



North American Sommelier Association®
WINE TASTING FORM

Taster <u>DIEGO M.</u>		Wine temperature <u>9 °C</u>	Room temperature <u>19 °C</u>
Wine Category <u>CLASSICAL METHOD ROSE' L</u>		Date <u>01/02/2017</u>	Time <u>19:41 PST</u>
Sample no. <u>FRANGACORTA ROSE' DIEGO, EXTRA BRUT</u>		Place <u>SANTA MONICA</u>	
Wine Denomination <u>12.0%</u>		Year <u>2009</u>	
Alcohol content			

VISUAL
EXAMINATION

Limpidity	<u>CRYSTAL CLEAR PLUS</u>
Colour	<u>LIGHT ROSE WITH COPPER HUES</u>
Consistency/Effervescence	<u>MODERATELY FINE / MODERATELY NUMEROUS</u>
Observations	<u>MODERATELY PERSISTENT</u>

OLFACTORY
EXAMINATION

Intensity	<u>MODERATELY INTENSE PLUS</u>
Complexity	<u>MODERATELY COMPLEX PLUS</u>
Quality	<u>MODERATELY FINE PLUS</u>
Description	<u>MINERALITY (LIMESTONE), FLORAL (WILD FLOWERS), ALMONDS</u>
Finish	<u>(STRAWBERRY, RED APPLE, WATERMELON), LIGHT Brioche,</u>
Observations	

TASTE-OLFACTORY
EXAMINATION

Sugars	<u>DRY</u>	Structure or body MEDIUM +	CRISP +	Acids
Alcohols	<u>MODERATELY WARM-</u>		Tannins	
Polyalcohols	<u>MODERATELY SMOOTH</u>		SARD - Mineral substances	
Balance	<u>MODERATELY BALANCED →</u>			
Intensity	<u>MODERATELY INTENSE +</u>			
Persistence	<u>MODERATELY PERSISTENT +</u>			
Quality	<u>MODERATELY FINE +</u>			
Observations	<u>FINISH BASED ON POIGNANT MINERALITY</u>			

FINAL
CONSIDERATIONS

Tannin Quality	<u>N/A</u>
Typicality	<u>TYPICAL -</u>
State of evolution	<u>READY -</u>
Harmony	<u>MODERATELY HARMONIOUS +</u>
Food matchings	<u>OYSTERS, SMOKED SALMON TARTINES, LIGHT SALUMI</u>
Observations	<u>DOSEAGE / BALANCE / COMPLEXITY COMBINATION</u>