

CHECKLIST

Preparation for the Online Wine Tasting

DAY OF DELIVERY

- Check: Is the package complete and undamaged?



2-3 DAYS BEFORE THE ONLINE WINE TASTING

- Cool the wines
- Test access to online wine tasting
- Prepare shopping list

ON THE DAY OF THE ONLINE WINE TASTING

- Get fresh bread
- Prepare Olive oil, water
- Prepare tapas or snacks
- One wine glass per person (preferably 1 glass per wine)
- Open wines



ONLINE WINE TASTING MOMENT

- Arrange everything
- Open videos or register for live wine tasting
- Have fun with the online wine tasting!

AFTER THE ONLINE WINE TASTING

- Share your experiences (rating, social media, etc.)



CHILLING THE WINES

Ideal Wine Temperature

Temperature per Wine

	Temperature	How to cool?
Cava	6-8°C	Top shelf in the fridge
Rosé	8-10°C	Top shelf in the fridge
Young white wine	8-10°C	Top shelf in the fridge
Rich white wine	10-12°C	vegetable compartment or refrigerator door
Young red wine	9-11°C	vegetable compartment or refrigerator door
Crianza	14-16°C	Cool room or basement
Reserva/Gran Reserva	16-18°C	Cool room or basement

Fast cooling

Place wine in containers with 50% water-50% ice and 1 tablespoon salt, duration:

	Duration for fast cooling
Cava	15 Min.
Rosé	12 Min.
Young white wine	12 Min.
Rich white wine	10 Min.
Young red wine	11 Min.
Crianza	8 Min.
Reserva/Gran Reserva	5 Min.



- If the wine is drunk too cold (2-4°C), its aromas are hardly perceived and the sour taste intensifies.
- Never drink the red wine at room temperature (usually above 20°C)! Because if the wine is too warm, it gets a clearly alcoholic note and the aromas are lost.