

## [Wine Tasting For Beginners](#)

Attending wine tasting events can be a great experience and a lot of fun, although a lot of people choose not to attend out of fear - or not knowing what to do or what to expect. Even though there are no mysteries to wine tasting, there are some things that you should always remember.

During a wine tasting event, women are always served before the men. Some tastings will serve you bottled water between tastings, so you can clean your mouth out and be ready to taste the next wine that is served. When you take the wine, you should always handle the glass by the stem, to avoid heating it with your hands. There will also be crackers and other goodies on hand as well, to help you cleanse your mouth between wine tastings.

As you may already know, you can tell quite a bit about the wine by the color. When you attend a wine tasting for the first time, you'll notice that the glasses are clear. This helps you to examine the wine better. There should also be white tablecloth on the table as well, to help you see the color of the wine more clearly. You should never go by the name of the wine alone, as it can easily fool you.

You'll also notice the more experienced wine tasters swirl their wine around in the glass before they taste it. Although it may look weird, slightly swirling the wine actually helps to bring out the flavor. Most wines have been aging in bottles for long periods of time, sometimes even years. When the wine is swirled around in the glass, the swirling will release the flavors in the wine and bring them out when the wine is tasted.

At wine tastings, you'll need to look at the wine, smell it, then after swirling it around in the glass - taste it. Smells play an integral part of the process, as you'll get a lot more from the wine by smelling it first. Wine has quite an intriguing aroma, which helps to bring out the taste that wine is so well known for. Once you have smelled the wine, you should allow a few moments to take in the smell and think about the wine that you are smelling.

Last but not least, you'll want to know how to properly taste the wine. Your tongue has taste buds in the front and the back, which helps to detect flavors. Wine is full of flavors, and how you taste it will make the biggest impact. When you put the wine in your mouth, you should always swish it around in your mouth for a few seconds, and allow the flavors plenty of time to dance on your palate. Once your taste buds have started to discover the wine, you can think about what you are tasting. After swallowing the wine, the aftertaste that remains in your mouth should give you even more of an idea as to the type and flavor of the wine.

Before you attend a wine tasting, you should always learn as much as you can about the many different flavors and varieties of wine. This way, you'll have a better understanding of what you should look for in both taste and flavor. Even though you may be new to wine tasting, you should never pass up an opportunity to go. You'll get a great experience in the world of wine tasting and get to experience wines that you may have never heard of before.

### About the Author

Tristan Andrews writes informative articles about [wine](#). Discover and explore the world of wines. Find out how to better enjoy wine at <http://www.greatwinesmadesimple.com/>

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