

WINE SERVICE AND THEIR GLASS



The hour of wine service is the completion of years of work, from planting, harvesting, elaboration, ripening and aging. Therefore, it must be accompanied by some requirements to make the tasting more enjoyable.

Glass

The glasses as the temperature have a fundamental importance in the service of the wines. Generally speaking, the glasses should be of good quality crystal, colorless and smooth. The glasses used in the wine service must be glasses of an appropriate size to enhance the aroma and taste of the wine.

The glasses should be convex in shape, curved inwards and of good depth. The glass must still be of adequate size for the wine to occupy a maximum of 1/3 of the glass. In addition to the proper size and shape the glasses should have a long stem, as the stem is used to hold the glass to prevent wine from being heated by the heat of the hands.

There are glasses suitable for each type of wine with its own characteristics.

Flute Glass



Longer glass used for sparkling and champagne service. The glass has a high glass and narrow mouth and keeps the bubbles or perlage longer, enhances and directs the aromas to the nose, enhancing its delicacy and freshness. Flute glass are ideal for preventing rapid loss of carbon dioxide and not avoided when sparkling wine is served in open glass such as those used in the past.

White Wine Glasses



White wine serving glasses are smaller in size and smaller than those used for red wines and aid in the perception of white wine aromas that are generally lighter.

White wine is famous for its consumption at lower temperatures and because of this fact the glasses must have a smaller container for the liquid to allow less heat exchange with the environment. In addition, the body of the smaller glass enables white wine lovers to feel each note of the fruit, feeling the sweetness and acidity proposed by this type of liquid.

More aromatic white wines such as Riesling and Gewurstraminer need oval-shaped glasses to retain the characteristic aromas. Sweet white wines like Sauternes and rosé are best appreciated in oval glasses with the edges outward.

Rose Wine Glass



Rose wine glasses represent a special type of wine. Rose wines can mix the strong aroma of tannins that is characteristic of red wines with the milder aroma of white wines.

The glass for rose wine is usually smaller than for white wines, but with a larger glass. The intent of the glass is to accentuate the acidity of the wine and balancing its sweetness.

If you do not have a specific rose glass, you can use one for white wine.

Red Wine Glass



The red wine serving glasses are larger and large-sized glasses, as they make it easier to perceive the aromas of red wines that are generally more intense. The glasses vary in shape and size according to the type of wine.

The Bordeaux glass has characteristics that favor the Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Bairaada and Tannat grapes, which is a taller, narrow-rimmed glass that avoids

the dispersion of aromas and concentrates them and the large glass is used for full-bodied reds with sharper tannins.

The round and balloon shape of the Bourgogne glass is made for concentrated wines with fewer tannins. The glass makes the bouquet easier to release and makes it ideal for wines based on Pinot Noir, traditional Rioja, Nebbiolo, Barbera and Amarone among other grapes.

Sweet Wines



For the consumption of sweet wines, the glass is small and the reason is simple, fortified wines are usually consumed in smaller quantities and for this reason the glasses are also narrow at the top. The distinctive design is what will help to drive the drink to the tip of the tongue, the place where the sweetness of wine is best perceived.

The ISO Glass



The ISO glass was created in the year 1970 with a simple purpose that made life easier for many drink lovers, because the glass serves to accompany any type of wine.

The glass's bulge is larger and at the top it is more closed, still a relatively small model when compared to others. The crystal-clear glass has as its main objective to highlight the aromas of the wine.

The Material of the Glass

To purchase the glass, one should pay attention to some details. The first is the material and to set aside anyone who is not completely transparent, as part of the pleasure of tasting a wine is also looking at its shades that give tips on the type of grape and age of the drink.

Crystal, glass and crystal glass are among the most common materials, the only differentiation being the lead content used in production. Lead makes the glass lighter and more delicate.

How to Hold a Glass of Wine

People who have questions about how to hold a wine glass filled with being holding it incorrectly. However, holding the glass is one of the simplest things and able to keep up with the lightness proposed by drinking the wine.



The glasses generally have the stem and holding the stem is the correct way to drink wine. The stem should be held without filling the glass with several finger marks, as it will change the heating of the wine after contact with the hand.

How to Wash the Glass

Washing glasses is also among the biggest doubts of individuals who see the art of wine as a priority.

Care must be taken because the glasses are essential for preserving the flavors of wine and will only continue to perform their function correctly if they have all their particles intact. For washing it is recommended to use warm water with as little liquid detergent as possible.

After washing, which should be carried out calmly, it is necessary to rinse the glass as much as possible, as any remaining detergent residue may change the aroma of your wine or, in the case of sparkling wines, can also prevent the formation of bubbles.

Rinsing and drying each of your glass very carefully is also part of the ritual and if possible, use a linen dishcloth. Dry carefully to prevent falls by simply grasping the base of the glass and turning with the other hand in opposite directions and choosing a special place to store in a place free of any odor or possibility of falling.

