

## HOW TO TASTE WINE LIKE A PRO

To bring the experience of our Tasting Room to the comfort of your home, our Winemaker, Lilia, has compiled the below to provide you with the tools of the trade; so you can immerse yourself within the wines and analyze what you see and taste. We hope you enjoy, salud!

### STEP ONE: SEE

Color is an indicator. It can give you a hint about the variety of grape that was used in production. It can also help determine how light or heavy the wine will taste/feel. The lighter the color, the lighter the wine should feel in your mouth.



### STEP TWO: SWIRL

Coat the sides of the glass to help the wine open up and to release the aromas.

### STEP THREE: SMELL

Sniff three times—then come up with three words to describe the wine.

### STEP FOUR: SIP

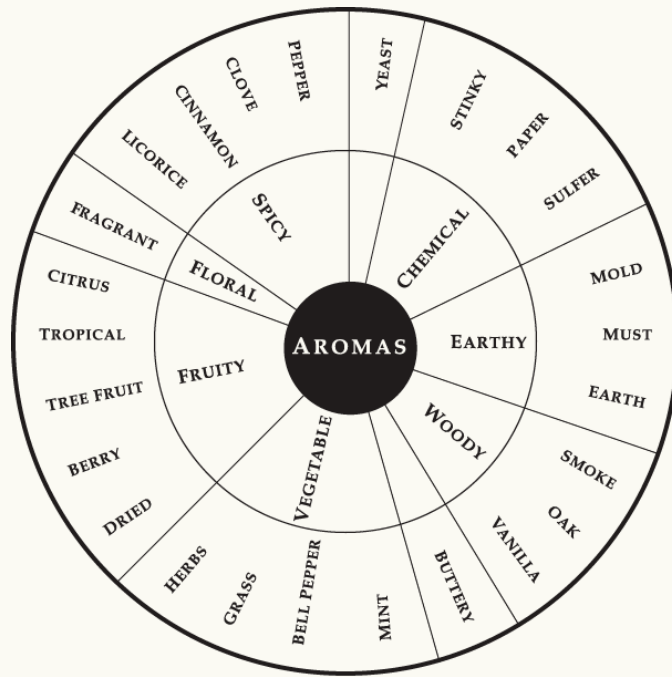
Taste the sweet, sour, salty, or bitter flavors.



# RG|NY

## WINE FLAVOR & AROMA FINDER

A Guide For A More In-Depth Tasting



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