

Sommelier Questions

What is the grape of Savennieres

- *Chenin Blanc*

What is Amylase?

- *In the modern brewing process, the first step is to create the malted barley, or malt. Barley—the cereal grain of choice for most beers—is steeped in water for approximately two days to promote germination of the grain. Once the grain begins to germinate, or sprout, it is transferred to compartments with controlled temperature and moisture levels. As the sprout grows to nearly an inch in length, the enzyme **amylase** is produced, which will convert the starchy carbohydrates of the grain into the fermentable sugars maltose and dextrin.*

Name the three white grapes of Bordeaux.

- *Sauvignon Blanc*
- *Semillon*
- *Muscadelle*

Pierce's Disease is spread by what?

- *Glassy-Winged Sharpshooter*
- *This is a Fungal Disease*

Name the main varieties of Madeira from driest to sweetest.

- *Sercial*
- *Verdelho*
- *Boal*
- *Malvasia (Malmsey)*

What does LBV stand for?

- *Late Bottles Vintage*
- *This is a port style*

If I was standing on the hill of Hermitage, what grapes would be growing around me?

- *Red = Syrah*
- *White = Marsanne & Roussanne*

What is the main white grape of Santorini.

- *Assyrtiko*
- *Athiri & Aidani are two lesser used grapes on the island*

What is the main grape of Valpolicella?

- *Corvina*

Thanks for taking the time to geek out on wine with REAL Wines.

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