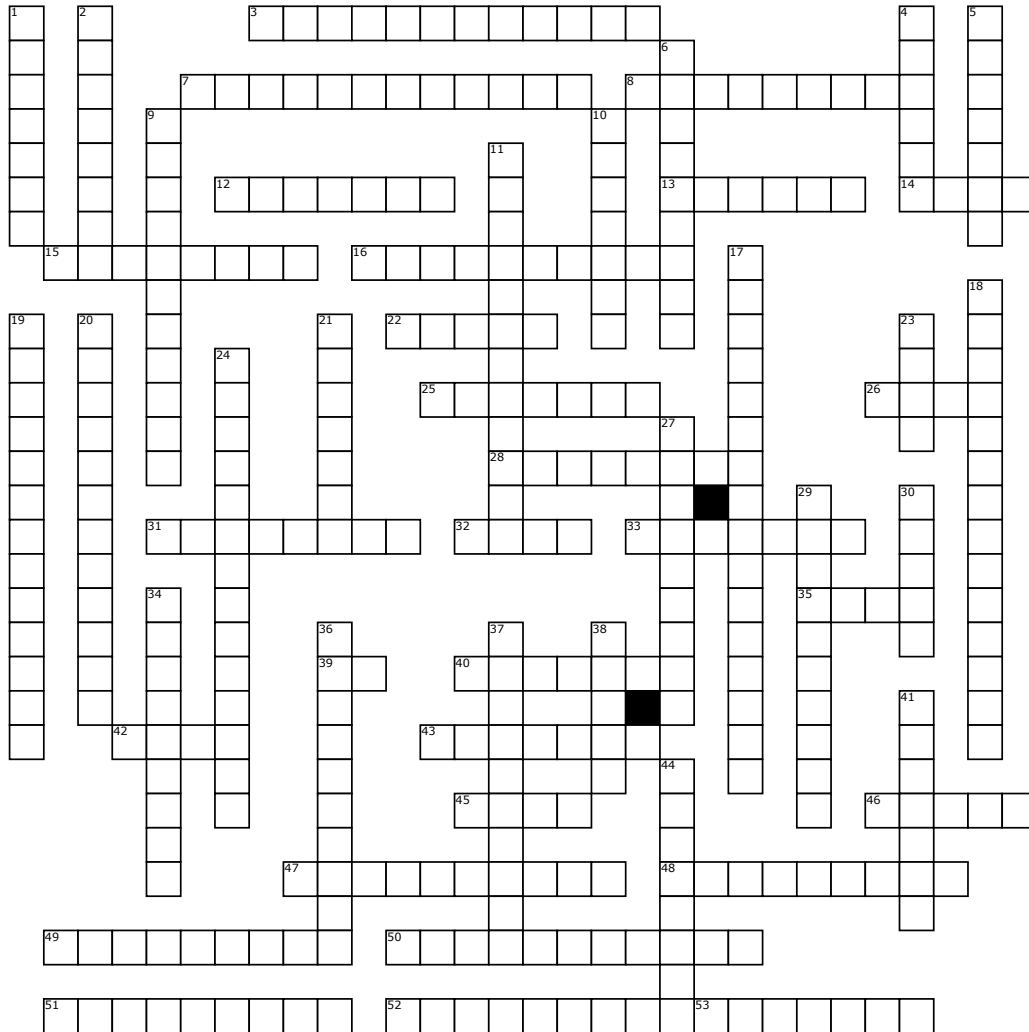


Name: _____

Date: _____

World of Wines



- Across**
- 3. process where wine is sugar is converted to alcohol
 - 7. soil responsible for quality and distinctiveness of Chablis
 - 8. grown in California but originated in Croatia
 - 12. rocks from this Northern Rhone appellation ability to store heat
 - 13. process where wine is aged on dead yeast for a period of time
 - 14. traditional method sparkling made in Penedes
 - 15. unique climate condition resulting in grape rot
 - 16. feminine and aromatic, elegant and refined. softer fruit & suppler with ripe tannins. its neighbour masculine longer cellar time
 - 22. organism that interacts with grape juice and becomes a wines
 - 25. right bank appellation, produces some of greatest merlot
 - 26. term used to describe dry champagne
 - 28. grape variety underpin several DOC & DOCG which includes Barolo, Barbaresco
 - 31. in Portugal this grape is the most planted red in Spain
 - 32. sweetness level of 50+ gram of residual sugar
 - 33. this DOQ Catalan is dominated by garnacha and known for its licorella soil
 - 35. star producer in Barbaresco
 - 39. Grand Cru Village and Grand Valle de la Marne
 - 40. a particular region's climate, soil and terrain affect the taste of wine
 - 42. most important ava in central valley
 - 43. this grape add a fruitiness to champagne
 - 45. sweet fortified wine from Portugal
 - 46. grape used to make charmat sparkling in northern Italy
 - 47. type of intermediary who buys fruit or wine in a barrel
 - 48. one of seven Chablis grand Cru
 - 49. grape that produce Soave Classico wine
 - 50. wine which is made from unfermented grape juice, to be added to wine as a sweetening component.
 - 51. person or steward with extensive wine knowledge
 - 52. main grape of Southern Rhone
 - 53. wine with two years of aging with 6 months in bottle from Spain
- Down**
- 1. French estate under single ownership
 - 2. most planted white in Rias Baixas
 - 4. French variety but very popular in Argentina
 - 5. three years of aging with one year in cask from Spain
 - 6. soil of Cote de Beaune
 - 9. most planted red variety in Spain
 - 10. scale use to measure grape, which indicate ripeness and sugar in Germany
 - 11. Italian term or drying of harvested grape prior to pressing
 - 17. natural compound responsible for cork taint
 - 18. yeast strain that gives off earthy & rustic aromas. Funk, bacon, gamey & barnyard
 - 19. selected berry harvested, made from individually selected overripe grapes affected by botrytis
 - 20. Italian sparkling made via traditional method from Lombardy
 - 21. made from grape that is naturally frozen on vines
 - 23. Soil of Cote de Nuit
 - 24. adding sugar to unfermented grape must to
 - 27. broker of wine, supplying chateau with financial backing
 - 29. grape of Chianti Classico
 - 30. Northern Rhone is home to this indigenous grape
 - 34. level of sugar and sweetness for Hungarian dessert wines
 - 36. indicates length aging and higher quality of wine in Portugal
 - 37. red wine produce from gamay grape
 - 38. Spanish wine with no aging requirement
 - 41. large quartz stone of Chateaufneuf du Pape
 - 44. most planted grape in Piedmont

Word Bank

- | | | | | | | | |
|----------------|--------------|------------------|-------------|---------------|--------------|-------------|-----------|
| chaptalization | sangiovese | syrah | albarino | aragonez | appassimento | surlie | meunier |
| Blanchots | barbera | franciacorta | nebbiolo | reserva | glera | tempranillo | doux |
| kimmeridgian | grenache | garrafiere | sussreserve | AY | negociants | lodi | sommelier |
| crianza | yeast | trichloroanisole | grillet | brettanomyces | chateau | zinfandel | terroir |
| priorat | gallets | malbec | Cava | gaja | oechsle | eiswein | port |
| Pomerol | Marl | beerenauslese | courtiers | puttonyos | barbaresco | brut | joven |
| limestone | fermentation | beaujolais | botrytis | garganega | | | |