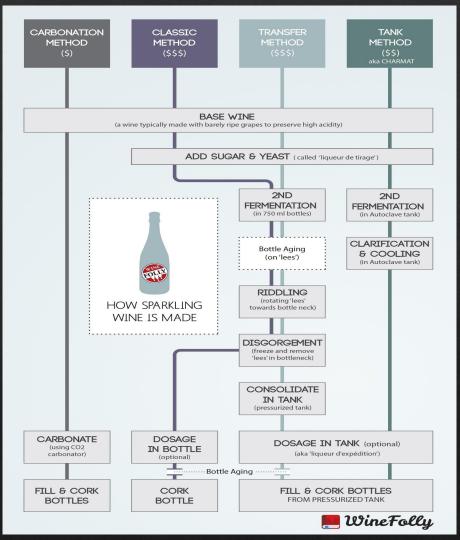
Игристые вина

Производство игристого вина



Ремюаж





Классификация игристого вина по сладости



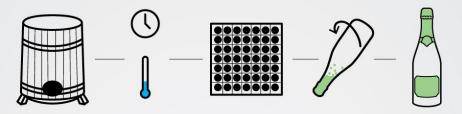
Пет-нат

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.

FILTERATION & 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 / DISGORGING

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



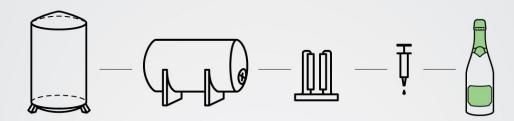
Просекко

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/I RS

DRY 17-32 g/L RS



Зона производства Просекко



Кава

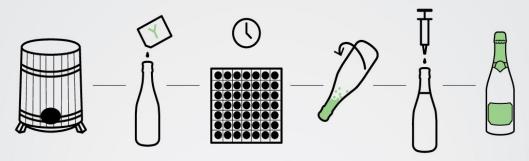
Первая бутылка кавы сделана в 1872 году производителем "Codorniu".

Больше всего производится в Каталонии и Валенсии.

Белые сорта: Шарел-Ло, 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 decend 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 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/I RS

DRY 17-32 g/L RS

DEMI SEC 32-50 g/L RS

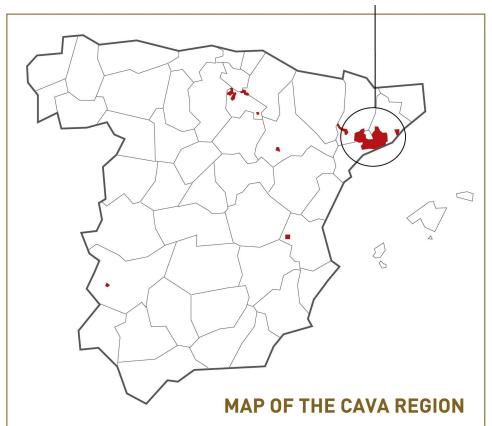
DOUX 50+ a/l RS



Зона производства Кавы

MAIN AREA Capital of Cava

Sant Sadurní d'Anoia



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 -

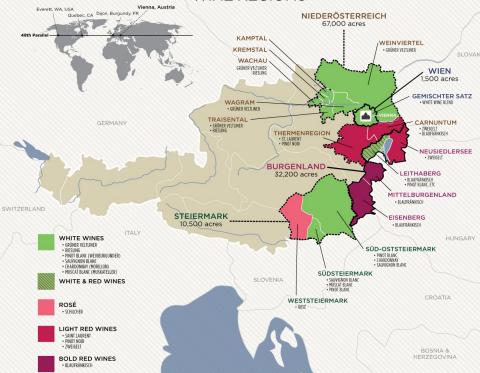
brut nature 0-3 g/L < 2 carbs in a bottle extra herb / extra brut ----─ 0-6 g/L < 5 carbs in a bottle</p> herb / brut ─ 0-12 g/L < 9 carbs in a bottle</p> extra trocken - 12-17 g/L 9-13 carbs in a bottle trocken -- 17-32 g/L 13-24 carbs in a bottle halbtrocken - 32-50 g/L 24-38 carbs in a bottle mild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

QUALITY LEVELS



AUSTRIA WINE REGIONS

CZECH REPUBLIC



OKAY TO PRINT FOR PERSONAL USE | NOT FOR RESALE

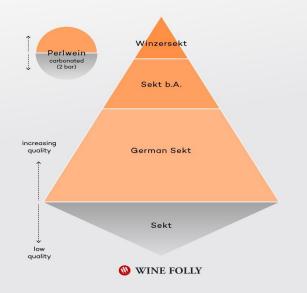
SOURCE: winefolly.com/review/get-know-austrian-wine-map/

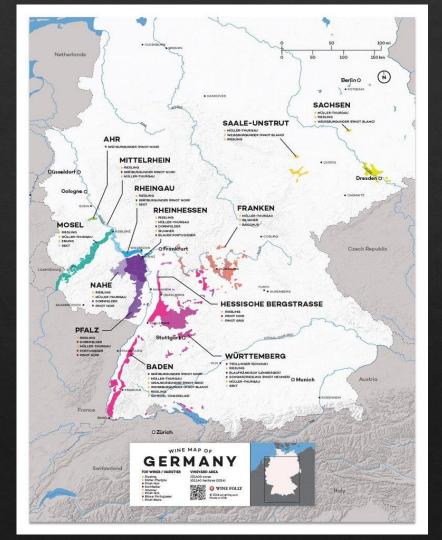
© 2014 winefolly.com

SWEETNESS -

naturherb 0-3 q/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





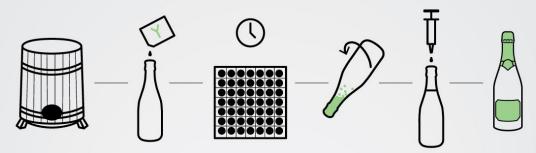
Креман

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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BRUT 0-12 g/L RS

EXTRA DRY 12-17 g/I RS

DRY 17-32 g/L RS

DEMI SEC 32-50 g/L RS

DOUX 50+ g/I RS



Зона производства Креман



Шампанское

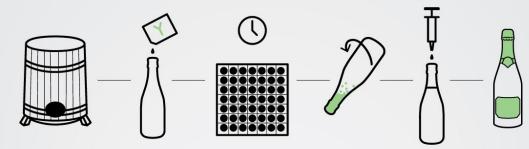
Разрешённых сортов 7. Только 3 сорта винограда используются 98% случаев - Пино нуар, Шардоне, Пино Менье(Менье).

Blanc de Blancs — «белое из белого»
Blanc de Noirs — «белое из чёрного»

Яростно защищают наименование.

Traditional Method

SPARKLING WINE PRODUCTION



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RIDDLING / DISGORGING

DOSAGE

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BRUT NATURE 0-3 g/L RS EXTRA BRUT 0-6 g/L RS

BRUT 0-12 g/L RS

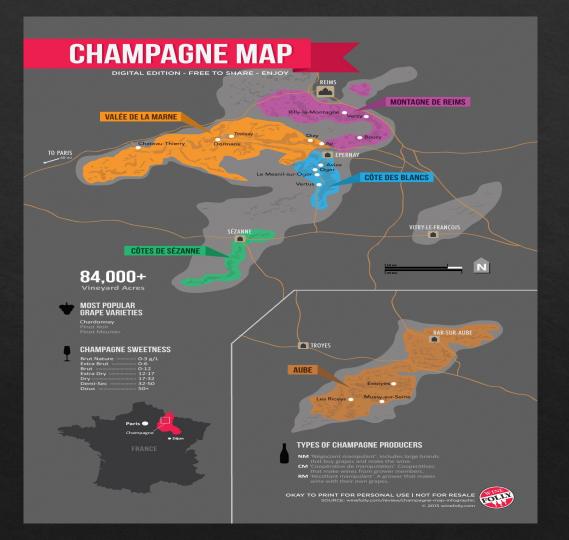
EXTRA DRY 12-17 g/I RS

DRY 17-32 g/L RS

DEMI SEC 32-50 g/L RS DOUX 50+ g/l RS



Зона производства Шампанского



Почётные упоминания

Франчакорта/Franciacorta
Кап Классик/Сар 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 – «Cuvee de Prestige» особое шампанское, которые выделяют как флагманское от своего дома.

Размеры бутылок

