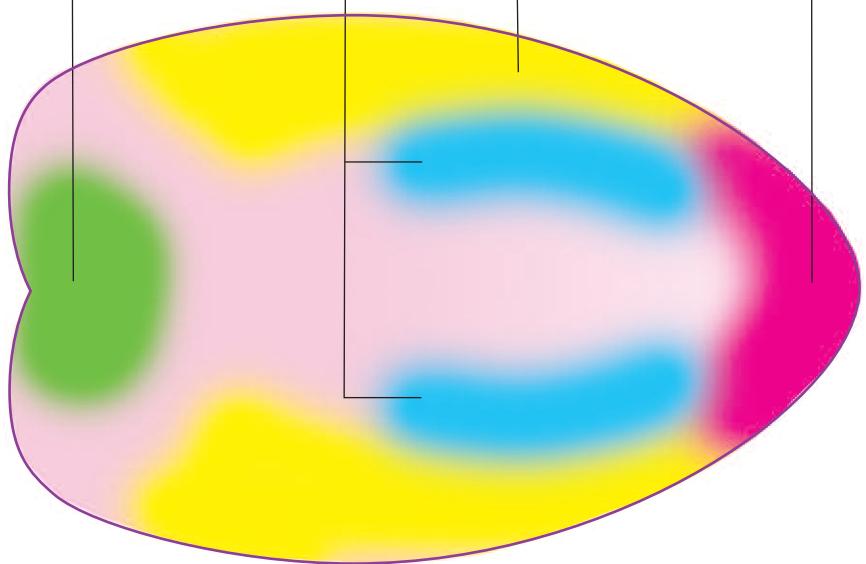




BASIC COMPONENTS OF TASTE SWEET, SOUT, BITTER, SALT

THE TONGUE TASTE SENSING ZONES

back of tongue



BITTER

Tannin in wine – identified as the astringent and drying sensation which comes from the tannin in wine. The tannin comes from the skins, stems and seeds of the grapes and explains why red wines are more bitter than white wines.

SALT

Not present in wine, however, wine acids are a natural balance to salty foods.

SOUR

Acidity in wine – identified as the crisp, bright and fresh sensation which comes from the natural acids in wine.

SWEET

The source of sweetness in wines is the residual sugar of the grape. The sensation is different than fruity. Fruity is the sensation of the combination of aroma and flavors.

tip of tongue