



North American Sommelier Association®
WINE TASTING FORM

Taster DIEGO MEBRANGUIA	
Wine Category DRY RED	Sample no. 4
Wine Denomination BARBERO D'ALBA DOC UGO LEQUO	Year 2013
Alcohol content 13.5%	

Wine temperature 67 °F	Room temperature 18 °C
Date 07/17/2017	Time 18:32 PST
Place SANTA MONICA	
Flavor Day	

VISUAL
EXAMINATION

Limpidity	LIMPID
Colour	RED RUBY RED
Consistency/Effervescence	CONSISTENT -
Observations	

OLFACTORY
EXAMINATION

Intensity	INTENSE
Complexity	COMPLEX
Quality	FINE
Description	LEATHER / FUR COAT, FRUIT (CHERRY, BLACK CURRANT, PLUMS) FLORAL (WITH RED VIOLETS) SPICE (BLACK PEPPER, NUTMEG), SMOKE, WALNUT
Observations	MINERAL (BRINE)

TASTE-OLFACTORY
EXAMINATION

Sugars	DRY	Structure or body	CRISP -	Acids
Alcohols	WARM -		M. TANNIC	Tannins
Polyalcohols	M. SMOOTH +		FULL	M. SOPS
Balance	M. BALANCED +	⇒		
Intensity	INTENSE -			
Persistence	PERSISTENT -			
Quality	FINE -			
Observations	STEWED DARK CHERRIES / RAISIN CHOCOLATE			

FINAL
CONSIDERATIONS

Tannin Quality	FIRM +
Typicality	TYPICAL
State of evolution	READY +
Harmony	HARMONIOUS -
Food matchings	BEEF STEWS (SPAGNOLI)
Observations	GREAT DEPTH / PERSONALITY FOR BARBERO D'ALBA