

[View this email in your browser](#)



Wine Tasting Tips by InnoVinum

Hello!

Astringency is rarely used by wine writers or winemakers to describe a wine.

I did a little experiment at home and perused a Wine Spectator issue I had. I selected randomly 150 wine reviews and counted the adjectives associated with astringency. Only once did I read “pleasant astringency.” I looked at my counts and had found 23 words used at different frequencies.

The picture below summarizes my findings.



As you can see in this word cloud, the words seem to describe different sensations.

- Creamy
- Firm
- Chewy
- Dusty
- Muscular
- etc.

Why do I believe they describe wine astringency since they don't use this specific descriptor? [Read the full article](#) to find out.

In this new article dedicated to Wine Mouthfeel, I share with you:

- the most up to date definition of wine astringency,
- why you need time to experience it in wine tasting,
- what wine compounds trigger this feeling in mouth, and
- three simple palate cleansers that will help you get rid of it.

[Access the Article.](#)

I look forward to reading your comments. Feel free to connect if you have any questions. Just reply to this email!

Enjoy!

Isabelle

Your Wine Tasting Coach

P.S. If you liked this article, please share on your social networks. Others deserve to know!

P.P.S. If you haven't read the first article of the Wine Mouthfeel series, you can find it [here](#).



Copyright © 2019 InnoVinum LLC, All rights reserved.

You are receiving this email because you opted-in via our websites.

www.winearomawheel.com

www.winetasting-demystified.com

Our mailing address is:

InnoVinum LLC *** c/o SiteSell, Inc.
1000 Saint-Jean Boulevard
Suite 702
Pointe-Claire, Quebec H9R 5P1
Canada

Want to change how you receive these emails?

You can [update your preferences](#) or [unsubscribe from this list](#).

