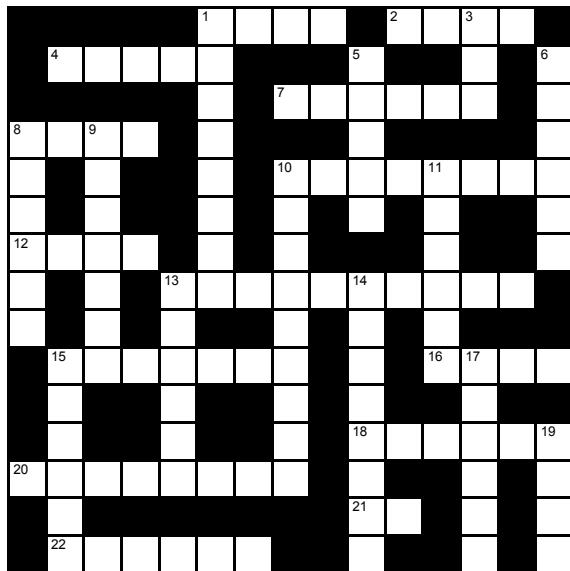


# Wines\_15x15\_2008-10-21

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## Across

- 1 Spanish word for 'vineyard'. (4)
- 2 The mouth feel, the weight of the wine in the mouth and on the palate. Commonly referred to as full-, medium- or light-bodied. (4)
- 4 Wines that are lifeless, having lost their freshness. (5)
- 7 Soft and smooth in both body and texture due to limited tannin. (6)
- 8 Indiscriminate British term for German wines produced in the Rhine region. The term originates from the town of Hochheim in the Rhine Valley. (4)
- 10 Deposit or residue accumulated in the bottle during the aging process. (8)

- 12 Describes austere wines with evident acidity. (4)
- 13 One of the world's most well known and noble white grape varieties that produces possibly the most popular medium to full-bodied white wines. (10)
- 15 An essential component of all wines ranging from about 7 to about 14% by volume. (7)
- 16 Made from residue of grapes or apples after pressing. (4)
- 18 Describes wines made in old-fashioned or centuries old, traditional techniques. (6)
- 20 An important task of the winemaker, taking wines from different lots or barrels and mixing them together for bottling. (8)

- 21 The lower the \_\_\_\_\_ the more acidic the wine. (2)

- 22 Possessing bready smell of yeast. (6)

## Down

- 1 Any of several white wines flavoured with aromatic herbs; used as aperitifs or in mixed drinks. (8)
- 3 Wine produced specifically to possess little or no sweetness. (3)
- 5 Grassy. (5)
- 6 A basic taste that is not salty, sour, and sweet. (6)
- 8 Describes a wine that is lacking in flavour, that has a first taste - nothing in the middle - and a short finish, that lacks depth at mid-palate. (6)
- 9 Refers to a burnt-sugar smell. (7)
- 10 Wine with bubbles,
- 11 A large bottle that contains twice the size of a regular 750 ml bottle. (6)
- 13 Young, undeveloped wines that do not readily reveal their character. (6)
- 14 Grapes that have been left on the vine to dry in the sun to develop a desirable raisiny character or just a more concentrated sugar needed for making certain specialty wines. (8)
- 15 Refers to smell or aroma of a wine like that of apple juice. (6)
- 17 The initial impact of a wine. (6)
- 19 Bottle stopper produced from the bark of a tree. (4)
- either naturally occurring or created by injecting carbon dioxide gas. (9)