

**Pretest**

1. Explain the “RED wine making process

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2. Give example of the smells you can discover in Wine

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3. Give examples of Spirits that you know.

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4. Vocabularies knowledge

Must \_\_\_\_\_

Oxidation \_\_\_\_\_

Fermentation \_\_\_\_\_

Tannin \_\_\_\_\_

Deposit \_\_\_\_\_

Remuage \_\_\_\_\_

Dionysus \_\_\_\_\_

Astringency \_\_\_\_\_

Barrel \_\_\_\_\_

Mocktail \_\_\_\_\_

Sparkling Wine \_\_\_\_\_

Grape Variety \_\_\_\_\_

Spirits \_\_\_\_\_