SENSORY EVALUATION
Tasting 2B: Grenache, Rosé and Red

TASTING GOALS

Compare and contrast a rosé and a red wine, each made from the Grenache grape. Pay special attention to the differences in structure as well as color and aroma. This tasting will also demonstrate the effect of serving temperature.

THE TWO WINES

Purchase two Grenache; one rosé and one red.

- The wines may be 100% Grenache, but since you’re more likely to find Grenache blends, ask your retailer to recommend wines that are predominantly Grenache.
- Ideally, the wines should be current releases from the same vintage or within a couple vintages of each other.

Grenache rosé from France or Garnacha rosado from Spain. This is a dry, pink wine.

- The French version may be called Tavel or Lirac from France.
- The Spanish version wine may well be from Navarra or Rioja, the regions where most Garnacha is grown.
- You should be able to find good examples priced under $20.

Grenache (of the red persuasion) from France or Spain.

- The French version may be called Côtes-du-Rhone or Chateauneuf-du-Pape.
- The Spanish version sometimes lists the grape, Garnacha, on the label. As with the rosés, you’re most likely to find Garnacha from Navarra and Rioja, although Priorat and Ribera del Duero also make Garnacha-based wines. Look on the back label or ask your retailer to point you in the right direction. (Besides, asking questions is a great way to build a relationship with a good retailer.)
- Many good bottles are priced $15-30.

Optional Wines

To increase the complexity of the tasting, you may consider adding another Grenache rosé and/or another red (or two) Grenache. Ask your retailer to recommend wines that will provide interesting contrasts, which highlight the diversity of the grape and the wine style.

Please note that the step-by-step tasting is written for a single pair of wines. If you choose to add more wines, complete the step-by-step tasting first and then pour your additional wines (the rosé should be chilled and the red should be at cool room temperature). Taste the chilled rosés (both the original and the additional wine) and then compare and contrast the reds (both the original and the additional wine). Take careful notes to see how the wines differ.
SUPPLIES

• Four glasses per taster. Ideally, all the glasses for all the tasters should be the same. At the very least, each taster’s four glasses should be the same. (If you are adding wines after the step-by-step tasting, you’ll be able to re-use the room-temperature rosé glass and the chilled red glass for the new wines.)
• Grenache Tasting Journal and Tasting Mat printed out from the Class 2 Introduction. (If you are tasting additional wines, print out an extra Grenache Tasting Journal page for each taster.)
• Spit cup
• Water
• Plain crackers (save the cheese and nibbles until after you’ve evaluated the wines)
• Two clean, empty wine bottles. Ideally, they should be half-bottles (375ml) or beer bottles.
• Two corks, or some other type of bottle stopper.

Note that wineries with websites often provide technical information (including type of oak used, RS and acidity levels) about specific wines. You may want to print out the info so you have it on hand, but don’t read the wine-maker’s tasting note until after you’ve completed the tasting.

TASTING PROGRESSION

1. Start by evaluating the two wines at their recommended serving temperatures: the chilled rosé and the room temperature red.
2. Then compare the chilled rosé with the room temperature red.
3. Finish by comparing the room temperature red with the chilled red.
4. If you are tasting additional wines, this is the time to compare the rosés and then the reds.
BEFORE YOU START

1. Chill half a bottle of rosé and half a bottle of red to about 50-55 degrees F or 10-12 degrees C. (This is where the pair of empty bottles in the supply list gets used.)
   • After you uncork the rosé and red, pour half the rosé into one of the empty bottles and pour half the red into the other empty bottle.
   • If you have a vacu-vin or gas system, use it on all four bottles. Otherwise, simply put stoppers into all four bottles.
   • Place one rosé and one red in the fridge a couple hours before the tasting. You can leave the other rosé and red on the counter. They should be served at cool room temperature, or about 65 degrees.

2. Complete the top portion of your Grenache Tasting Journal.

3. Place a glass on each circle of your Tasting Mat. Each circle is labeled so you'll know which wine to pour into each glass.

4. Fill your chilled rosé glass about 1/4 full and put the remaining wine back into the fridge so it stays chilled. We'll pour the room temperature rosé later in the tasting.

5. Fill your room temperature red glass about 1/4 full. We’ll pour the chilled red later in the tasting so it doesn’t warm up before we get to it.

SEE: CLARITY, COLOR, INTENSITY, LEGS

Follow the master tasting methodology and fill in your Tasting Journal as you complete each step.

Start by examining the visual aspects of your chilled rosé and your room-temperature red.

Clarity

1. Set your glasses on the table before you and examine them for clarity.
2. Is each wine clear, or do you see sediment in either?
3. On your Tasting Journal, circle the clarity that most closely matches each wine.
   • Both wines should be clear.

Color and Intensity

Pink Colors
Depending on the grape variety used, rosé colors can be described as:
Pale Pink - Rosy Pink - Raspberry - Copper Orange

Chilled Rosé
1. Pick up your glass of rosé and tilt it away from you at a 45-degree angle.
2. Look at the core of the wine.
   • How intensely colored is the wine? For a rosé, is it pale or dark?
   • What color is the wine? Is it closer to pale pink or to coppery orange?
3. Circle the color on your Tasting Journal that most closely describes your wine.
Room-Temperature Red

1. Now pick up your glass of red, tilt it away from you at a 45-degree angle.
   • How intensely colored is the wine? For a red, is it pale or dark?
   • What color is the wine? Does it have some purple tinges or is it solely red?

2. Circle its color on your Tasting Journal.

Wine Cues

Rosés made from Grenache tend to be coppery-orange in color.

• The intensity of the rosé depends on the amount of time the juice was left in contact with the skins.
• In most other rosés, an orange color would indicate that the wine had been exposed to excessive amounts of oxygen. Too much oxygen can dull the wine’s fruit flavors.

Grenache is a red grape. Compared to other red grapes, its skin is thinner and lighter in color.

• Especially with thin-skinned, lighter grapes such as Grenache, yield is key to both aromatic and flavor intensity. If a vine carries too much fruit, the berries will be less concentrated. The resulting wines will have less extract and they will be paler.
• The red will probably be medium rather than dark in intensity. It will obviously be more intensely dark than the rosé.

Grenache-based wines, especially the red versions, are usually relatively low in acidity.

• This means that the red version may well have a purplish tinge. (Varieties with lower acidity tend to have purple tinges rather than being completely red. The color shift has to do with the way anthocyanins combine and reflect colors in high and low pH environments.)

Legs

The more pronounced and more persistent the legs, the higher the alcohol content and the more full-bodied the wine.

Chilled Rosé and Room Temperature Red

1. Swirl each wine and observe the legs (though the legs on the rosé will be more difficult to see).
   • Are the legs faint and short-lived, or pronounced and long-lasting?

2. Record your observations on the Tasting Journal.

Comparison

• Which wine has more pronounced and persistent legs?
• Which wine would you expect to have the higher alcohol content?
• Look at each bottle’s label to verify the alcohol content.
Wine Cues

As grapes ripen, acidity decreases and sugars increase.

When allowed to ripen fully, Grenache grapes can accumulate high levels of sugar, which are converted into high levels of alcohol during fermentation.

Grenache grapes intended for rosé wines are often picked earlier, when acidity is still fairly high and before sugars have peaked.

- Since red Grenache is usually high in alcohol, the legs will probably be thick and persistent.
- The rosé version will usually have lower levels of alcohol and, therefore, thinner legs.

SNIFF: AROMA IDENTIFICATION AND INTENSITY

Intensity

Chilled Rosé

1. Swirl and sniff the rosé.
   - Is it intensely aromatic or do you really have to work to get any aromas out of the wine?

3. On your Tasting Journal, circle the descriptor that best describes the aromatic intensity of the chilled rosé.

Room Temperature Red

1. Swirl and sniff the red.
   - Do the aromas come pouring out of the wine?

3. On your Tasting Journal, circle the descriptor that best describes the aromatic intensity of the room temperature red.

Comparison

Grenache, especially Grenache-based rosés, are often very aromatic.
Identification

Chilled Rosé
1. Swirl and sniff your chilled rosé.
2. Pause for 10 seconds as you form a mental image of the wine.
3. Try using free association. Memories involving the sense of smell can be very strong. Does an aroma recall some past event or your grandmother’s strawberry jam or…?

Room Temperature Red
1. Swirl and sniff your room temperature red.
2. Pause for 10 seconds as you form a mental image of the wine.
3. Try using free association. Memories involving the sense of smell can be very strong.
   • Do the two wines seem different? Are the aromas for one wine fresher, brighter? and the other darker?
   • Based on this first impression, which wine do you prefer, the rosé or the red?

Chilled Rosé
1. Swirl and sniff your rosé again.
   • Are you getting aromas typical of red wines, such as red fruits? Or are you finding aromas typical of whites, such as citrus fruits and apple?
2. Look at your Tasting Journal. Do any of the possible aromas jump off the page at you?
   • Limit yourself to two or three sniffs.
3. When you identify an aroma, circle it on your Tasting Journal.

Room Temperature Red
1. Swirl and sniff your red again.
2. What is the first or most prominent aroma that comes to you? Try to name it.
3. Look at your Tasting Journal. Do any of the possible aromas jump off the page at you?
4. When you identify an aroma, circle it on your Tasting Journal.
   • If an aroma reminds you of spice but nothing more specific, circle “Spice.”
Comparison

- Look at your Grenache Tasting Journal.
  - Do the two wines have any aromas in common?
  - Do both wines have spicy or black pepper notes?
- Does one have aromas that are more
  - Refreshing and reminiscent of tart berries?
  - Reminiscent of deep, dark, purple-fleshed fruits?
  - Suited to summertime drinking?
  - Suited to a cold winter night?
- Do you prefer the rosé's aromas? The red's? Or do you like them both?
- Does one of the wines seem a little hot or alcoholic?

Wine Cue

Grenache is known for intense fruit aromas, which may include more tart red fruits such as strawberry and raspberry as well as darker, riper fruit such as cherry and plum. Usually, you'll find the more tart aromas in rosés. The riper aromas are more common in reds, which have a longer hang time and were therefore riper at harvest.

The varietal is also known for its spicy aromas, which can sometimes include more specific scents such as black pepper, dried herbs and tobacco.

Red Grenache can be slightly alcoholic, especially when grown in the hot, dry areas where it soaks up the sunshine and grows so well. You might be able to sense some heat from the alcohol when you nose the wine.
Taste, Mouthfeel and Body

Chilled Rosé

1. Sip, swish and spit the rosé.
2. Check your mouth for the sensations of acidity. Do you detect a:
   • Tart taste?
   • Refreshing mouthfeel?
   • Firmness?
3. Check your mouth for the sensations of phenolics. Do you detect a:
   • Bitter taste?
   • Astringency on your tongue or the sides of your mouth?
   • Firmness?
4. Now evaluate the mouthfeel of the tannins.
   • Are they rough or smooth? This can indicate the quantity as well as the quality of the tannins.
5. Take another sip of the chilled rosé, noting it’s weight and thickness as you swish it around your mouth, but don’t swallow or spit.
   • Would you describe the wine’s body as light? Medium? Full?
   • Swallow your sip and pay attention to the sensations in the back of your throat. Do you feel any “warmth” from alcohol?
6. Record the chilled rosé’s acidity and phenolics and body on your Tasting Journal.

Wine Cue

Rosé is meant to be crisp and refreshing with evident acidity.

The wine should dance on your palate; there should be nothing ponderous or heavy about it.

Phenolic impact should be minimal so the wine will not only be pale (compared to a red), but it should also avoid the bitter and astringent qualities that can be present in reds.

Looking at the universe of still wines, the body is usually similar to the weight of a medium-bodied white. Within the range of rosés, the body could be light, medium or full. It is determined primarily by the length of skin contact and extract level.
Room Temperature Red

1. Sip, swish and spit the red.

2. Check your mouth for the sensations of acidity. Do you detect a:
   - Tart taste?
   - Refreshing mouthfeel?
   - Firmness?

3. Check your mouth for the sensations of phenolics. Do you detect a:
   - Bitter taste?
   - Astringency on your tongue or the sides of your mouth?
   - Firmness?

4. Now evaluate the mouthfeel of the tannins.
   - Are they rough or smooth? This can indicate the quantity as well as the quality of the tannins.

5. Take another sip of the room temperature red, noting its weight and thickness as you swish it around your mouth, but don’t swallow or spit.
   - Would you describe the wine’s body as light? Medium? Full?
   - Swallow your sip and pay attention to the sensations in the back of your throat. Do you feel any “warmth” from alcohol?

6. Record the room temperature Grenache’s acidity, phenolics and body on your Tasting Journal.

Comparison: Rosé vs. Red

1. Look back at your Grenache Tasting Journal to see your notes on the chilled rosé and the room temperature red.
   - Do you find the rosé leaner? More tart and refreshing? Is the acidity more evident?
   - Could you discern a difference in the tannins? Are they more evident in the red?
   - Is the red Grenache more full-bodied than the rosé? Does the red seem fuller in your mouth? Is it more concentrated and intense?

Wine Cue

For the most part, whites and rosés are lighter in body; reds are fuller.

With its greater extract and phenolics, the red has a much different mouthfeel. It has more power and weight. The red Grenache is more full-bodied than the rosé and the tannins and chatecins are more evident.

This extra weight and concentration is derived mainly from riper grapes and extended skin contact. When you encounter these features as you taste other wines (for instance, a pair of whites or a pair of reds) the difference won’t be so obvious. But you should be able to relate it back to the vineyard and winemaking.

(Of course, the quality of the vineyard and clonal selection and fermentation temperatures and numerous other factors affect weight and concentration, but getting that far into viticulture and viniculture… well, that’s another seminar.)
Flavor

Chilled Rosé

1. Sip, swish and aerate the rosé. Pause, allowing the flavors to come to you. As the wine warms up in your mouth, the flavors may become more pronounced.

2. Spit the wine and underline the flavors on your Tasting Journal.

3. Repeat once or twice, if necessary.
   • Do the flavors you detect match the aromas perceived when sniffing?
   • Do you detect flavors that you didn’t find as aromas?
   • How intense are the flavors?


Room Temperature Red

1. Sip, swish and aerate the red. Pause, allowing the flavors to come to you. As the wine gets warmer in your mouth, the flavors may become more pronounced.

2. Spit the wine and underline the flavors on your Tasting Journal.

3. Repeat once or twice, if necessary.
   • Do the flavors you detect match the aromas perceived when sniffing?
   • Do you detect flavors that you didn't find as aromas?
   • How intense are the flavors?

5. Mark your Journal.

Comparison: Rosé vs. Red

• Do the flavors of the two wines echo their respective aromas?
• Which flavors are similar in the red and rosé? Which are different?
• How would you characterize the difference between the red and the rosé?

Wine Cue

Intensity note: as the wine sits in your mouth, the wine heats up. More alcohol evaporates, carrying more flavors into your retronasal passages.
SUMMARIZE: FINISH, BALANCE, COMPLEXITY

Finish

Chilled Rosé
1. Swirl, sniff, sip and swallow your rosé.
   • Do the flavors slowly diminish on your palate, or do they crescendo before starting to fade?
2. Take another sip, swish and spit, this time paying attention to the length of time the flavors linger.
   Ask yourself:
   • Is the finish “short”? Do the flavors disappear abruptly, within about 5 seconds?
   • Is the finish “long” finish? Do the flavors linger for 30 seconds or more?
   • Is the finish somewhere in between or “moderate”?
3. Record your impressions of finish on your Tasting Journal.

Room Temperature Red
1. Swirl, sniff, sip and spit or swallow your red.
   • Do the flavors slowly diminish on your palate, or do they crescendo before starting to fade?
2. Take another sip, swish and spit, this time paying attention to the length of time the flavors linger.
   Ask yourself:
   • Is the finish “short”? Do the flavors disappear abruptly, within about 5 seconds?
   • Is the finish “long” finish? Do the flavors linger for 30 seconds or more?
   • Is the finish somewhere in between or “moderate”?
3. Record your impressions on your Tasting Journal.

Comparison

• Which wine has the longer finish?
• How would you characterize each wine’s finish? Is one rougher than the other?

Wine Cue

Grenache tends to be more rustic in style; the tannins tend to be less smooth or polished. This will be most evident on the red, which has more extract.

Balance

Chilled Rosé
1. Sip, swish and swallow your rosé.
2. Judging by mouthfeel, ask yourself if any element seems to be too prominent:
   • Does the wine feel rough or excessively drying from too much tannin?
   • Puckery from too much acidity?
   • Burning from too much alcohol?
   • Sweet from too much sugar?
3. If your answer to all the above is no, the wine is balanced.
4. Record your impression of balance on your Tasting Journal.
Room Temperature Red

1. Sip, swish and swallow your red.

2. Is the wine:
   • Rough or excessively drying from too much tannin?
   • Puckery from too much acidity?
   • Burning from too much alcohol?


Comparison

• Is the balance of the rosé different from the red?
• Which components are more important in the rosé? Acidity? Sweetness? Alcohol? Or tannin?
• Which components are more important in the red? Acidity? Sweetness? Alcohol? Or tannin?
• Are they both balanced wines?
• Do you prefer one to the other?

Wine Cue

The rosé has a balance and structure that is more similar to a white wine than to a red. The phenolics should be barely perceptible and acidity is the main “hard” component.

The red has obvious levels of tannins and chatecins, which add firmness to the structure and shift the wine’s balance.

Hopefully, this pair illustrates the difference between the balance achieved primarily by acidity and the balance achieved by acidity in combination with tannins.

Complexity

Chilled Rosé

1. Sniff and sip the Grenache rosé.
   • Did you circle more than 2 aromas on your Tasting Journal?
   • Do you notice more and more layers of aroma and flavor, or is it a simple, one-note wine?

2. Circle the wine’s complexity on your Tasting Journal.

Room Temperature Red

1. Sniff and sip the Grenache red.
   • Did you circle more than 2 aromas on your Tasting Journal?

2. Is the wine complex or simple? Mark your Tasting Journal.

Comparison

• Does one of the wines seem more complex?
• Or are they both about the same?
Wine Cue
Most frequently, the red will be more complex than the rosé. The reasons include greater maturity at harvest and increased extraction. The red simply has more stuffing.

But at the same time, the rosé is a more delicate style of wine. It can be fresh and lively and completely enjoyable.

Final Evaluation
Rosé vs. Red
• Are both wines high in quality? Would you score one higher than the other?
• Could both wines gain complexity with some time in the bottle?
• And what about preference? Do you prefer the rosé or the red?

Wine Cue
In truth, it’s fairly unusual to taste a rosé next to a red. But we hope that it highlighted some of the differences between rosés and reds.

Each wine could be the best of its type and both could be quite high in quality. Yet the red could have the ability the gain complexity; rarely could the rosé improve in the bottle.

But each has it’s place at the table. With their refreshing acidity, dry rosés can be perfect on hot summer evenings. Robust reds such as Grenache do well with hearty meat dishes on cold winter nights.

TEMPERATURE EFFECT

*** POUR THE ROOM TEMPERATURE ROSÉ AND THE CHILLED RED ***

Pour the room temperature rosé in the glass on the circle labeled “Room Temperature Rosé.” Pour the chilled red into the glass on the circle labeled “Chilled Red.”

At the same time, you may add a splash of chilled rosé your chilled rosé glass to cool it down again. And if your room temperature red Grenache is low, you may want to add a little more of the room temperature red.

Aroma and Balance
Most whites and rosés are best chilled. Most red are best at cool room temperature. This portion of the tasting illustrates how temperature can alter a wine’s aromatic intensity, mouthfeel and balance.
SNIFF

Aromatic Intensity

Chilled Rosé
1. Swirl and sniff the chilled rosé.
2. Now swirl and sniff the room temperature rosé.
   • Are they both intensely aromatic?
   • Is one more aromatic than the other? If so, which one is more aromatic?
   • Which rosé has the more intense aromas? Is it the chilled wine or the room temperature wine?
3. Find the Aromatic Intensity area on your Tasting Mat and circle your answer for the more intense rosé:
   Aromatic Intensity: More intense rosé = chilled or RT (room temperature).

Red, Chilled and Room Temperature
1. Swirl and sniff the chilled red.
2. Now swirl and sniff the room temperature red.
   • Are they both intensely aromatic?
   • Is one more aromatic than the other? If so, which one is more aromatic?
   • Which red has the more intense aromas? Is it the chilled wine or the room temperature wine?
3. Find the Aromatic Intensity area on your Tasting Mat and circle your answer for the more intense red:
   Aromatic Intensity: More intense red = chilled or RT (room temperature).

Comparison

Grenache, especially Grenache-based rosés, are often very aromatic.

Most likely, the chilled wines were less aromatically intense than the room temperature wines.
   • At lower temperatures, alcohol evaporates more slowly. Since there's less evaporation, there are fewer aromas being carried into the air.

Taste, Mouthfeel and Body

Rosé, Chilled and Room Temperature
1. Sip, swish and spit the chilled rosé. Pay close attention to its acidity, alcohol, mouthfeel and body.
2. Now sip, swish and spit the room temperature rosé. Pay close attention to it’s acidity, alcohol, mouthfeel and body.
   • Which wine leaves your mouth feeling more refreshed?

Comparison: Two Rosés
   • Which wine seems more refreshingly tart? The chilled rosé or the room temperature rosé?
   • Which wine seems smoother and has lighter phenolics?
   • Which wine seems heavier? Is it too heavy or is it still okay?
   • Which rosé do you prefer? The chilled wine or the room temperature wine?
   • Mark your Tasting Mat. Taste Preference: Preferred rosé = chilled or RT (room temperature)
**Wine Cue**  
The room temperature wine might seem slightly rounder and the chilled wine might seem leaner and more refreshing.

Chilling boosts refreshing acidity. Think of the difference between drinking cold lemonade, which is refreshing, versus drinking warm lemonade, which can be cloying and not at all refreshing.

With minimal tannins, the structure of rosé wines is more similar to whites than to reds. They are meant to be refreshing and crisp. At room temperature, they can seem a bit ponderous or too heavy for their own good.

**Red, Room Temperature and Chilled**
1. Sip, swish and spit the room temperature red. Pay attention to the sensations of acidity, phenolics and body.
2. Sip, swish and spit the chilled red, paying attention to the acidity, phenolics and mouthfeel.

**Comparison: Two Reds**
- Are the taste and mouthfeel the same?
- Does the chilled red seem more rough and astringent?
- Which wine seems rounder or richer?
- Which red do you prefer? The chilled wine or the room temperature wine?
- Mark your Tasting Mat. Taste Preference: Preferred red = chilled or RT (room temperature)

**Wine Cue**  
Grenache tends to be more rustic in style; the tannins tend to be less smooth or polished.

The room temperature wine might seem slightly richer and smoother and the chilled wine might seem leaner and rougher.

Chilling boosts the perception of tannins, making them seem more plentiful and rougher. Since they have both tannins and acidity for firmness, red wines do not benefit from chilling.

**Balance**  
**Rosé, Chilled and Room Temperature**
1. Sip, swish and swallow your chilled rosé.
2. Judging by mouthfeel, ask yourself if any element seems to be too prominent:
   - Does the wine feel rough or excessively drying from too much tannin?
   - Puckery from too much acidity?
   - Burning from too much alcohol?
   - Sweet from too much sugar?
3. Now taste your room temperature rosé, paying attention to the balance.
Comparison: Chilled Rosé vs. Room Temperature Rosé

• Is the balance of the room temperature rosé different than that of the chilled rosé?
• Which component is most important or evident in the chilled rosé? Acidity? Sweetness? Alcohol? Or tannin?
• And which component is most important in the room temperature rosé?
• Is the same component most important in both wines? If so, is it more important in one than the other?

Wine Cue

Because the perception of acidity increases at cooler temperatures, the acidity in the chilled rosé should be more prominent than the acidity in the room temperature rosé. The chilled wine's structure is more firm.

Red, Room Temperature and Chilled

1. Sip, swish and swallow your room temperature red.
2. Is the wine
   • Rough or excessively drying from too much tannin?
   • Puckery from too much acidity?
   • Burning from too much alcohol?
3. Now taste your chilled red, paying attention to the balance.

Comparison: Room Temperature Red vs. Chilled Red

• Is the balance of the room temperature red different than that of the chilled red?
• Which component(s) become(s) more important in the chilled red? Acidity? Sweetness? Alcohol? Or tannin?
• Which component(s) become(s) less important in the chilled red? Acidity? Sweetness? Alcohol? Or tannin?
• Does one wine have a more pleasing balance than the other?

Wine Cue

Because the perception of both acidity and phenolics increases at cooler temperatures, the chilled red should be firmer, more tannic, bitter and drying than the room temperature red. The fruit may be completely overwhelmed. Probably the fruit is more apparent and more appealing in the room temperature red.

Hopefully, this portion of the tasting has illustrated the importance — and the delicate nature — of balance.

Most of the time, the components work together to create a more or less harmonious balance so we don’t even think about it.

But when a wine is off balance, as demonstrated by the room temperature rosé and the chilled red, the balance certainly calls attention to itself, usually rather unpleasantly.
A TALE OF TWO GRENACHE

In this tasting, you compared two wines made from the Grenache grape (or Garnacha, as it is called in Spain).

Vine and Grape

The vines are very strong. They can withstand hot and windy conditions, such as those found in the Southern Rhone. They can also produce grapes for many decades. Australia has Grenache vines up to 70 or more years old that make concentrated, jammy reds.

The grape is thin-skinned and fairly light in color. It is sensitive to over-cropping, which produces pale wines with little extract.

Rosé

Because of it’s low tannin, thin skin and good fruit flavor, Grenache is often used to make rosés, particularly in Southern France and Spain.

The rosé should be served chilled to maximize the acidity and fruit flavors. At room temperature, rosé can seem flabby and out of balance.

Red

The reds tend to have ripe fruit flavors and plenty of alcohol. Compared to many other reds, the wines have lower acidity and tannins.

But it is still a powerful red, especially when harvested late so it is best served at room temperature. Chilling red Grenache decreases the fruit and makes the wine overly firm, astringent and tannic.

Comparison

The main differences between these two varietals are summarized in the chart below:

<table>
<thead>
<tr>
<th></th>
<th>Color and Intensity</th>
<th>Aromas</th>
<th>Alcohol</th>
<th>Acidity</th>
<th>Tannin</th>
<th>Body</th>
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</thead>
<tbody>
<tr>
<td>Rosé</td>
<td>Copper orange Pale</td>
<td>Brighter red fruits</td>
<td>Moderate</td>
<td>Moderate</td>
<td>Low</td>
<td>Light</td>
</tr>
<tr>
<td>Red</td>
<td>More purple Moderate</td>
<td>Darker purple fruits</td>
<td>High</td>
<td>Moderate to low</td>
<td>Moderate</td>
<td>Medium to full</td>
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