

13/04/2020

WINE LESSONS at HOME #5

Level: B1+

GRAMMAR TASK

Fill in the blanks with the correct grammatical word. These are closed groups of words like prepositions, auxiliary verbs, connectors, articles, etc.

What is minerality in wines?

Minerality doesn't smell. I often use the word 'minerality' _____ describe a wine that shows a strong sense _____ place and soil character on the nose. Some descriptors _____ 'flinty', 'petroly', 'earthy'... are used to describe a mineral sensation _____ the nose. Unfortunately I am partly wrong, because minerals have no odours. Chemically, _____ is no volatile radical associated to minerals, _____ they do not evaporate and it is impossible to smell them. It is possible that some minerals can _____ associated to some other elements that are volatile and _____ have an aroma that can be detected. _____ example, some iodine mixed _____ salt will give the salt some sea breeze character. In wines, the mineral nose of _____ wines can often be associated with certain wine making techniques (long lees contact, more reductive vinification, sometimes sulphurs or sulfites) or the absence of some strong varietal characteristics (for example, a Riesling nose will always appear more mineral _____ a gewürztraminer because it is less aromatic...). There is definitely something there that makes a wine qualify as 'mineral' on the nose, but it is mostly a sensation or association of elements that makes us think of minerality.