< 9 carbs in a bottle
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mild	50+ g/L	38+ carbs in a bottle
Coca-Cola*	110 g/L	- * for comparison!

QUALITY LEVELS



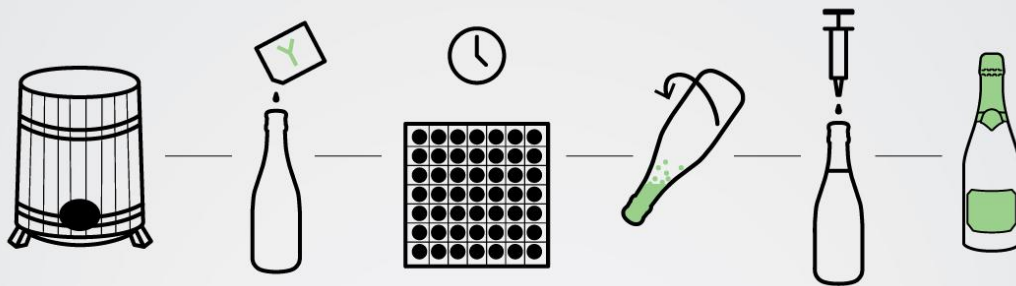
Креман

Это игристое вино, которое произвели классическим методом во Франции, но не в Шампани.

Часто имеет отличное соотношение цена/качество.

Traditional Method

SPARKLING WINE PRODUCTION



CUVÉE

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DOSAGE

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BRUT 0-12 g/L RS

EXTRA DRY 12-17 g/L RS

DRY 17-32 g/L RS

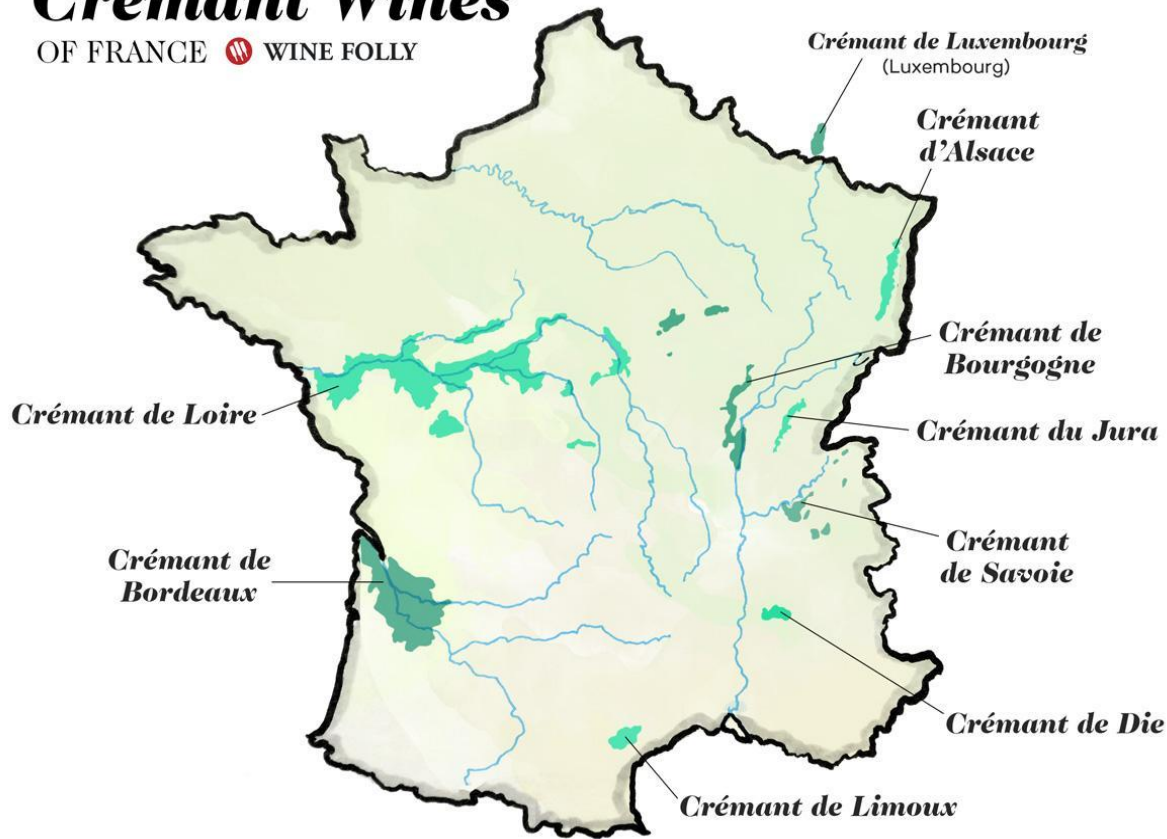
DEMI SEC 32-50 g/L RS

DOUX 50+ g/L RS

Зона
производства
Креман

Crémant Wines

OF FRANCE  WINE FOLLY



Шампанское

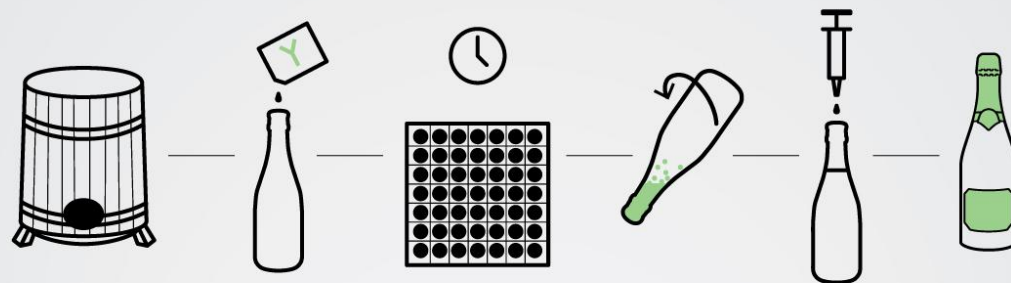
Разрешённых сортов 7. Только 3 сорта винограда используются 98% случаев - Пино нуар, Шардоне, Пино Менье(Менье).

Blanc de Blancs – «белое из белого»

Blanc de Noirs – «белое из чёрного»

Яростно защищают наименование.

Traditional Method SPARKLING WINE PRODUCTION



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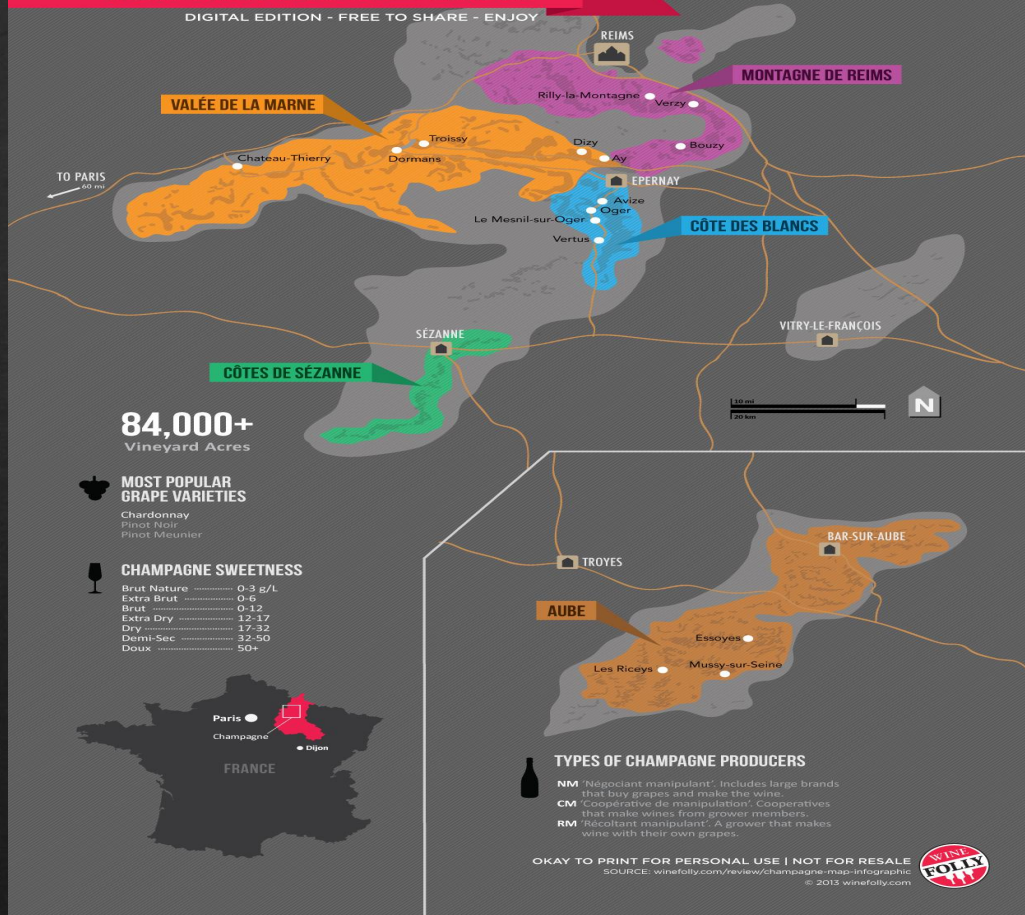
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DEMI SEC 32–50 g/L RS
DOUX 50+ g/L RS

Зона производства Шампанского

CHAMPAGNE MAP

DIGITAL EDITION - FREE TO SHARE - ENJOY



Почётные упоминания

Франчакорта/Franciacorta

Кап Классик/Cap Classique

Эспуманте/Espumante

Тренто/Trento DOC

Игристое вино из Англии/Sparkling wine

Асти/Asti

Ламбруско/Lambrusco

Перевод с сомельешного

Перляж – игра пузырьков;

Ремюаж – процесс переворачивания бутылок, для движения осадка;

Дегоржаж – удаление осадка из бутылки путём «выстреливания»;

Сабраж – открывание бутылки игристого вина твёрдым предметом;

Винтаж(Миллезим) – год урожая;

Престижный кюве – «Cuvée de Prestige» особое шампанское, которые выделяют как флагманское от своего дома.

Размеры бутылок

WINE BOTTLE SIZE CHART

A chart detailing the various wine bottle sizes; Names and volumes (in liters).

Standard wine bottle = 750 ml / 75 cl

