

DELICIOUSLY TASTY wine facts

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“nectar of the gods”

Historians agree that wine was discovered by accident, which is why it is commonly thought to “come from the gods”. Wine is a natural product in that grapes that fall from vines can eventually become wine without human intervention.

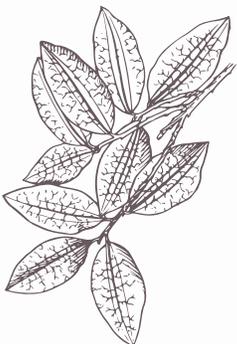


There are 10,000 varieties of wine grapes existing worldwide

There are approximately 400 grapes in a single bottle of wine.

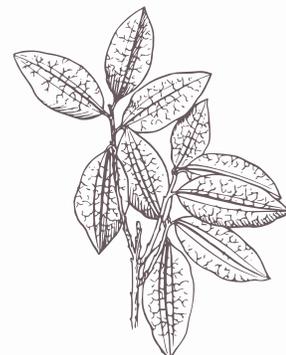
Grapes are harvested at different times, depending on which wines they are used for making - grapes for sparkling wine are harvested earliest, then grapes for white wines, and grapes for red wines are harvested last.

HEALTH BENEFITS OF WINE



Because of the antioxidants, wine (in moderation) can help:

- prevent coronary artery disease
- increase high density lipoproteins (i.e. good cholesterol)
- lower risk of stroke



Sources:

“Georgia made ‘world’s oldest wine’”. BBC News. 13 November 2017. Archived from the original on 14 November 2017. Retrieved 21 July 2018.
<https://www.wineenthusiast.com/varietals/>
<https://www.heartofthedesert.com/5-fun-facts-about-grapes-and-wine/>

how wine is made

1. HARVEST

Grapes are harvested at different times, depending on which wines they are used for making - grapes for sparkling wines are harvested earliest, then grapes for white wines, and grapes for red wines are harvested last.

2. CRUSHING

Crushing the grapes extracts the unfermented juice called must. For white wine, the must is pressed immediately after crushing the grapes to separate the juice from the seeds and skins. For reds, the must remains with the skins, which is where the wine gets its color.

3. FERMENTATION

Yeast converts the natural sugars into ethanol and carbon dioxide. The amount of sugar converted to alcohol will produce a dryer or sweeter wine.

4. AGING & BLENDING

Wines can age in various storage vessels and for different lengths of time to produce different flavors and tones. Different grape varieties can also be blended together after the wine has aged to make a finished wine.

5. CLARIFYING

Tannins (bitter compounds found in stems, seeds, and skins), along with protein and dead yeast are removed from the fermented wine.

6. BOTTLING

It's important to bottle wine with as little exposure to oxygen as possible. A small amount of sulfur dioxide is often added to help preserve the wine.

7. BOTTLE AGING

Some special wines continue to age in the winemaker's cellar for years. Most wines are aged for one to two years, but some are aged longer.

Sources:

<https://blog.dixonvalve.com/from-grapes-to-glass-the-history-and-process-of-winemaking>

<https://winefolly.com/deep-dive/how-is-red-wine-made/>

