

WHITE WINE



White wines are most often consumed in their youth, alone or accompanied by light dishes such as salads, white meat and seafood.

White wines are appreciated for their characteristic lightness and freshness, where the vast majority have a high and remarkable acidity, especially those that are drier and younger.

White wines when consumed in moderation have health benefits as suggested by some studies related to the prevention of diabetes, cardiovascular disease and chronic kidney disease.

White Wine Production

White wines are made only with white grapes, but in their production both white and red grapes can be used, as in the case of base white wines used to make sparkling wines.

The color of white wines is obtained through natural pigments found in the skin of the grapes and for extraction of these pigments the juice or grape must be in contact with the peels during the fermentation process of the drink.

Contact time is what determines how intense the color of a wine will be and contact is almost nonexistent in the production of white wines. The husks and seeds are removed before the must is fermented. Thus, white wine remains clear and without the presence of components that can leave a very herbaceous, bitter or tannic taste.

White Grapes

Countless white grapes, all of the *Vitis Vinifera* species, can be used to produce fine, quality white wines. It is estimated that over 10,000 varieties of *Vitis Vinifera* plus red and white paints are scattered all over the world.

Perhaps the most popular among professionals and oenophiles in the world are Chardonnay, Chenin Blanc, Gewurztraminer, Muscat Pinot Gris or Grigio, Riesling, Sauvignon Blanc, Semillon, Torrontés, Viognier and others.



Types of White Wine

One can find in the same style or type of wine subtypes or groupings that are made according to the main characteristics, as is the case of red wines that can be subdivided according to their body.

In the case of white wines, the subdivision is usually made by a set of characteristics such as lightness or freshness, aromas or sweetness and also through the body of the drink.

On the other hand, there are white wines that are totally non-standard with their own characteristics that are difficult to insert in any group and those that can freely travel for more than one group.

Light and Refreshing White Wines

Light and refreshing white wines are young wines with little body and strong acidity and whose main characteristics are lightness, freshness and, in some cases, mineral in taste.

White wines that are often dry on the palate are usually not matured in oak barrels and are suitable for immediate consumption, being served at lower temperatures, practically cold and on hot days.

Aromatic White Wines

Aromatic white wines are those with an intense scent of flowers and fruits that seem to pop out of the glass, can be slightly sweet and make them much appreciated by the most sensitive palates and who is starting to taste the drink.

The pleasure of this group's white wines lies not only in drinking, but also in having a good time enjoying their aromas.

Full-bodied White Wines

Full-bodied white wines are richer and denser wines, less acidic and generally matured in oak barrels, which gives complex aromas and flavors, as well as greater bottle aging potential and are great for accompanying rich dishes and intense flavors.

Famous White Wines

Chablis

Chablis white wines are made from the Chardonnay grape in the Chablis region, a denomination of French origin that is part of Bourgogne. Chablis white wines usually have aromas of lemon or green fruits, as well as being acidic and showing a certain mineral taste in the taste.

New Zealand Sauvignon Blanc

The Sauvignon Blanc grape has placed New Zealand on the world wine map and in the country gives rise to whites with a higher concentration of aromas, where notes of flowers and fruits combined with mineral flavors result in a light and fresh wine much appreciated worldwide.

Green Wines

Green wines are produced in the Green White Demarcated Region in northwest Portugal, their white version is made with the typical varieties of the region such as Alvarinho, Loureiro, Arinto, Avesso, Azal, Batoca and Trajadura and are very light and refreshing wines, which They are also produced in the red, rosé and sparkling styles.

Harmonization of White Wines

For some types of wine harmonization can be tricky, as some of its key features should be carefully observed when pairing with food, such as red tannins that can often fight with some specific ingredients.

However, in the case of white wines harmonization may be considered easier. So light white wine > light food, white wine > white meat and white wine > white sauce. Salads, antipasti and hors d'oeuvres are great with light, refreshing white wines, especially if there is a



presence of considerable acidity such as tomatoes.

Fresh and cured Mozzarella di Buffalo, Mascarpone and Ricota call for light, refreshing white wines. Semi-soft wines like Edam, Taleggio and Gouda can be combined with aromatic white wines and soft white cheeses like Brie and Camembert are interesting with aromatic or full-bodied white wines.



For pizzas that contain cheese and tomato sauce ask for high acidity white wines, which can be light and refreshing or even some of the drier aromatics and those with chicken ask for the fuller.



Fish and seafood, sushi, sashimi, oysters, shrimp, cod and a host of other fish and seafood, ranging from the simplest to the finest, can be paired with white wines of different types. Thus, the simpler and lighter the lighter the wine should be.



For the pasta it will depend on the sauce and the simplest and acidic ones are best with the light and refreshing white wines and the most unctuous ones combine best with the full-bodied white wines.

For white meat the important thing is to think about the structure of the meat and how it was cooked, besides the weight of the sauce used. So, the simpler the set is the simpler and lighter the

white wine should be.



Order of Service and Temperature

When you have the various styles of wine to serve, it is important to always offer the right order of service so that the characteristics of the previous wine never outweigh the next. The simplest sequence would be sparkling or sparkling > white > rosé > red > fortified or dessert and if different styles of white wines are available the sequence should be light and refreshing > aromatic > full bodied.

In addition to the order of service to enjoy all the freshness of white wines is very important to serve at the correct temperature.

Wine Service and Ideal Temperature



White wines can be served at temperatures ranging from 8° to 12° C, but to be more specific one can divide the temperature according to the types of white wines. Thus, 8° to 10° C for light and refreshing white wines and aromatic white wines, 10° to 12° C for full-bodied white wines and some Bordeaux and Bourgogne white wines and between 12° and 14° should not be used to serve white wines and even the older ones.

Proper Glasses

Using glasses that are bulge than red wines for two basic reasons, such as white wine should be consumed fresher. Smaller glasses concentrate the freshness and reduce the heat exchange between the container and the environment and concentrate the floral and aromatic aromas. Fruity and the opening of the narrow glass delivers the aromas directly into our nose.



On the other hand, two types of glasses are recommended for serving white wines, the first larger and narrower glass is recommended for light and refreshing white wines as well as aromatic white wines, the second known as the smaller, larger-chested Montrachet Glass is recommended for full-bodied, creamy-textured white wines.

How Long to Save

The vast majority of whites are made to be consumed young, between the 1st and 3rd year of production so that their freshness and acidity are maximized. However, some whites from Bordeaux and Bourgogne in France can easily survive for over 10 years, and some Rieslings, Sémillons, Chenin Blanc, and Chardonnay from both the old and the new world can withstand the weather very well. The storage time will depend on the concentration, acidity and how they were vinified among other things.

Duration After Open

The day after opening the bottle, it is inevitable that any wine will lose its original characteristics due to contact with air. Thus, it is generally recommended to consume white wines immediately after opening the bottle and enjoy all its freshness. However, it will be possible to enjoy for a few days provided you have the necessary care.

The leftover white wine can be refrigerated for up to three days, but it depends on the style and the white wine can last more or less after opening the bottle. Thus, a white wine the more acidity it has the longer it tends to last.

When storing open white wine in the refrigerator care should be taken to keep the bottle closed with its own stopper or special lids in order to reduce the contact between oxygen and white wine and to prevent smells present in the refrigerator from impregnating the beverage.

The ideal is to store in places without great vibrations and when storing in the refrigerator do not put in the door, because the daily movement will keep the white wine always agitated and will deteriorate faster. Thus, always keep standing is indicated, as leaving the bottle lying down will make a larger surface of the drink in direct contact with the air present inside the bottle.

White Wine Expectation

The vast majority of white wines produced in the world are offered for sale shortly after bottling and in addition to presenting a clear and clear color should show lightness and freshness, where living acidity is one of its main characteristics.

When looking at an older white wine or a golden yellow color one should be careful, especially if it is a very simple wine, as the life of white wine may have declined and you will find a drink where acidity and the freshness disappeared and the alcohol accentuated.

White wines are very delicate and the vast majority should be consumed within a maximum of three years and one should be sure that the white wine is still in full condition.

On the other hand, in some cases you can find heavier, less acidic white wines with a more intense and golden color and this fact is due to the production method or the wine style that the winemaker wants to achieve. Thus, before risking one must be sure that they are the characteristics of white wine and not a defect due to age.