

BARTENDER ADVISORY GROUP

WINE STYLES

Sparkling Wine

Sparkling wine is a wine with significant levels of carbon dioxide in it, making it fizzy. While the phrase commonly refers to champagne, European Union countries legally reserve that term for products exclusively produced in the Champagne region of France.

Cava

Light-Bodied Wine

Light-bodied white wines hover around 12.5% alcohol or less. These include Pinot Grigio, sweet Riesling, and Sauvignon Blanc. They pair well with seafood, grilled white meat fishes, sushi, and Mexican food.

Pinot Grigio – Sauvignon Blanc – Riesling (sweet)

Medium-Bodied White Wine

Medium white wines tend to have an alcohol content between 12.5% and 13.5%. They pair well with seafood such as oysters, scallops, sashimi, or salads with mild vinaigrettes.

Chenin Blanc - Pinot Gris - Dry Riesling - Chardonnay (unoaked)

Full-Bodied White Wine

Full-bodied white wines have a higher alcohol content, generally 13.5% or more, and have more complex flavors. These wines pair well with rich, buttery foods, like lobster, as well as smoky flavors and pungent cheeses.

Chardonnay (oaked) – Viognier – Muscat – White Rioja – Semillon – Rhone Whites

Sweet (Aromatic) White Wine

Wines that contain residual sugar after fermentation are referred to as sweet wine.

The residual sugar in sweet wines acts as a natural preservative, which is why they're perfect for cellaring. Apart from sugar, a wine's sweetness is also determined by the levels of alcohol, acids, and tannins. Sugar and alcohol enhance its sweetness, while acids and tannins counteract it.

Port – Moscato – Riesling – Lambrusco - Sauternes

Rose Wine

A rosé is a type of wine that incorporates some of the color from the grape skins, but not enough to qualify it as a red wine. It may be the oldest known type of wine, as it is the most straightforward to make with the skin contact method.

Rose

Light-Bodied Red Wine

Light red wines generally have a lower alcohol content of less than 12.5 percent. They also have less tannins than medium- or full-bodied wines.

Pinot Noir – Grenache - Barbera

Medium-Bodied Red Wine

Medium-bodied red wines tend to have an alcohol content of between 12.5 and 13.5 percent and more tannins than a light-bodied red wine but less than a full-bodied red wine.

Valpolicella – Cabernet – Sangiovese - Montepulciano - Zinfandel Primitivo - Nebbiolo

Full-Bodied Red Wine

Full-bodied is a wine tasting term that references the heaviness of a wine that feels thick and viscous in the mouth. Any red wine with more than 13.5 percent alcohol is considered a full-bodied wine. Full-bodied wines have more complex flavors and have a richer mouthfeel.

Syrah – Shiraz – Zinfandel – Cabernet – Malbec - Merlot

Dessert Wine

Dessert wine is usually sweet with pronounced flavor and higher alcohol content, with more than 15% alcohol by volume.

Port - Madeira - Sherry

Of Note:

The difference between oaked and unoaked Chardonnay? When Chardonnay is aged in oak barrels, instead of plastic or steel, the oak imparts buttery, vanilla flavors from of a reaction called malolactic fermentation. This also helps give it a smooth and creamy texture.

Based on several production factors, there may be several wines that can be in multiple categories, like Zinfandel, Chardonnay, and Riesling.