



## EUROPÄISCHE SOMMELIER SCHULE

# TASTING CARD

Date	Time	Location	Suitability of the room		
19.03.2024	18:40	Europäische Sommelier Schule Branch in Berlin	OK		
Wine	Name	Type	Alcohol %		
	Grand Reserve Red	Niagara Peninsula VQA	13		
	Producer	Vintage	Temperature C°		
	Lake View Cellars	2017	14		
Visual analysis	Colour (Tone)	Garnet Red			
	Clarity	Clear			
	Body	Structured, heavy			
	Perlage	Persistence			
		Finesse			
Density (Foam)					
NO					
Olfactory analysis	Intensity	Middle-High			
	Persistence	Middle-Low			
	Finesse	Fine			
	Description: Dried rosemary, poppy, dragoon, cola, light smoke, dark black cherries, alcoholic, peppermint, tobacco, old wood, marzipan, spices cloves arty-autumnal, very ripe roses, blackberries, overripe strawberries and raspberries, dark lily, Anise seeds, cocoa, light nail remover				
Tasting analysis	General structure	Alcohol	Warm	Acidity	Fresh
		Softness	Soft	Minerality	Middle
		Sugar	Dry	Tannins	Middle
	Balance	Balanced			
	Body	Intense and Complex			
	Description: Wild berries, wild berries, currants, moss, forest floor, black chocolate, plums, ripe and fresh, turmeric, cardamom, spicy sensation like from chili, dates, liquorice, African green tea, black pepper, cloves, North African spice blend (Magreb-Morocco), alcoholic sensation.				
	Taste / Smell	Intensity		Middle	
		Persistence		Middle-High	
		Finesse		Fine and Balanced	
Maturity: Ready to drink, could still be drunk in the next few years. Can refine in the bottle for a few more years.					
Pairing: Arabic cuisine, Tajin (both lamb and vegetarian), Langos with fried bread garlic and hot peppers, Barbeque sauce ribs, Amatriciana, Parmigiana di Melanzane, Moussaka, Vegetarian Moussaka with cooked lentils instead of minced meat					