



# WINE NAME

Winery name



**Vintage:**

**Grape variety:**

**Growing area:**

**Special notes viti: old vines, sustainable, etc**

**ALC % / Vol:**

**Residual sugar:**

**pH:**

**Acidity:**

**Oak:**

**Maturation:**

**Cellar potential:**

**Winemakers:**

**Special notes vini: wild yeast, sur lie, etc**

## AWARDS

IWC

Selected by

● **Appearance:**

Clarity - Intensity - Colour - Other observations

● **Nose:**

Condition - Intensity - Aroma characteristics - Development

Aroma descriptions: primary, secondary, tertiary

● **Palate:**

Sweetness - Acidity - Tannin - Alcohol - Body - Mousse - Flavour Intensity - Flavour characteristics - Finish

Flavour descriptions: primary, secondary, tertiary

● **Quality/cellar potential:**

Quality level - level of readiness for drinking / potential for ageing

● **Winemaking:**

Special notes on winemaking techniques

● **Vintage notes:**

Special notes about the vintage

● **Food pairing:**

Suggested food pairings

## Reference and contacts:

**Tasted by:**

DipWSET specialist name

**Contact details**

date of tasting

**Contact winery:**

Contact person

**Phone:** +123-456-7890

**Email:** hello@.com