



Hospitality and Catering

Preparing and serving wines

Lesson 4

Master the role of preparing and serving wines in hospitality and catering with completion of this course.





Young wines

- Young wines are generally cheaper than vintage wines
- They are usually made from grapes from different vineyards
- Made from grapes that do not improve with age





Young wines

- Usually screw top
- A blend of different low quality grapes
- Blended for flavour
- Use modern methods of production





Vintage wine

- More than a few years old
- One type of quality grape from one vineyard





Vintage wine

- Aged and stored in oak casks for flavour
- High quality grapes and production
- Uses a cork in the bottle
- Use traditional methods to make the wine





The name of the wine is usually the name of the type of grape.





Young wine label

- A generic label
- No date
- Blend of wine from various growers





Modern Vintage wine label

- Name of the Vineyard
- Type of grape
- Year





Old Vintage wine label

- Area
- Type of wine
- Quality control
- Year





Quality control

If a wine label states a quality control area on the label it has passed quality checks.



Revision Activity 4

How are vintage wines stored when they are being aged?