STYLE GUIDE FOR WINES, TRADITIONAL BEVERAGES, AND ALTERNATIVE, CONTEMPORARY AND EXPERIMENTAL FERMENTED BEVERAGES - 2025



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INTRODUCTION TO THE 2025 GUIDE

The Patagonian Yeast 2025 Style Guide for Wines, Traditional Beverages, and Alternative, Contemporary and Experimental Fermented Beverages is a comprehensive effort to categorize and describe the main styles of wine, traditional beverages of the Americas, alternative fermented beverages and contemporary proposals. Its purpose is to provide a technical and cultural frame of reference of international scope that values and integrates both the winemaking traditions of Latin America and the innovative expressions and trends of contemporary viticulture and enology worldwide.

In this edition, the objectives are: to address more precisely the wine styles found in local and international markets; to incorporate emerging trends in craft and low-intervention wine; to document historical wines and traditional beverages that have gained new followers; to describe in greater detail the sensory characteristics of modern winemaking varieties; to integrate recent research findings and academic references; and to provide competition organizers with a tool that facilitates the evaluation of the growing diversity of fermented beverages.

Styles and categories

This guide uses three levels of organization to classify the wines and other products it covers: category, subcategory and style.

- Category: the general group. It brings together styles that share a similar origin or approach, usually with similar sensory characteristics.
- Subcategory: divisions within each category, not necessarily related to one another within the same category, based on the varieties used, region of origin or production method, among others. In practice, the subcategory is the most important label, since in most cases it works as a synonym for style and identifies the main characteristics of a type of wine or fermented beverage.
- Style: the most specific and detailed definition, as it describes the sensory characteristics expected in the product. Each style has a well-defined description that is the basic tool used during evaluation.

The most important thing for entrants is to correctly identify the subcategory or style in which they wish to compete, since it will be the basis for tasting and scoring. The purpose of this structure is to organize products coherently and facilitate their evaluation during the competition.

Using the Style Guide

This guide was designed primarily as a tool for the structured evaluation of wines in competitions, offering clear criteria for judges and organizers. It can also serve as an educational reference for producers, distributors, sommeliers, other trade professionals and consumers. The individual style descriptions are written to support technical and sensory evaluation during competitions.

Important: The Style Guide provides frames of reference and general descriptors for the most representative styles; it does not establish regulatory specifications or mandatory requirements. Its contents should be read as indicative guidance, useful for guiding the evaluation and comparison of wines and other fermented beverages, but not as unique and absolute limits or standards.

INTRODUCTION TO WINE STYLES

To simplify the description of each style, precise technical terminology is used to summarize complex concepts. Since some terms may vary in meaning depending on the region of the world, this guide sets uniform definitions to ensure clarity and avoid ambiguity.

Basic categorization

Red, white, rosé, sparkling, fortified and specially or traditionally made wines are the main divisions, each with specific subcategories based on grape varieties, regions of origin or particular winemaking techniques. The basic classification of wine styles is established according to color, production method and the varieties used, in line with the technical criteria and provisions of current international regulations. Ten major categories are thus distinguished: reds, red blends, whites, white blends, rosés, sparkling wines, sweet and fortified wines, traditionally made wines, functional wines and other wines.

Each of these categories is subdivided into specific styles, defined by grape variety, region of origin, ripeness level at harvest, winemaking techniques and, where applicable, aging methods.

For the purposes of this guide, "wine" means the beverage obtained exclusively from the alcoholic fermentation of fresh grapes or grape must. If flavorings, water or other foreign ingredients are added, the product is considered a wine-based beverage and no longer belongs to the strict category of wine.

Winemaking must remain within the practices permitted by national and international legislation, in order to retain the designation "wine" in accordance with recognized technical and legal standards.

Common attributes of all wine styles

In this guide, certain sensory attributes are understood to form a common basis for every quality wine, unless otherwise stated in the description of a particular style.

Unless explicitly stated in an individual style description, all wine styles should be cleanly fermented and free of significant technical faults (e.g., excessive acetaldehyde, high volatile acidity, premature oxidation, microbial spoilage or winemaking faults).

All wine styles are assumed to be free of packaging and transport faults, including oxidation due to poor sealing, "light strike" or the appearance of foreign aromas and flavors.

All wines should show an appropriate sensory balance, in which acidity, tannins, alcohol and residual sugar are integrated according to the declared style.

In wines of low or moderate alcohol, the alcoholic character is not expected to dominate the sensory profile. If the alcohol is perceived as excessive, this may indicate a structural imbalance within the style.

Style description format

This format adopts a more detailed structure, focused on the observable attributes of the wine. Each style sheet includes the following sections:

- **Overview and history:** summary of the origin, context and general characteristics of the style or variety. It provides the cultural and technical basis for its sensory interpretation.
- **Key descriptors/Appearance:** visual observations including color, intensity, clarity, presence or absence of sediment and, where applicable, evidence of gas.
- **Key descriptors/Nose:** description of aroma intensity, presence or absence of technical faults, and characterization of the predominant aroma groups (fruity, floral, herbaceous, spicy, mineral, toasty or aging-derived).
- **Key descriptors/Palate structure:** comprehensive analysis and evaluation of the main structural components: sweetness, acidity, alcohol, body, tannins and finish. It includes comments on taste balance and tactile sensation. Tactile sensation means the set of physical perceptions the wine produces in the mouth, beyond flavors and aromas. These sensations, caused by physical stimuli and by physicochemical interactions among the wine's components, are an essential element of its sensory structure and largely determine the overall perception of the wine.

This format seeks to unify sensory evaluation criteria, allowing a more precise, comparable and educational reading of the styles. Each section is written in standardized technical terminology, avoiding subjective interpretations and ensuring that the descriptors are useful for judges and competition organizers as well as for producers, specialized press and evaluators.

Evaluations should be carried out by professionals trained in enological sensory analysis, considering the typicity, structural balance and stylistic coherence of the wine within its category, by a panel made up of specialized journalists and critics, winemakers, professional sommeliers or wine specialists with verifiable certifications.

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W1K: Other Red Varieties
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W7B: Classic Fortified and Aromatized Wines

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W8A: Traditional Wines

W8A1: Pipeño
W8A2: Patero Wine
W8A3: Amphora / Tinaja Fermentations
W8A4: Skin-Macerated Whites / Orange Wines
W8A5: Natural Wines / Minimal Intervention

W9 - BEVERAGES OBTAINED BY TOTAL OR PARTIAL DEALCOHOLIZATION OF WINE

W9A: Non-Alcoholic

W9A1: Dealcoholized Red
W9A2: Dealcoholized White
W9A3: Dealcoholized Rosé
W9A4: Dealcoholized Sparkling

W9B: Low and Moderate Alcohol

W9B1: Low Alcohol (0.5 - 5.0% ABV)
W9B2: Moderate Alcohol (5.0 - 8.5% ABV)

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W11C8: Other Traditional Chichas

W1 - RED WINES

This category describes red wines made primarily from a single grape variety. They reflect both the distinctive characteristics of the varietal and the expression of the terroir where the grapes were grown. They are grouped into grape families and, where applicable, into subcategories that highlight their traditional geographical origin or regional heritage.

W1A: Cabernet Family

W1A1: Cabernet Sauvignon

Overview and history: Native to the Bordeaux region of France, where it is part of the traditional Left Bank blends, always blended with Merlot and Petit Verdot. It is a natural cross between Cabernet Franc and Sauvignon Blanc. Thanks to its firm tannic structure, high acidity and climatic adaptability, it spread worldwide and became one of the most widely planted varieties in the world. Today it is synonymous with longevity, elegance and technical benchmark status in regions such as Napa (USA), Maipo (Chile) and Stellenbosch (South Africa).

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** deep ruby to purple / deep ruby to purple; violet rim in young wines, evolving toward light ruby or garnet tones, with possible brick hues at maturity / medium(+) to high intensity.
- **Evidence of gas:** generally absent.

Nose

- **Faults:** no technical faults.
- **Aroma intensity:** medium to medium(+)
- **Aromas:**
  - Fruit: ripe black fruit (blackcurrant/cassis, blackberry, black cherry), ripe red fruit (red plum, raspberry).
  - Non-fruit:
    - Floral: violets.
    - Herbaceous / vegetal: green bell pepper, mint, eucalyptus, tobacco, olive.
    - Spice: vanilla, clove, cinnamon, anise, nutmeg, cocoa, pepper.
    - Earth / minerality: compost, wet earth, graphite.
    - Wood / oak: present, with descriptors of toast, vanilla, smoke, cedar, nuts.
    - Other: leather.

Palate Structure

- **Sweetness:** dry
- **Acidity:** medium to medium(+).
- **Alcohol:** medium(+).
- **Body:** medium(+) to full.
- **Tannins:** medium(+) to high; firm, round, drying, silky.
- **Finish:** medium(+) to long; persistent.

W1A2: Cabernet Franc

Overview and history: one of the oldest red varieties of Bordeaux and the direct ancestor of Cabernet Sauvignon. Its full genetic parentage has not yet been confirmed, and studies suggest an origin in the western Pyrenees, between southwestern France and northern Spain.

Traditionally grown in Bordeaux and the Loire Valley, where partial carbonic maceration and/or the inclusion of stems are common, techniques that bring greater freshness, floral aromas and a softer texture. Today it is appreciated worldwide both as a varietal wine and in Bordeaux blends.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** deep ruby to purple / violet in young wines, evolving toward light ruby or garnet / medium to high intensity.
- **Evidence of gas:**generally absent.

Nose

- **Faults:** no technical faults.
- **Aroma intensity:** medium(+).
- **Aromas:**
  - Fruit: red fruit (cherry, raspberry, plum), tart or slightly ripe black fruit (black cherry, blackcurrant, blackberry).
  - Non-fruit:
    - Floral: violets, lilac.
    - Herbaceous / vegetal: green bell pepper, green chili, sage, green leaves.
    - Spice: vanilla, clove, cinnamon, anise, nutmeg, cocoa, pepper.
    - Earth / minerality: graphite, dust.
    - Wood / oak: present.
    - Other: tobacco, leather.

Palate Structure

- **Sweetness:** dry
- **Acidity:** medium to medium(+).
- **Alcohol:** medium.
- **Body:** medium to medium(+).
- **Tannins:** medium(+); smooth and firm.
- **Finish:** medium(+) to long.

W1A3: Merlot

Overview and history: Native to Bordeaux, specifically the Right Bank of the Dordogne and Garonne rivers, where it is the backbone of the wines of Pomerol and Saint-Émilion. It is used both as a varietal and in Bordeaux blends with Cabernet Sauvignon and Cabernet Franc. Excellent for drinking young, although the best examples can evolve for decades. In warm climates or late harvests it may show overripe fruit notes, while under insufficient ripeness it shows herbaceous or "green" nuances. Its reputation went through ups and downs after the boom and subsequent criticism of mass-market Merlot in the 1990s. In New World regions such as California, Chile and Australia, it shows a markedly fruity and round character.

Key descriptors:

Appearance

- **Clarity / Sediment**: clear (no sediment) and bright**.**
- **Color / Rim / Intensity**: ruby / garnet hues / medium to medium(+) intensity.
- **Evidence of gas:** generally absent.

Nose

- **Faults:** no technical faults.
- **Aroma intensity:** medium(+).

- **Aromas:**
  - Fruit: ripe black fruit (plum, cherry, blackberry), red fruit (cherry), blue fruit (blueberry). In age-worthy

styles, notes of fig and candied fruit.
- Non-fruit:
  - Floral: violets, purple flowers.
  - Herbaceous / vegetal: mint, fern, bay leaf.
  - Spice: licorice, anise.
  - Earth / minerality: wet clay, mushroom, some truffle / graphite, dust.
  - Wood / oak: present, moderate use. Sweet spices (vanilla, cinnamon, clove), chocolate, coffee, mocha.
  - Other: tobacco, leather. Tobacco leaf.

Palate Structure

- **Sweetness:** dry
- **Acidity:** medium.
- **Alcohol:** medium(+).
- **Body:** medium to medium(+), structured when from a warm climate.
- **Tannins:** medium to medium(+). Firm, smooth, round and velvety.
- **Finish**: medium(+) to long. Persistent fruit.

W1B: Cabernet Family - European Heritage in South America

W1B1: Carmenère

Overview and history: Originally from Bordeaux, France, it is one of the region's traditional red varieties. Almost wiped out after the 19th-century phylloxera epidemic, it survived unnoticed in Chile, where it was mistaken for Merlot until it was correctly identified in 1994. Since then it has become the country's emblematic grape, valued for combining classic Bordeaux structure with a spicy, vegetal and ripe character, a direct expression of its adaptation to the Chilean terroir.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** deep ruby to purple / violet in young wines, evolving toward garnet / medium(+) intensity.
- **Evidence of gas:** generally absent.

Nose

- **Faults:** no technical faults.
- **Aroma intensity:** medium(+).
- **Aromas:**
  - Fruit: ripe black fruit (cassis, blackberry, black plum, black cherry) with some red fruit notes; in some styles, stewed tomato.
  - Non-fruit:
    - Floral: violets and purple flowers.
    - Herbaceous / vegetal: pyrazine character present as green bell pepper, green chili, eucalyptus, dried herbs.
    - Spice: black pepper, cocoa. Sweet spices such as vanilla, clove, cinnamon, nutmeg.
    - Earth / minerality: damp soil, graphite, dust.
    - Wood / oak: present; the aim is to preserve varietal character.
    - Other: dark chocolate, tobacco and light leather.

Palate Structure

- **Sweetness:** Dry
- **Acidity:** Medium

- **Alcohol:** Medium(+)
- **Body:** Medium to medium(+).
- **Tannins:** Medium. Smooth, velvety and firm.
- **Finish:** Medium to medium(+).

W1C: Pinot Family

W1C1: Pinot Noir

Overview and history: Native to Burgundy, France, Pinot Noir has an ancient genetic lineage and is one of the oldest varieties in the world. Cistercian monks developed the concept of terroir specifically with this variety. Elegant and known for its finesse and expressiveness, it is a thin-skinned and demanding grape to grow. Excellent examples are produced in Oregon, Sonoma (California) and New Zealand. It is a key component of Champagne. In winemaking, partial carbonic maceration and/or whole-cluster fermentation may be used to enhance floral perfume, vibrant red fruit and a silkier texture; the inclusion of stems adds fine green notes and greater aromatic complexity.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** light to medium ruby red, pink or magenta rim in youth that may evolve to garnet and brick with age / medium(-) to medium intensity.
- **Evidence of gas:** absent in still winemaking.

Nose

- **Faults:** no technical faults.
- **Aroma intensity:** medium to medium(+).
- **Aromas:**
  - Fruit:
    - Cool climates: tart/fresh red fruit (sour cherry, raspberry, cranberry, strawberry).
    - Temperate/warm climates: riper black and red fruit (black cherry, blueberry, plum, strawberry jam); blueberry may appear.
  - Non-fruit:
    - Floral: violets, lilac, roses. With age, potpourri notes.
    - Herbaceous / vegetal: tea leaves, dried herbs, fennel, rhubarb, sweet squash; beetroot.
    - Spice: sweet spices such as anise, clove, cinnamon. Licorice. Vanilla notes in oak-aged versions.
    - Earth / minerality: presence ranging from moderate to high. Leaf mold, damp soil, mushroom, truffle, forest floor. Limestone, chalk, flint.
    - Wood / oak: from neutral to new; moderate to high use in some appellations, resulting in baking spices, toast, smoke, caramel, toasted nuts.
    - Other: depending on the style: fine game meat and leather; cola, coffee, chocolate.

Palate Structure

- **Sweetness:** dry.
- **Acidity:** medium(+) to high.
- **Alcohol:** medium to medium(+).
- **Body:** medium to medium(+).
- **Tannins:** low to medium. Elegant, fine, smooth. Silky, velvety.
- **Finish:** medium(+) to long.

W1D: Rhône Varieties

W1D1: Syrah (Shiraz)

Overview and history: Syrah (also known as Shiraz) is a red variety native to the Rhône Valley, France, cultivated since ancient times. It is a medium- to late-ripening grape, valued for its firm tannic structure and high aromatic intensity. Recognized for its versatility of expression according to terroir, it can produce both cool-climate and warm-climate wines. During its expansion to Australia it took the name Shiraz. It is an essential part of GSM blends (Grenache–Syrah–Mourvèdre). Despite its global spread, the wines of the northern Rhône (Hermitage, Côte-Rôtie) remain the classic benchmark. In winemaking, partial carbonic maceration and/or the inclusion of stems are common practices that add complexity and texture and complement oak aging.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** purple / purple-toned rim / medium(+) to high intensity.
- **Evidence of gas:** generally absent.

Nose

- **Faults:** no technical faults.
- **Aroma intensity:** medium(+) to high.
- **Aromas:**
  - Fruit: ripe black fruit (blackberry, cherry, plum) and blue fruit (blueberry, bramble). In some styles dried fruit (fig, raisins), liqueur-like notes of raspberry and blackberry.
  - Non-fruit:
    - Floral: violets, lavender and red flowers.
    - Herbaceous / vegetal: olives, green peppercorn / black peppercorn, herbes de Provence, rosemary, eucalyptus.
    - Spice: black pepper, white pepper, licorice, cardamom, cumin, juniper.
    - Earth / minerality: usually mineral character, granite, crushed rock.
    - Wood / oak: present. Notes of vanilla, coconut, baking spices, smoke, cocoa, cumin, curry, maple, mocha.
    - Other: tar, cured meat, bacon, smoke, rustic animal notes.

Palate Structure

- **Sweetness:** dry.
- **Acidity:** medium to medium(+).
- **Alcohol:** medium to high.
- **Body:** highly structured, robust.
- **Tannins:** medium to medium(+). Firm. Medium acidity provides balance.
- **Finish:** medium(+) to long.

** In Syrah from certain appellations a slight Brettanomyces note may appear, especially in traditional or minimal-intervention styles.*
Although microbiologically considered a fault, this characteristic is not always judged negatively, as it can be assessed in context and may even add complexity to the regional style. These specific areas include the northern Rhône (Côte-Rôtie, Cornas, Crozes-Hermitage, Saint-Joseph), Mediterranean areas such as Campo de Borja or Calatayud (Spain), and New World regions such as Barossa Valley (Australia) and Stellenbosch or Swartland (South Africa).
During sensory evaluation, judges determine whether the sample is "clean" or "faulty." When Brettanomyces is evident —with dominant aromas of Band-Aid, sweat, mold, leather or intense barnyard— it is considered a fault and may lead to a severe penalty or even disqualification.

W1D2: Grenache (Garnacha)

Overview and history: Probably native to Spain (Aragón), it spread throughout the Mediterranean toward the Rhône, Provence and Sardinia (as Cannonau). A key grape for powerful, high-alcohol wines. It reached its consecration in Châteauneuf-du-Pape, where it is the dominant variety in the classic southern Rhône blends, and later in the New World "GSM" blends. In warm climates it gives more structured and robust wines, while in cooler areas —as in modern Australian styles— it shows a more aromatic, lighter and approachable profile, ideally with oak in the background. It is prone to oxidation, with cooked-fruit notes, if not well managed, and its tannins become firmer when yields are low.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** medium ruby / ruby-toned rim that turns orange with age / medium to medium(+) intensity.
- **Evidence of gas:** generally absent.

Nose

- **Faults:** under extreme conditions, slight traces of volatile acidity or oxidation may appear.
- **Aroma intensity:** medium(+)
- **Aromas:**
  - Fruit: red fruit (raspberry, strawberry, cherry, plum). Figs, raisins. Light citrus notes of blood orange or pink grapefruit.
  - Non-fruit:
    - Floral: red flowers.
    - Herbaceous / vegetal: mint, eucalyptus, tea leaves, dried herbes de Provence.
    - Spice: pepper, licorice, cardamom, cumin, cinnamon, anise. Spicy notes.
    - Earth / minerality: moderate minerality, crushed stone.
    - Wood / oak: present, subtle; may add vanilla and toast, sometimes a sweet impression.
    - Other: powdered sugar, fruit candy, aged leather.

Palate Structure

- **Sweetness:** dry.
- **Acidity:** medium, juicy.
- **Alcohol:** medium(+) to high. Warmth.
- **Body:** medium(+) to full.
- **Tannins:** medium, smooth and round.
- **Finish:** medium(+).

W1D3: Cinsault

Overview and history: Native to southern France, Cinsault was traditionally grown in Languedoc and Provence for its heat resistance and the delicacy it brings to blends. It was key in Provençal rosés and southern Rhône blends, and in South Africa it took part in the cross that gave rise to Pinotage. It was introduced to Chile in the 19th century and became established in Itata and Bío-Bío, where old dry-farmed vines in the interior are now at the heart of a revival of fresh, fragrant wines with an authentically rustic, country character.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright. Minimal sediment in some examples depending on aging.
- **Color / Rim / Intensity:** light to medium ruby / garnet-toned rim with age / medium intensity.
- **Evidence of gas:** may show a slight effervescence in some rosés or in carbonic maceration winemaking.

Nose

- **Faults:** no technical faults.
- **Aroma intensity:** medium(+).
- **Aromas:**
  - Fruit: red fruit (cherry, raspberry, wild strawberry, ripe plum). Candied fruit.
  - Non-fruit:
    - Floral: rose, violet.
    - Herbaceous / vegetal: mint, green leaves, Mediterranean herbs.
    - Spice: white pepper, cinnamon.
    - Earth / minerality: wet earth / wet stone.
    - Wood / oak: none or low; when present, soft vanilla notes.
    - Other: almond, walnuts.

Palate Structure

- **Sweetness:** dry.
- **Acidity:** medium(+).
- **Alcohol:** medium.
- **Body:** light to medium.
- **Tannins:** low. Fine and smooth.
- **Finish:** medium, with fruity and floral persistence.

W1D4: Carignan (Cariñena)

Overview and history: Native to Spain (Aragón) but adopted early in southern France, where it was used for high-volume commercial wines because of its high acidity, color and tannins. It fell out of favor due to its rusticity and high yields, but today it is being re-evaluated for the quality it offers from old vines on poor soils, capable of producing deep and complex wines. In Chile it has made a strong comeback in Maule thanks to the VIGNO movement (Vignadores de Carignan), made from century-old dry-farmed vines in the interior. It can benefit from carbonic maceration, showing a vibrant profile with notable aging potential.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** medium to deep ruby red / garnet-toned rim with age / high intensity.
- **Evidence of gas:** may appear in some spontaneous fermentations in examples from France and Spain.

Nose

- **Faults:** no technical faults. Risks: excessive herbaceous notes, slight reductive notes.
- **Aroma intensity:** medium to high.
- **Aromas:**
  - Fruit: ripe black fruit (cherry, blackberry) and red fruit (raspberry, plum).
  - Non-fruit:
    - Floral: violet, lavender.
    - Herbaceous / vegetal: herbs (thyme/rosemary), dried leaves.
    - Spice: black pepper, clove, nutmeg, a touch of cocoa.
    - Earth / minerality: wet earth / slate.
    - Wood / oak: present. Notes of vanilla and cedar.
    - Other: cured meat, umami, resin.

Palate Structure

- **Sweetness:** dry.
- **Acidity:** medium(+) to high.

- **Alcohol:** medium to high.
- **Body:** medium to structured.
- **Tannins:** medium(+) to high. Structured, firm, sometimes rustic.
- **Finish:** medium to long and persistent.

W1D5: Mourvedre (Monastrell)

Overview and history: Mourvèdre, also known as Monastrell in Spain and Mataro in Australia and California, is a variety of Spanish origin, probably from Valencia or Murcia. It spread to southern France, where it became established in Provence and the southern Rhône (notably in Bandol and Châteauneuf-du-Pape). Traditionally valued for its tannic structure and aging potential, it requires warm climates and full ripeness. In the 20th century it spread to the New World, standing out in GSM blends and in increasingly refined varietal versions.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** deep purple / rim may turn garnet with age / high intensity.
- **Evidence of gas:** generally absent.

Nose

- **Faults:** no technical faults. Young wines may show reduction (rotten egg, sulfide) and barnyard notes (these tend to soften with aeration or aging).
- **Aroma intensity:** high.
- **Aromas:**
  - Fruit: ripe black fruit (blackberry, cherry, prune), blue fruit (blueberry) and stewed red fruit (plum, cherry).
  - Non-fruit:
    - Floral: violet, lavender.
    - Herbaceous / vegetal: herbs (thyme/rosemary), black tea, dried leaves, fennel.
    - Spice: dark chocolate, black pepper, cumin.
    - Earth / minerality: moss / soil, dust.
    - Wood / oak: use of large, neutral casks; occasional coffee and cinnamon; with extended aging it may show vanilla or soft cedar.
    - Other: cured meat, animal/feral notes, leather, tobacco.

Palate Structure

- **Sweetness:** dry.
- **Acidity:** medium(+) to high.
- **Alcohol:** medium(+).
- **Body:** structured.
- **Tannins:** medium(+) to high. Firm and robust.
- **Finish:** medium(+).

W1E: Spanish Red Varieties

W1E1: Tempranillo

Overview and history: A very old Spanish variety, its origin is attributed to the north of the peninsula and it has been cultivated since pre-Roman times. Its name comes from "temprano" (early), because it ripens earlier than other red grapes. It is the country's emblematic grape and the basis of the great wines of Rioja and Ribera del Duero, where it is often blended with Garnacha, Mazuelo (Carignan) and Graciano to add complexity and structure. Its link with American oak aging, established in the late 19th century under Bordeaux influence after phylloxera, shaped the classic Rioja style. Extremely versatile, Tempranillo produces everything from young, vibrant wines to long-lived reservas with strong terroir expression.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** ruby / ruby rim evolving toward tawny, brick or orange tones with age, especially in Reserva and Gran Reserva styles of the Spanish classification / medium to medium(-) intensity.
- **Evidence of gas:** generally absent.

Nose

- **Faults:** no technical faults. In some traditional styles (Reserva and Gran Reserva) slight oxidative notes associated with long aging may appear.
- **Aroma intensity:** medium(+)
- **Aromas:**
  - Fruit: sweet red fruit (plum, strawberry, redcurrant, sour cherry), black fruit (dried plum). Candied fruit.
  - Non-fruit:
    - Floral: fresh red flowers and potpourri.
    - Herbaceous / vegetal: dill, Mediterranean herbs.
    - Spice: vanilla, coconut, dill, cumin, curry, fenugreek, sweet spices (vanilla, clove).
    - Earth / minerality: chalky clay, clay and compost.
    - Wood / oak: present. Reserva and Gran Reserva styles are characterized by long oak aging. Cedar.
    - Other: sweet-and-sour sauce, iodine, tanned leather, sandalwood, tobacco.

Palate Structure

- **Sweetness:** dry.
- **Acidity:** moderate to high.
- **Alcohol:** moderate to high. Moderate levels allow clear fruit expression.
- **Body:**medium(+); medium to full, with moderate, well-structured tannins.
- **Tannins:** high, with a firm, drying texture in youth that softens with extended aging. Moderate tannins that integrate well with aging.
- **Finish:** medium(+), with persistent notes of ripe fruit, leather and spice.

W1F: Italian Red Varieties

W1F1: Sangiovese

Overview and history: An ancient Tuscan variety, the historical basis of Chianti and other prestigious wines such as Brunello di Montalcino and Vino Nobile di Montepulciano. In Chianti Classico it must make up at least 80% of the blend, although small proportions of international varieties may be included. Oak aging is optional and depends on the style sought. It reaches its greatest finesse on the calcareous galestro and alberese soils, which enhance its acidity and structure. Its wines, medium-bodied with firm tannins and notes of cherry, dried herbs and earth, show a strong sense of terroir and pair naturally with Tuscan dishes such as pasta with ragù, roast meats and aged cheeses. In the 20th century it was criticized for its rusticity, but the modernization of viticulture and the rise of the Super Tuscans restored its international prestige.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** medium to deep ruby / garnet rim turning brick with age / medium(-) to medium(+).
- **Evidence of gas:** generally absent.

Nose

- **Faults**: no technical faults. Underripe examples may show barnyard notes.
- **Aroma intensity:** medium to high.
- **Aromas:**
  - Fruit: red fruit (sour cherry, raspberry, redcurrant, apple), black fruit (cherry, blackberry). Tomato.
  - Non-fruit:
    - Floral: dried flowers, potpourri.
    - Herbaceous / vegetal: fennel, Mediterranean herbs, thyme, rosemary, licorice root, camphor.
    - Spice: clove, cinnamon, nutmeg, white or black pepper.
    - Earth / minerality: clay, dry earth / chalk, wet stone.
    - Wood / oak: moderate use, to add structure without masking the fruit.
    - Other: blood-like, balsamic and animal notes, leather, tar.

Palate Structure

- **Sweetness:** dry.
- **Acidity:** medium(+) to high.
- **Alcohol:** medium to medium(+).
- **Body:** medium to medium(+), some with structure.
- **Tannins:** medium(+) to high. Firm.
- **Finish:** medium to long.

W1F2: Nebbiolo

Overview and history: An ancient variety of Piedmont, recorded since the 13th century; its name derives from "nebbia" (fog). It is the basis of Barolo and Barbaresco, famous for their longevity and firm tannins. It is a demanding grape that only thrives on well-exposed slopes and calcareous-clay soils such as those of Langhe and Roero. Traditionally aged in large neutral casks of Slavonian oak or chestnut (botti), although modern producers use small barrels to soften it. Extremely tannic and aromatic, it may need decades to reveal its full complexity.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity**: ruby / significant rim variation toward garnet or orange with age / medium(-) to medium.
- **Evidence of gas:** generally absent.

Nose

- **Faults**: no technical faults. In some cases perceptible volatile acidity or oxidation may develop in very old examples.
- **Aroma intensity:** high.
- ❖ **Aromas:**
  - ➢ Fruit: red fruit (sour cherry, plum), black fruit (blackberry, dried plum, dried cherry).
  - ➢ Non-fruit:
    - Floral: intense roses, violets.
    - Herbaceous / vegetal: tea leaves.
    - Spice: licorice, anise, resin, soft clove, light cinnamon.
    - Earth / minerality: truffle, mushroom, earth / dust.
    - Wood / oak: neutral wood.
    - Other: tar, resin, leather, tobacco.

Palate Structure

- **Sweetness:** dry.
- **Acidity:** medium(+) to high.
- **Alcohol:** high.
- **Body**: medium to structured.
- **Tannins:** high. Firm and pronounced.
- **Finish:** long. Persistent.

W1G: Italian Red Varieties - European Heritage in North America

W1G1: Zinfandel (Primitivo)

Overview and history: It arrived in California in the 19th century and was genetically identified as identical to Primitivo from southern Italy and related to Crljenak Kaštelanski from Croatia. It became established as California's signature variety, especially in warm climates such as Sonoma and Lodi. Today it is a symbol of American viticultural heritage. Many Zinfandel vineyards were planted before Prohibition (1920–1933) and still survive as old vines, considered historical heritage for their resilience and ability to produce wines of remarkable concentration and complexity.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** ruby red to purple / ruby rim turning garnet over the years / medium to medium(+).
- **Evidence of gas:** generally absent.

Nose

- **Faults:** no technical faults.
- **Aroma intensity:** medium(+) to high.

- **Aromas**
  - Fruit: red fruit (raspberry jam, cooked cherry, cranberries), black fruit (cherry, blackberry, cassis, raisin, figs, wild bramble), blue fruit (blueberry jam).
  - Non-fruit:
    - Floral: dark flowers.
    - Herbaceous / vegetal: dried herbs, dill.
    - Spice: black pepper; sweet spices (vanilla, cinnamon).
    - Earth / minerality: leaf mold.
    - Wood / oak: present. Vanilla, sawdust, coconut.
    - Other aromas: caramel, dairy note, chocolate, mocha, coffee.

Palate Structure

- **Sweetness:** dry.
- **Acidity:** medium to medium(+).
- **Alcohol:** medium to very high.
- **Body:** structured. Robust.
- **Tannins:** medium. Firm.
- **Finish:** medium to medium(+).

W1H: Reinterpreted French Varieties

W1H1: Malbec

Overview and history: Native to southwest France (Cahors), where it was known as Côt, it was introduced to Argentina in 1853 by Michel Aimé Pouget. There it found its ideal environment, thriving even in high-altitude vineyards, where intense radiation and wide diurnal temperature ranges refine its tannins and enhance its color. Although in Bordeaux it was part of the blends, in Mendoza it became established as a varietal, expressing fruit purity and a velvety texture. Its thin skin, rich in anthocyanins, explains its depth of color and its need for dry climates to avoid disease.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** deep purple to bluish black / slightly garnet rim with age / high intensity.
- **Evidence of gas:** generally absent.

Nose

- **Faults:** no technical faults.
- **Aroma intensity**: high
- **Aromas:**
  - Fruit: black fruit (stewed plum, blackberry, cherry), blue fruit (blueberry).
  - Non-fruit:
    - Floral: violet, lavender.
    - Herbaceous / vegetal: dried leaves, herbs.
    - Spice: black pepper, clove.
    - Earth / minerality: wet earth / graphite.
    - Wood / oak: vanilla, cedar, toast.
    - Other aromas: leather, light smoke, tobacco, cocoa, chocolate, coffee.

Palate Structure

- **Sweetness:** dry.
- **Acidity:** medium.
- **Alcohol:** medium to high.

- **Body:** medium to structured.
- **Tannins:** medium to medium(+). Firm and silky.
- **Finish:** medium to long. Persistent.

W1H2: Tannat

Overview and history: Native to southwest France, specifically Madiran, where it produces wines of great structure, firm tannins and high acidity. It was introduced to Uruguay in the 19th century, finding in its Atlantic climate ideal conditions for a more balanced and approachable expression, until it became the country's emblematic variety. In France it is usually blended, while in Uruguay it is made mainly as a varietal. It benefits from modern techniques such as micro-oxygenation, developed precisely in Madiran, which helps soften its tannins. Known for its high levels of polyphenols and resveratrol, it is a grape of great longevity and power, a symbol of Uruguayan character.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright. Sediment possible in age-worthy, highly structured wines.
- **Color / Rim / Intensity:** deep violet red / garnet rim with age / very high color intensity, one of the most deeply colored wines.
- **Evidence of gas:** generally absent.

Nose

- **Faults: no technical faults. May show excessive astringency.**
- **Aroma intensity: medium(+) to high**
- **Aromas:**
  - Fruit: red fruit (plum jam), black fruit (plum, blackberry, cassis).
  - Non-fruit:
    - Floral: lavender, violets, roses.
    - Herbaceous / vegetal: dried leaves, sage, thyme, rosemary, eucalyptus.
    - Spice: black pepper, clove, vanilla.
    - Earth / minerality: wet earth, graphite.
    - Wood / oak: cedar, toast.
    - Other aromas: leather, smoky, balsamic, cocoa, tobacco.

Palate Structure

- **Sweetness:** dry.
- **Acidity:** medium to high.
- **Alcohol:** medium to high.
- **Body:** medium(+) to structured.
- **Tannins:**very high. Firm, astringent, with very structured tannins from youth.
- **Finish:**long. Persistent.

W1H3: Petit Verdot

Overview and history: Native to Bordeaux, where it was historically used in small proportions in Bordeaux blends because of its very late ripening —hence its name, "petit verdot" or "little green one." Its long cycle limited its traditional use in the Atlantic climate, but the warm, sunny climates of countries such as Australia, California, Chile and Spain now allow intense and structured varietal versions. Thick-skinned and high in tannin and color, it produces full-bodied, long-lived wines, often aged in new oak to add roundness and complexity. Today it is used both in blends and on its own.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** deep purple to bluish black / garnet rim with age / very high color intensity
- **Evidence of gas:** generally absent.

Nose

- **Faults:** no technical faults.
- **Aroma intensity:** high.
- ❖ **Aromas:**
  - ➢ Fruit: ripe black fruit (blackcurrant, blackberry, plum, cherry).
  - ➢ Non-fruit: black fruit preserves in warm-climate styles.
    - ▪ Floral: violets.
    - ▪ Herbaceous / vegetal: dried leaf, sage.
    - ▪ Spice: black pepper, clove, oriental spices.
    - ▪ Earth / minerality: wet earth, graphite, earthy mineral touch.
    - ▪ Wood / oak: cedar, medium toast, vanilla if oak-aged.
    - ▪ Other aromas: leather, dry tobacco.

Palate Structure

- **Sweetness:** dry.
- **Acidity:** medium(+).
- **Alcohol:** medium to high.
- **Body:** medium to structured.
- **Tannins:** high. Firm, robust. In some examples they may be somewhat rustic.
- **Finish:** long. Persistent.

W1H4: Marselan

Overview and history: Marselan is a cross between Cabernet Sauvignon and Grenache, created in 1961 by INRA in southern France. Designed to combine the structure of the former with the fruit and softness of the latter, its cultivation spread from Languedoc to Spain, China and South America (notably Uruguay and Brazil). Initially little planted because of its small berries, it gained prestige for its balance and finesse. Today it is considered one of the most promising French varieties of the 20th century. It has recently been approved as one of the new varieties permitted in Bordeaux, allowing experimental use in modern blends.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** deep ruby to purple / garnet rim with age / high intensity. Very deep color.
- **Evidence of gas:** generally absent.

Nose

- **Faults:** in extreme cases, reduction or unwanted herbaceous notes may appear.
- **Aroma intensity:** high.
- ❖ **Aromas:**
  - ➢ Fruit: black fruit (blackberry, cassis, cherry), red fruit (cherry and strawberry).
  - ➢ Non-fruit:
    - Floral: soft violet notes.
    - Herbaceous / vegetal: mint, dried herbs (thyme).
    - Spice: black pepper, sweet spices (cinnamon, nutmeg), licorice.
    - Earth / minerality: wet earth.
    - Wood / oak: cedar, toast.
    - Other aromas: mocha.

Palate Structure

- **Sweetness**: dry.
- **Acidity:** medium to medium(+).
- **Alcohol:** medium to medium(+).
- **Body:** medium to structured.
- **Tannins:** medium. Firm and smooth.
- **Finish:** medium to long. Persistent.

W1H5: Petite Sirah

Overview and history: Petite Sirah, also known as Durif, is a natural cross of Syrah and Peloursin developed by the botanist François Durif in the Rhône Valley in the 19th century. In France it fell out of use because of its high susceptibility to disease, but it emigrated to California, where it became established as a distinctive grape from the early 20th century. It produces intense, deeply colored wines with firm tannins and excellent aging potential. Today it is a symbol of California's viticultural heritage and is also grown in Australia, Mexico and South America.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** very dark purple to violet-black / intense purple rim in youth, turning garnet with age / very high color intensity, almost opaque.
- **Evidence of gas:** generally absent.

Nose

- **Faults:** no technical faults.
- **Aroma intensity:** high.
- ❖ **Aromas:**
  - ➢ Fruit: black fruit (blackberry jam, ripe black plum), blue fruit (blueberry).
  - ➢ Non-fruit:
    - Floral: dark flowers (violet).
    - Herbaceous / vegetal: dried herbs.
    - Spice: black pepper, sweet spices (vanilla). Cocoa.
    - Earth / minerality: wet earth / graphite.
    - Wood / oak: cedar, medium toast, dark chocolate, coffee.
    - Other aromas: smoke, leather, balsamic touches.

Palate Structure

- **Sweetness:**dry.
- **Acidity:** medium to medium(+).
- **Alcohol:** medium to high.
- **Body:** medium to structured.
- **Tannins:** very high. Firm, coarse.
- **Finish**: long. Persistent.

W1J: Heritage Hispanic-American Red Varieties

W1J1: País

Overview and history: A grape brought to the Americas in the 16th century, known as Listán Prieto in Spain, Mission in California and Criolla Chica in Argentina. In Chile it is found mainly in the traditional regions of Maule, Itata and Bío-Bío, and in Argentina in historical areas, representing the continuity of 500 years of South American viticulture. Thin-skinned and low in extract, it is the basis of traditional Chilean Pipeño. Its ancestral methods include fermentation with native yeasts and traditional winemaking techniques. Today it is enjoying a revival led by specialized producers, valued for its rustic character, authenticity and the expression of old vines that embody the oldest winemaking history of South America.

Key descriptors:

Appearance

- **Clarity / Sediment**: clear (no sediment) and bright. Unfiltered examples are common, so a slight haze may appear.
- **Color / Rim / Intensity**: light to medium ruby red / brick-toned rim with age / low to medium color intensity
- **Evidence of gas**: generally absent.

Nose

- Faults: no technical faults.
- Aroma intensity: medium
- ❖ Aromas:
  - ➢ Fruit: red fruit (ripe strawberries, raspberry, cherry).
  - ➢ Non-fruit: soft fresh fruit.
    - Floral: light floral notes.
    - Herbaceous / vegetal: dried herbs, scrub.
    - Spice: spices (cinnamon).
    - Earth / minerality: earth.
    - Wood / oak: little presence.
    - Other aromas: smoke, meaty notes.

Palate Structure

- **Sweetness**: dry.
- **Acidity**: medium.
- **Alcohol**: medium.
- **Body**: light to medium.
- **Tannins**: low. Smooth, although rustic examples with rough tannins can be found.
- **Finish**: short to medium.

W1J2: Vischoqueña

Overview and history: Vischoqueña is an ancestral grape from the Cinti Valley, Bolivia, the result of a natural cross between Muscat of Alexandria and Negra Criolla (Listán Prieto), developed over more than 450 years of viticulture in the area. It is grown between 2,200 and 2,800 m above sea level and stands out for its thin skin, delicate fruity and floral aromas, and a light palate with balanced acidity. Its expression is considered a symbol of Bolivian heritage, and Vischoqueña Patrimonial wine has won international medals, positioning itself as a unique expression of the Cinti terroir.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** garnet red with medium(-) intensity
- **Evidence of gas:** none / not reported in the available examples

Nose

- **Faults:** none found in the records.
- **Aroma intensity:** low to medium.
- **Aromas:**
  - Fruit: red fruit (cherry, strawberry, pomegranate, sour cherry).
  - Non-fruit:
    - Floral: roses.
    - Herbaceous / vegetal: molle pepper (Andean tree).
    - Spice: molle pepper (Andean tree).
    - Earth / minerality: no information recorded for this descriptor.
    - Wood / oak: not reported.
    - Other aromas: not reported.

Palate Structure

- **Sweetness:** dry.
- **Acidity:** medium.
- **Alcohol:** medium.
- **Body:** light to medium.
- **Tannins:** smooth.
- **Finish:** medium.

W1K: Other Red Varieties

W1K1: Other Red Varieties

Category scope: Red wines made from a single red grape variety not covered by the other families in this guide. Varietal typicity, terroir expression and structural balance will be assessed.

Eligibility criteria:

- **Grape variety must be declared on the entry form.**
- **100% varietal (or within the tolerance allowed by the competition rules).**
- **Varieties already classified in other W1 categories are excluded.**

Varietal base: Any single red wine grape variety, used as a single varietal and not covered by the previous categories.

W2 -RED BLENDS

This category describes red wines made from blends of two or more varieties. Wines in this category show the complexity and balance achieved through the art of assemblage, where each variety contributes specific characteristics to create a final product greater than its individual components.

W2A: Classic European Blends

W2A1: Bordeaux Blends

Overview: A blend made from the traditional red grapes of Bordeaux, designed to achieve a balance between power and elegance. Harmonious integration of fruit, tannic structure, acidity and oak use is expected. The best examples show longevity, aromatic complexity and progressive evolution, with fruit and oak fully integrated. The whole should show stylistic coherence, complexity and balance among its components, with positive evolution in bottle.

Varietal base: Classic combination of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec and Carmenère. Proportions may vary within the parameters of the Bordeaux style, maintaining a balanced, structured and round profile, true to its classic inspiration.

W2A2: Super Tuscan

Overview: A blend made from the traditional red grapes of Tuscany and international varieties, designed to achieve a balance between power and elegance, characteristic of the "Super Tuscan" style. Harmonious integration of ripe fruit, tannic structure, vibrant acidity and oak use is expected. The best examples show longevity, depth and aromatic complexity, with fruit and oak fully integrated. The whole should express stylistic coherence, balance and finesse, with aging potential and positive evolution in bottle.

Varietal base: Classic combination of Sangiovese, Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah and Petit Verdot. Proportions may vary within the parameters of the modern Tuscan style, maintaining a balanced, structured and round profile, true to its Mediterranean and international inspiration.

W2A3: Red Rioja

Overview: A blend made from the traditional red grapes of Rioja, designed to achieve a balance between fruit, structure and elegance. Harmonious integration of ripe fruit, fresh acidity, fine tannins and oak use, characteristic of the Rioja style, is expected. The best examples show complexity, longevity and a progressive evolution in which fruit and oak merge completely. The whole should express stylistic coherence, balance and finesse, with aging potential and positive evolution in bottle.

Varietal base: Classic combination of Tempranillo, Garnacha Tinta, Graciano, Mazuelo (Cariñena) and Maturana Tinta. Proportions may vary within the parameters of the Rioja style, maintaining a balanced, structured and round profile, true to its classic inspiration and to the blending tradition of the DOCa Rioja.

W2A4: Priorat

Overview: A blend made from the traditional red grapes of Priorat, designed to achieve a balance between concentration, minerality and elegance. Harmonious integration of ripe fruit, firm tannic structure, natural acidity and measured oak use is expected. The best examples show depth, complexity and progressive evolution, with fruit, minerality and oak fully integrated. The whole should reflect stylistic coherence, density and balance, with notable aging potential and expression of Priorat's Mediterranean character.

Varietal base: Classic combination of Garnacha (Garnatxa) and Cariñena (Carinyena), complemented in smaller proportions by Cabernet Sauvignon, Merlot and Syrah. Proportions may vary within the parameters of the Priorat

style, maintaining a concentrated, structured and harmonious profile, true to its identity and origin.

W2A5: Amarone

Overview: A blend made from the traditional red grapes of Valpolicella, designed to achieve a balance between concentration, alcoholic sweetness and elegance. Harmonious integration of dried-grape fruit, tannic structure, acidity and oak use is expected. The best examples show great complexity, aromatic richness and progressive evolution, with dried fruit, spice and oak fully merged. The whole should express stylistic coherence, balance and depth, with long aging potential and positive development in bottle.

Varietal base: Classic combination of Corvina, Corvinone, Rondinella and Molinara, with possible minor contributions of Oseleta and Croatina. Proportions may vary within the parameters of the Amarone style, maintaining a concentrated, structured and round profile, true to the tradition of wines made from partially dried grapes.

W2B: Other Red Blends

W2B1: Red Meritage

Overview: A blend made from the traditional red grapes of Bordeaux, grown mainly in the United States, designed to achieve a balance between power, elegance and varietal expression. Harmonious integration of ripe fruit, tannic structure, acidity and oak use is expected, reflecting the Bordeaux style adapted to warmer conditions. The best examples show concentration, aromatic complexity and progressive evolution, with fruit and oak merging in balance. These are wines with a silky texture, robust structure and great aging potential, capable of evolving for decades, although they are usually enjoyable from youth. The whole should express stylistic coherence, balance and finesse, with aging capacity and positive development in bottle.

Varietal base: Classic combination of Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, Petit Verdot and, to a lesser extent, St. Macaire, Gros Verdot and Carmenère. A Meritage must include at least two of these varieties, with none exceeding 90% of the blend and no other grapes involved. Proportions may vary within the parameters of the style, maintaining a balanced, structured and round profile, true to its Bordeaux inspiration and to the American winemaking tradition.

W2B2: Other Red Blends

Overview:

A flexible category covering all red blends that do not fit established specific classifications. It allows for innovation, experimentation and the expression of unique regional traditions or the producer's creative interpretations. A balance between fruit, structure and acidity is expected, maintaining stylistic coherence and overall harmony.

Varietal base: Two or more red varieties in variable proportions, reflecting a specific regional tradition or the producer's winemaking vision.

W3 - WHITE VARIETIES

This category describes white wines made primarily from a single variety. Wines in this category show the distinctive characteristics of each variety, expressing both varietal character and the influence of terroir and winemaking techniques. They are organized by varietal families and geographical origin.

W3A: International Classics

W3A1: Chardonnay

Overview and history: Native to Burgundy, France, where it gives rise to some of the most prestigious white wines in the world, such as Meursault, Puligny-Montrachet and Chablis. It spread globally with enormous success, becoming the most widely planted white variety on the planet thanks to its versatility and ability to reflect terroir. Its style depends more on winemaking than on origin, ranging from mineral, taut profiles to rich, buttery, oaked versions. It may undergo malolactic fermentation, oak aging or extended lees contact, depending on the style sought; aged versions usually show more golden and complex tones. It has developed notably in the wine regions of the United States, Australia and Chile.

Key descriptors:

Appearance

- **Clarity / Sediment**: clear (no sediment) and bright. Occasional haze in unfiltered examples.
- **Color / Rim / Intensity:** straw yellow to pale golden yellow / rim with greenish hues in youth / medium to medium(+) color intensity
- **Evidence of gas**: none or very rare.

Nose

- **Faults**: no technical faults
- **Aroma intensity**: moderate to moderate(+)
- ❖ **Aromas**:
  - ➢ Fruit: pome fruit (green apple, yellow apple, pear), citrus fruit (lemon), tropical fruit (pineapple, mango). Other fruit: melon.
  - ➢ Non-fruit:
    - ▪ Floral: white flowers, acacia.
    - ▪ Herbaceous / vegetal: some examples may express slight herbaceous notes.
    - ▪ Spice: soft sweet spices when oak-aged (vanilla, cinnamon).
    - ▪ Earth / minerality: stone, flint, chalk, salinity.
    - ▪ Wood / oak: toasty notes.
    - ▪ Other aromas: butter, fresh cream, from malolactic fermentation and aging. Toasted almonds with age.

Palate Structure

- **Sweetness**: dry.
- **Acidity**: medium to high.
- **Alcohol**: moderate to medium(+).
- **Body**: light to medium(+), depending on the style.
- **Tannins**: absent or very soft, with no perceptible tannic character. Smooth or crisp texture depending on the style.
- **Finish**: medium to long. Fruit persistence and aging notes when present.

W3A2: Sauvignon Blanc

Overview and history: Sauvignon Blanc, native to the Loire Valley in France, has produced some of the world's best-known whites, especially in Sancerre and Pouilly-Fumé, where it expresses a mineral, taut and aromatic profile. It is traditionally made without oak, fermented at low temperatures in stainless steel to preserve varietal purity and terroir expression. There are notable barrel-aged examples: Fumé Blanc in California, complex styles in Napa Valley and some from the Loire. It is usually drunk early, since most wines are designed to be enjoyed young, although some examples develop a surprising evolution with aging. The variety spread around the world with enormous success: New Zealand became its modern benchmark from the 1980s with a vibrant, herbaceous and tropical style, a trend that inspired producers in Chile, South Africa and Languedoc. Today Sauvignon Blanc is one of the most influential white grapes in the world, a symbol of freshness, aromatic expressiveness and diversity of styles.

Key descriptors:

Appearance

- **Clarity / Sediment**: clear (no sediment) and bright.
- **Color / Rim / Intensity:** pale yellow with greenish hues; low to medium intensity
- **Evidence of gas:** none or very rare.

Nose

- **Faults**: no technical faults. Excess pyrazines may occasionally appear in cool vintages.
- **Aroma intensity**: medium(+) to high.
- ❖ Aromas:
  - ➢ Fruit: citrus fruit (grapefruit, lime, lemon), green apple, pear, melon, tropical fruit (passion fruit, guava), kiwi.
  - ➢ Non-fruit:
    - Floral: white flowers, orange blossom, honeysuckle.
    - Herbaceous / vegetal: freshly cut grass, green bell pepper, green chili, lemongrass, asparagus.
    - Spice: ginger. Vanilla in oak-aged styles, toasted bread.
    - Earth / minerality: chalk, wet stone, saline note.
    - Wood / oak: none or low use.
    - Other aromas: cat's pee, beeswax, toasted bread, dairy note in oak-aged styles.

Palate Structure

- **Sweetness:** dry.
- **Acidity:** high to very high.
- **Alcohol:** medium to medium(+).
- **Body:** light to medium(+).
- **Tannins:** none.
- **Finish:** medium to long, with persistence.

W3A3: Riesling

Overview and history: Riesling, native to the Rhine Valley in Germany, has been recorded since the 15th century and is one of the noblest varieties in the world. Valued for its high acidity and aromatic purity, it reflects terroir with precision, from the slate soils of the Mosel to the granite slopes of Alsace and Austria. In the 19th century it was one of the most highly prized wines in Europe. Today it also thrives in Australia, New Zealand, the United States and Chile, maintaining its reputation for longevity, given its high aging potential, and elegance.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** pale straw yellow / greenish or light golden rim / medium(-) to medium intensity
- **Evidence of gas:** generally absent.

Nose

- **Faults**: no technical faults.
- **Aroma intensity**: high
- ❖ **Aromas**:
  - ➢ Fruit: pome fruit (green apple, pear, quince), citrus fruit (lemon - flesh and peel -, lime, grapefruit), stone fruit (peach, loquat, apricot), tropical fruit (passion fruit, guava).
  - ➢ Non-fruit:
    - Floral: white flowers, jasmine, linden blossom, roses.
    - Herbaceous / vegetal: lemongrass.
    - Spice: ginger, especially with botrytis, saffron.
    - Earth / minerality: slate, granite, crushed rock.
    - Wood / oak: none or low presence.
    - Other aromas: paraffin, kerosene, petrol with age, plastic, honey, candle wax, meringue, panna cotta, smoke.

Palate Structure

- **Sweetness**: dry to off-dry.
- **Acidity**: high.
- **Alcohol**: low to medium.
- **Body**: light to medium(+).
- **Tannins**: none.
- **Finish**: medium to long. Taut, with citrus and mineral persistence.

W3A4: Pinot Grigio (Pinot Gris)

Overview and history: Pinot Grigio, a grey-skinned mutation of Pinot Noir, originated in Burgundy and spread through Alsace and Germany (as Grauburgunder) before becoming established in northern Italy, especially in Friuli, Veneto and Trentino-Alto Adige, where it achieved worldwide fame. In the 20th century it became synonymous with light, fresh, easy-drinking white wines. In Alsace and other cooler regions it can produce richer and more complex styles (Pinot Gris). Today it is one of the most widely planted and versatile white varieties in the world.

Key descriptors:

Appearance

- **Clarity / Sediment**: clear (no sediment) and bright.
- **Color / Rim / Intensity:** pale straw yellow to light golden yellow / rims toward a very pale pink / medium intensity.
- **Evidence of gas:** none or very rare.

Nose

- **Faults:** no technical faults, although slight oxidation or reduction notes may appear if poorly handled in the winery.
- **Aroma intensity:** medium to medium(+).

- ❖ **Aromas:**

- Fruit: citrus (lemon, mandarin, orange), stone fruit (apricot, white peach, nectarine), pome fruit (yellow apple, quince, pear), tropical fruit (pineapple, banana). Melon.
- Non-fruit: ripe or candied fruit in richer styles.
  - Floral: white and yellow flowers.
  - Herbaceous / vegetal: watercress, arugula.
  - Spice: cinnamon, nutmeg, exotic spices.
  - Earth / minerality: forest floor / chalk, wet stone, saline note.
  - Wood / oak: none or neutral oak.
  - Other aromas: honey, beeswax, nuts (almond), yeast.

Palate Structure

- **Sweetness:** dry to off-dry.
- **Acidity:** medium to medium(+).
- **Alcohol:** medium to high.
- **Body:** medium to medium(+) (full-textured).
- **Tannins:**none. Possible slight phenolic bitterness.
- **Finish:**medium, with fruity and mineral persistence. Occasional bitter touch.

W3A5: Viognier

Overview and history: Viognier, native to the Rhône Valley (France), was for centuries exclusive to Condrieu and Château-Grillet, where it almost disappeared in the mid-20th century. Its revival began in the 1980s thanks to producers in the Rhône and California, who valued its floral perfume and unctuous texture. Although difficult to grow because of uneven ripening and low yields, today it is successfully planted in Australia, South Africa, Chile and the United States, a symbol of aromatic elegance and richness on the palate.

Key descriptors:

Appearance

- **Clarity / Sediment**: clear (no sediment) and bright.
- **Color / Rim / Intensity**: yellow to pale gold / deep golden-yellow rims / medium(+) to high intensity.
- **Evidence of gas**: generally absent.

Nose

- **Faults**: no technical faults. May show oxidation or excessive alcohol in warm climates.
- **Aroma intensity**: high
- **Aromas**:
  - Fruit: ripe stone fruit (apricot, peach, peach stone), ripe citrus and peel (mandarin, pink grapefruit), tropical fruit (mango, pineapple). Persimmon. Fruit cocktail.
  - Non-fruit:
    - Floral: white flowers, jasmine, orange blossom, roses. Potpourri.
    - Herbaceous / vegetal: chamomile, linden.
    - Spice: vanilla, cinnamon, cardamom, anise, ginger.
    - Earth / minerality: stone.
    - Wood / oak: unoaked or low to moderate use.
    - Other aromas: preserves, light honey, cereal. Dairy note in examples with malolactic fermentation.

Palate Structure

- **Sweetness**: dry to off-dry.
- **Acidity**: low to medium.
- **Alcohol**: high to very high.
- **Body**: full-textured.
- **Tannins**: none. Perceptible phenolic bitterness. Oily texture.

- **Finish**: medium to long, with warm fruity and floral persistence.

W3A6: Semillon

Overview and history: Sémillon, native to Bordeaux, was historically one of the most widely planted white grapes in France and the basis of the great sweet wines of Sauternes and Barsac, where it develops Botrytis cinerea. In the 19th century it spread to other regions, standing out in Australia (Hunter Valley) and Chile. Although it lost prominence to Sauvignon Blanc, today it is enjoying a revival with dry, complex styles. Its aging potential and honeyed texture keep it among the most distinguished white varieties.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** straw yellow / greenish rims in youth, evolving to deep gold / medium to high intensity
- **Evidence of gas:** none

Nose

- **Faults:** no technical faults. May show premature oxidation or dull notes if not handled correctly in the winery.
- **Aroma intensity:** medium to high
- ❖ **Aromas:**
  - ➢ Fruit: pome fruit (green apple, pear, quince), stone fruit (white peach, dried apricot), citrus fruit (lemon, lime, orange marmalade and peel), tropical fruit (pineapple). Melon.
  - ➢ Non-fruit:
    - Floral: honeysuckle, orange blossom.
    - Herbaceous / vegetal: hay, dry grass, sweet herbs.
    - Spice: clove, nutmeg, cinnamon, vanilla, ginger, saffron.
    - Earth / minerality: light truffle and mushroom notes with age / chalk.
    - Wood / oak: variable use, from neutral to high. Toast, caramel, vanilla, coconut, baking spices.
    - Other aromas: honey, ginger, candle wax, yogurt, nuts (hazelnut, almond).

Palate Structure

- **Sweetness:** dry.
- **Acidity:** medium to high.
- **Alcohol:** medium to high.
- **Body:** medium to medium(+) (full-textured).
- **Tannins:** none. Silky texture.
- **Finish:** medium to long, with honeyed, citrus and mineral persistence.

W3A7: Chenin Blanc

Overview and history: Chenin Blanc, native to the Loire Valley (France), has been grown there since the 9th century and is famous for its great versatility, capable of producing dry, sparkling or long-lived sweet wines. In the 17th century it was taken to the Cape in South Africa, where it became the most widely planted white variety and a national emblem. Although its fame declined in the 20th century, today it is enjoying a global revival. Its high acidity and ability to reflect terroir make it one of the most adaptable white grapes in the world.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** pale yellow to light gold / greenish rims / medium to medium(+) intensity
- **Evidence of gas:** generally absent.

Nose

- **Faults:** no technical faults. May show slight oxidation.
- **Aroma intensity**: medium(+) to high.
- ❖ **Aromas:**
  - ➢ Fruit: pome fruit (green or yellow apple, pear, quince), citrus fruit (mandarin, orange, lemon), stone fruit (dried apricot), tropical fruit. Melon.
  - ➢ Non-fruit:
    - Floral: white flowers, orange blossom, jasmine.
    - Herbaceous / vegetal: dandelion, chamomile tea, bark.
    - Spice: ginger.
    - Earth / minerality: white mushroom / chalk, wet stone.
    - Wood / oak: unoaked or neutral.
    - Other aromas: honey, wax, nuts (almond, bitter walnut).

Palate Structure

- **Sweetness**: dry.
- **Acidity**: high.
- **Alcohol**: medium to medium(+).
- **Body**: medium to medium(+).
- **Tannins**: none.
- **Finish**: medium to long, with persistence and great aging potential.

W3A8: Ugni Blanc / Trebbiano

Overview and history: Ugni Blanc, known in Italy as Trebbiano Toscano, is an ancient variety of probable Italian origin that spread widely through southern France. In Cognac and Armagnac it became the base grape because of its high acidity and neutrality, ideal for distillation. In the 20th century it was one of the most widely planted grapes in Europe and spread to South America, where it is grown in Argentina, Brazil, Uruguay, Bolivia and Chile for brandy and light wines. Although discreet as a varietal, it is fundamental in the history of the great spirits and mass-produced whites.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** pale yellow to light straw / pale golden rims / low to medium intensity.
- **Evidence of gas:** generally absent.

Nose

- **Faults**: no technical faults.
- **Aroma intensity**: low to medium.
- ❖ **Aromas**:
  - ➢ Fruit: pome fruit (green apple, pear), citrus fruit (lemon).
  - ➢ Non-fruit:
    - Floral: white flowers.
    - Herbaceous / vegetal: dried herbs (thyme), chamomile.
    - Spice: white pepper, anise. Very subtle notes.
    - Earth / minerality: clay / wet stone.
    - Wood / oak: generally unoaked in standard versions; special versions may use neutral oak.
    - Other aromas: in more elaborate versions, notes of lanolin, ripe melon and a slight creamy character

(observed in quality examples).

Palate Structure

- **Sweetness:**dry.
- **Acidity:** high.
- **Alcohol:** medium.
- **Body:** light to medium.
- **Tannins:** none.
- **Finish:** short to medium.

W3B: Aromatic Varieties

W3B1: Gewürztraminer

Overview and history: Gewürztraminer, native to northeastern Italy (probably the Tramin area in South Tyrol), is an aromatic mutation of the ancient Traminer. It spread through Alsace, where it reached its greatest expression and worldwide recognition. Its name means "spicy Traminer," alluding to its intense floral and exotic perfume. Although difficult to grow because of early budbreak and uneven ripening, today it is produced in Germany, Austria, the United States, New Zealand and Chile, standing out for its unmistakable and opulent character.

Key descriptors:

Appearance

- **Clarity / Sediment**: clear (no sediment) and bright.
- **Color / Rim / Intensity**: golden yellow / deeper golden rims / medium(+) to high intensity.
- **Evidence of gas**: generally absent.

Nose

- **Faults**: no technical faults. May show reduction or oxidation notes from winemaking problems.
- **Aroma intensity**: very high.
- ❖ **Aromas**:
  - ➢ Fruit: lychee. Tropical fruit (pineapple, passion fruit, mango), stone fruit (ripe peach and peach jam, dried apricot), citrus fruit (candied orange, grapefruit, bergamot).
  - ➢ Non-fruit:
    - ▪ Floral: rose, jasmine, orange blossom.
    - ▪ Herbaceous / vegetal: almost none.
    - ▪ Spice: ginger, clove, cinnamon, cardamom, nutmeg, potpourri, exotic spices.
    - ▪ Earth / minerality: slight earthy note.
    - ▪ Wood / oak: unoaked or neutral oak.
    - ▪ Other aromas: patchouli, perfumed soap, musk, incense, honey.

Palate Structure

- **Sweetness**: dry to off-dry.
- **Acidity**: low to medium.
- **Alcohol**: medium to high.
- **Body**: medium to medium(+).
- **Tannins**: none. Slight phenolic bitterness.
- **Finish**: medium to long. Persistent.

W3B2: Torrontés

Overview and history: Torrontés, considered Argentina's emblematic white variety, is a natural cross between Muscat of Alexandria and Criolla Chica (Listán Prieto), according to genetic studies cited by Jancis Robinson and Wine Enthusiast. Although there are several types (Riojano, Sanjuanino and Mendocino), Torrontés Riojano is the most highly regarded. It developed in the high valleys of northwestern Argentina, especially Salta, where it achieves great

aromatic purity. Today it is a symbol of Argentine white wine, valued for its unique identity and its floral, fresh expression.

Key descriptors:

<u>Appearance</u>

- **Clarity / Sediment**: clear (no sediment) and bright.
- **Color / Rim / Intensity:** pale to medium golden yellow / greenish rims / medium to medium(+) intensity.
- **Evidence of gas:** generally absent.

Nose

- **Faults:** no technical faults. May show excessive perfume if overripe or fermented at high temperature.
- **Aroma intensity:** very high, intense.
- **Aromas:**
  - Fruit: fresh grape (Muscat), tropical fruit (pineapple, guava, papaya), ripe citrus (orange, Meyer lemon), peach, melon.
  - Non-fruit: sweet perfume, slight synthetic character (grape candy).
    - Floral: orange blossom, rose, jasmine, geranium, honeysuckle.
    - Herbaceous / vegetal: slight note of dried herbs or citrus peel in some examples.
    - Spice: light musk, potpourri, sweet spices.
    - Earth / minerality: low to medium, occasional saline or slight earthy note.
    - Wood / oak: unoaked.
    - Other aromas: perfumed soap, hand cream, intense perfume, slight wax with age.

Palate Structure

- **Sweetness**: dry.
- **Acidity**: medium to medium(+).
- **Alcohol**: medium(+) to high.
- **Body**: medium to medium-full.
- **Tannins**: none. Possible slight phenolic bitterness.
- **Finish**: medium, with floral and fruity persistence. Occasional bitter touch.

W3C: Heritage Hispanic-American White Varieties

W3C1: Albilla

Overview and history: Albilla is an ancient white variety of Spanish origin, grown in Alicante and La Mancha, introduced to South America during colonial times. In Peru it adapted early to the coastal valleys and is now one of the pisco grapes recognized by the Pisco D.O., noted for its floral perfume and elegance. It is also grown in Chile and northwestern Argentina, where it gives fresh, aromatic wines, especially in Cafayate. It has developed its own genetic and stylistic identity within Peru's winemaking heritage.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright. In Peru, a lightly sparkling (vino de aguja) version.
- **Color / Rim / Intensity:** golden yellow / greenish rims, evolving to a more intense gold / medium intensity
- **Evidence of gas:** may show discreet effervescence in lightly sparkling (aguja) wines.

Nose

- **Faults:** not clearly documented; low sensitivity to excess sugar, reduced aromatic expression in late harvests.
- **Aroma intensity:** low to medium.
- ❖ **Aromas:**
  - ➢ Fruit: citrus fruit (lemon, lime), pome fruit (green apple, pear, peach), tropical fruit (pineapple, mango). Golden raisins.
  - ➢ Non-fruit:
    - ▪ Floral: white flowers, jasmine, orange blossom.
    - ▪ Herbaceous / vegetal: fresh grass.
    - ▪ Spice: vanilla, cinnamon.
    - ▪ Earth / minerality: not documented.
    - ▪ Wood / oak: rarely used.
    - ▪ Other aromas: honey.

Palate Structure

- **Sweetness:** dry. Some versions with slight residual sugar (aguja, special wines).
- **Acidity:** medium to medium(+).
- **Alcohol:** low to moderate (heritage wines of ~8.5%).
- **Body**: light to medium. Silky/unctuous in certain artisanal winemaking.
- **Tannins:** none.
- **Finish:** medium.

W3C2: Torontel

Overview and history: An aromatic variety of Iberian origin introduced to Chile and Peru in colonial times. In Peru, Torontel is one of the eight grapes authorized by the Pisco D.O., used for spirits and aromatic wines. In Chile, the name Torontel has been applied to more than one plant material: some vineyards correspond to Torrontés Riojano (Muscat of Alexandria × Listán Prieto cross) and others to Torrontés Sanjuanino; that is why synonyms such as "Moscatel de Austria" or cross-references to the Torrontés family have been used. The variety (under these names) is grown in Elqui, Limarí and Itata/Maule, with a floral profile and used for wines and pisco; its precise identity depends on the biotype and remains, as documented, unclear.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** pale yellow / greenish-yellow rims; pale amber tones in skin-macerated versions / medium to medium(+) intensity.
- **Evidence of gas:** generally absent.

Nose

- **Faults:** no technical faults.
- **Aroma intensity:** high.

- **Aromas:**
  - Fruit: pome fruit (pear, apple), citrus fruit (grapefruit, orange), tropical fruit.
  - Non-fruit.
    - Floral: white flowers, jasmine, orange blossom.
    - Herbaceous / vegetal: touches of dried Mediterranean herbs with age.
    - Spice: may show sweet spice notes.
    - Earth / minerality: soil.
    - Wood / oak: unoaked or low presence.
    - Other aromas: musk.

Palate Structure

- **Sweetness:** dry.
- **Acidity:** medium to medium(+).
- **Alcohol:** medium.
- **Body:** light to medium.
- **Tannins:** none.
- **Finish:** medium.

W3C3: Pedro Jiménez

Overview and history: Chilean Pedro Jiménez should not be confused with the Spanish Pedro Ximénez of Jerez, as they are genetically distinct. DNA studies by Cabrera et al. (INIA, 2013), supported by SAG Chile and the University of Chile, confirm that it is an independent criolla variety, probably derived from ancient Iberian material linked to Listán Prieto. With a neutral aroma and good acidity, it was historically used to make pisco and base wines, although today some wineries are reviving it as a heritage white in regions such as Elqui, Limarí and Itata. Its revival is part of the recovery of Chile's winemaking heritage and the value of its colonial-era grapes.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** pale yellow / greenish rims; pale amber tones with skin maceration / medium intensity.
- **Evidence of gas:** generally absent.

Nose

- **Faults:** no technical faults.
- **Aroma intensity:** medium(+) to high.
- **Aromas:**
  - Fruit: pome fruit (pear, apple), citrus fruit (grapefruit, orange), stone fruit (peach); tropical fruit (guava).
  - Non-fruit:
    - Floral: white flowers, jasmine, orange blossom.
    - Herbaceous / vegetal: dried herbs, chamomile.
    - Spice: sweet spices.
    - Earth / minerality: rock dust.
    - Wood / oak: generally unoaked, although there are examples with low to moderate use.
    - Other aromas: no information in the records.

Palate Structure

- **Sweetness:** dry.
- **Acidity:** medium to medium(+).

- **Alcohol:** medium.
- **Body:** light to medium.
- **Tannins**: none. There may be slight phenolic bitterness in skin macerations.
- **Finish:** medium, with floral and fresh fruit persistence.

W3D: Muscat Family

W3D1: Moscatel de Alejandría

Overview and history: Muscat of Alexandria is one of the oldest varieties in the world, probably of eastern Mediterranean or Egyptian origin, spread by the Greeks and Romans throughout the Mediterranean basin. One of the most aromatic grapes, it is rich in monoterpenes that give it strong floral, citrus and fruity notes. In Chile, Muscat of Alexandria was introduced at least from the early 18th century in La Serena and was linked early on to pisco, becoming the predominant pisco grape. In Bolivia it stands out in Tarija as the raw material for Singani, the national spirit, and also in wines. It also has a historical presence in Peru and Argentina, where it is part of South America's colonial winemaking heritage.

Key descriptors:

Appearance

- **Clarity / Sediment**: clear (no sediment) and bright.
- **Color / Rim / Intensity**: straw yellow to pale gold / light golden rims / medium intensity.
- **Evidence of gas**: generally absent, although young styles may show slight natural effervescence.

Nose

- **Faults**: no technical faults. May show oxidation if overripe.
- **Aroma intensity**: very high, intense.
- ❖ Aromas:
  - ➢ Fruit: grape and raisin, stone fruit (peach, apricot), citrus fruit (sweet orange, mandarin, citrus peel).
  - ➢ Non-fruit:
    - Floral: orange blossom, rose, jasmine.
    - Herbaceous / vegetal: dried herbs.
    - Spice: scarce, except in fortified sweet styles, where nutmeg and cinnamon appear.
    - Earth / minerality: slight, depending on the area of origin.
    - Wood / oak: generally unoaked, except in sweet wine versions.
    - Other aromas: honey, wax.

Palate Structure

- **Sweetness**: dry. In other categories, medium-sweet and sweet versions.
- **Acidity**: medium to medium(-).
- **Alcohol**: medium to medium(+). In other categories, high alcohol depending on fortification.
- **Body**: medium to medium(+).
- **Tannins**: none. Slightly oily texture.
- **Finish**: medium to long.

W3E: Spanish White Varieties

W3E1: Albariño

Overview and history: Albariño, a white variety native to the northwest of the Iberian Peninsula, has been recorded since the Middle Ages in Galicia (Rías Baixas) and northern Portugal (Alvarinho). Of probable monastic origin, it was re-evaluated in the 20th century for its freshness, minerality and affinity with Atlantic cuisine. Modern genetic studies confirm its unique identity among Iberian grape varieties. In recent decades it has spread successfully to South America, developing in Argentina, Chile and especially Uruguay, where the Atlantic climate has allowed an expression particularly true to its origin.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** straw yellow / greenish-yellow rims / medium(-) intensity.
- **Evidence of gas:** generally absent.

Nose

- **Faults:** no technical faults. May show slight reduction or yeasty notes if fermented with extended lees contact.
- **Aroma intensity:** medium(+) to high
- **Aromas:**
  - Fruit: ripe citrus (flesh and peel: orange, pink grapefruit, Meyer lemon), stone fruit (white peach, apricot, loquat), pome fruit (green apple).
  - Non-fruit:
    - Floral: white and yellow flowers.
    - Herbaceous / vegetal: fresh herbs, fennel.
    - Spice: ginger.
    - Earth / minerality: wet rock, dust, salinity.
    - Wood / oak: both unoaked and oaked examples.
    - Other aromas: agave, brewer's yeast, possible slight lactic note from MLF, bubble gum.

Palate Structure

- **Sweetness:** dry
- **Acidity:** high
- **Alcohol:** medium
- **Body:** medium
- **Tannins:** none. Possible slight phenolic bitterness
- **Finish**: medium to long. Persistent.

W3E2: Palomino Fino

Overview and history: Palomino Fino, a white variety native to southern Spain, has been the base grape of Sherry (Jerez) since the 13th century, where it adapted perfectly to the albariza soils. Its neutral character and low acidity make it ideal for biological and oxidative aging under flor. It spread to the Americas with colonization, with documented presence in Chile, Peru and Ecuador, where it was historically used for spirits and table wines. Today, small plantings in South America seek to recover its heritage value, highlighting its foundational role in colonial viticulture.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity:** straw yellow to pale gold / greenish-yellow rim in youth / low to medium intensity.
- **Evidence of gas:** generally absent.

Nose

- **Faults:** no technical faults. May show oxidation if made with excessive exposure to oxygen.
- **Aroma intensity:** low to medium.
- ❖ **Aromas:**
  - ➢ Fruit: pome fruit (green apple, white pear), citrus fruit (lemon, orange peel).
  - ➢ Non-fruit:
    - Floral: white flowers.
    - Herbaceous / vegetal: dry hay, freshly cut herbs, chamomile (especially in versions with partial biological aging).
    - Spice: dried herbs (bay leaf, thyme, sage).
    - Earth / minerality: chalk, limestone.
    - Wood / oak: unoaked or very discreet use of neutral barrels.
    - Other aromas: slight nutty or walnut notes in evolved examples, yeast, toasted bread.

Palate Structure

- **Sweetness:** dry.
- **Acidity:** medium to medium(-).
- **Alcohol:** medium.
- **Body:** light to medium.
- **Tannins:** none.
- **Finish:** short to medium, with dry, saline and slightly almond-like persistence.

W3E3: Pedro Ximénez

Overview and history: Pedro Ximénez is a white variety native to southern Spain, documented since the 17th century and historically associated with Andalusia, especially Montilla-Moriles and Jerez, where it is used to make the famous sweet wines of the same name. Its thin skin and high sugar content make it ideal for drying (raisining) and oxidative aging. Genetic studies indicate a relationship with Gibi (Hebén), an ancient Andalusian variety. During colonial times it was taken to South America, with records in Chile, Peru and Ecuador, where historical plantings are still used for wines and spirits, preserving its legacy as one of the great Iberian grapes of the world.

Key descriptors:

Appearance

- **Clarity / Sediment:** clear (no sediment) and bright.
- **Color / Rim / Intensity**: golden yellow to deep gold / light amber rims with age / medium to high intensity
- **Evidence of gas**: generally absent.

Nose

- **Faults**: no technical faults. May show oxidation if overexposed to oxygen; prone to loss of freshness in overripe wines.
- **Aroma intensity**: medium(+) to high
- ❖ **Aromas:**
  - ➢ Fruit: ripe white fruit (dried apricot, baked apple, cooked quince), candied citrus fruit, dates and figs.

- Non-fruit:
  - Floral: dried white flowers, faint orange blossom.
  - Herbaceous / vegetal: dry hay, sweet herbs.
  - Spice: cinnamon, nutmeg, vanilla.
  - Earth / minerality: salinity.
  - Wood / oak: unoaked or neutral use. Toast.
  - Other aromas: honey, caramel, toasted sugar, wax, nuts.

Palate Structure

- **Sweetness**: dry to medium-sweet (most often dry in modern still-wine versions).
- **Acidity**: medium.
- **Alcohol**: medium to medium(+).
- **Body**: medium to structured.
- **Tannins**: none.
- **Finish**: medium to long, with ripe fruit persistence and warm, honeyed notes.

W3F: Other White Varieties

W3F1: Other White Varieties

Category scope: White wines made from a single white grape variety not covered by the other families in this guide. Varietal typicity, terroir expression and structural balance will be assessed.

Eligibility criteria:

- **Grape variety must be declared on the entry form.**
- **100% varietal (or within the tolerance allowed by the competition rules).**
- **Varieties already classified in other W3 categories are excluded.**

Varietal base: Any single white wine grape variety, used as a single varietal and not covered by the previous categories.

W4 - WHITE BLENDS

This category describes white wines made from blends of two or more varieties. Wines in this category show the complexity and balance achieved through the art of white assemblage, where each variety contributes specific characteristics to create final products more complex than their individual components.

W4A: European White Blends

W4A1: Bordeaux Blanc

Overview: A blend made from the traditional white grapes of Bordeaux, designed to achieve a balance between freshness, texture and aromatic expression. Harmonious integration of fruit, acidity and oak use (in oak-aged styles) is expected. The best examples combine liveliness and volume on the palate, with citrus, floral and mineral notes that evolve toward honey, nuts and wax with maturity. The whole should show stylistic coherence, finesse and elegance, with aging potential in versions aged on lees or in barrel.

Varietal base: Classic combination of Sauvignon Blanc, Sémillon and Muscadelle, with possible minor contributions of Colombard or Ugni Blanc. Proportions vary according to style: Sauvignon Blanc-dominated wines tend to be fresher and more aromatic, while Sémillon-based wines show more body and aging potential. The profile sought is balanced, complex and persistent, true to the tradition of the great white Bordeaux.

W4A2: Rhone Blanc

Overview: A blend made from the traditional white grapes of the Rhône Valley, designed to achieve a balance between aromatic richness, texture and freshness. Harmonious integration of ripe fruit, structure and acidity is expected, with terroir expression according to northern or southern origin within the valley. The best examples combine volume and minerality, showing notes of white flowers, stone fruit, honey and nuts, with aging potential in barrel-aged or barrel-fermented styles. The whole should show stylistic coherence, balance and complexity, reflecting the characteristic elegance of the great Rhône whites.

Varietal base: Classic combination of Marsanne, Roussanne, Viognier, Grenache Blanc, Clairette and Bourboulenc, with possible minor contributions of Picpoul or Ugni Blanc. In the northern Rhône, Marsanne and Roussanne predominate, bringing structure, texture and longevity; in the southern Rhône, Grenache Blanc, Clairette and Bourboulenc are favored, bringing freshness, floral aromas and citrus notes. The profile sought is balanced, elegant and expressive, combining fruit, volume and minerality.

W4A3: White Rioja

Overview: A blend made from the traditional white grapes of Rioja, designed to achieve a balance between freshness, texture and aromatic complexity. Harmonious integration of fruit, acidity and oak use is expected, especially in aged styles. The best examples combine notes of apple, pear, white flowers and herbs with nuances of honey, nuts and wax with time in bottle. The whole should show elegance, persistence and stylistic coherence, reflecting Rioja's identity both in young, vibrant versions and in age-worthy wines with greater depth and creaminess.

Varietal base: Classic combination of Viura (Macabeo), Tempranillo Blanco, Malvasía, Garnacha Blanca, Turruntés, Maturana Blanca, Chardonnay, Sauvignon Blanc and Verdejo. Proportions vary according to style: Viura-dominated wines stand out for their freshness and aging capacity; those including Malvasía or Garnacha Blanca add volume and floral notes; while international varieties (Chardonnay, Sauvignon Blanc, Verdejo) can add liveliness and aromatic nuances. The profile sought is balanced, complex and expressive, true to the tradition of the great white Riojas.

W4B: Other White Blends

W4B1: White Meritage

Overview: A blend made from the traditional white grapes of Bordeaux grown mainly in the United States, designed to achieve a balance between freshness, texture and aromatic complexity. Harmonious integration of ripe fruit, acidity and oak use is expected, reflecting the Bordeaux style adapted to warmer conditions. The best examples combine citrus, floral and tropical notes with nuances of honey, wax and nuts in styles aged on lees or in barrel. The whole should show finesse, elegance and stylistic cohesion, with capacity for positive evolution in bottle.

Varietal base: Classic combination of Sauvignon Blanc and Sémillon, with possible minor contributions of Muscadelle. No variety may exceed 90% of the total blend, and no grapes outside the traditional Bordeaux varieties are allowed. Sauvignon Blanc-dominated wines express liveliness and aromatic purity, while Sémillon-based wines offer texture and aging potential. The profile sought is balanced, round and persistent, true to the Bordeaux inspiration of the Meritage style.

W4B2: Other White Blends

Overview: A flexible category covering all white blends that do not fit established specific classifications. It allows for innovation, experimentation and the expression of unique regional traditions or the producer's creative interpretations. A balance between fruit, acidity and texture is expected, with harmonious integration of lees handling or oak where applicable, maintaining stylistic coherence and overall harmony.

Varietal base: Two or more white varieties in variable proportions, reflecting a specific regional tradition or the winemaker's vision. The grape varieties used must be declared for correct evaluation.

W5 - ROSÉ WINES

This category describes rosé wines made using various techniques that extract limited color from red grapes. Rosés show characteristics that combine the freshness of whites with the light structure of reds, expressing both varietal character and specific rosé winemaking techniques.

W5A: Delicate Rosé / Provence Style

W5A1: Delicate / Provence Style

Overview: Pale rosés made by direct pressing or with brief skin contact, characterized by their elegance, aromatic subtlety and light texture. They represent the classic style of southern France and of cool-climate regions that favor finesse over color intensity. Freshness, minerality, balanced acidity and a dry finish are expected, with precise fruit expression and aromatic purity. They reflect the international standard for dry, elegant rosés.

Varietal base: Mainly Grenache and Pinot Noir, occasionally accompanied by Cinsault or Syrah, in small proportions to add structure or complexity. Made by direct pressing or brief bleeding (saignée) to preserve the pale color, freshness and pure varietal expression.

W5B: Fruity Rosé / Mediterranean Style

W5B1: Fruity / Mediterranean Style

Overview: Rosés with a brighter color and medium body, generally made by pressing or short maceration, with emphasis on fruit expression and a round texture. They reflect Mediterranean and southern European styles, as well as versions from regions that deliver greater ripeness and breadth on the palate. They are characterized by ripe red fruit (raspberry, cherry, watermelon), herbal or spicy notes and a more structured profile than delicate rosés. A balance between freshness, juiciness and persistence is expected, with an approachable, food-friendly style.

Varietal base: Includes varieties such as Tempranillo, Sangiovese and Zinfandel, which bring structure and distinctive fruit character according to their origin. Spanish rosés usually offer more body and structure; Italian Sangiovese rosés stand out for their vibrant acidity and Mediterranean freshness; while Californian White Zinfandels show a juicier, sweeter-fruited expression, in both dry and medium-sweet versions. They are made by direct pressing or bleeding (saignée) with brief maceration, seeking a balance between color, fruit and texture.

W5C: Structured / Food-Oriented Rosé

W5C1: Structured / Food-Oriented

Overview: Fuller-bodied and more complex rosés, made with longer macerations or partial fermentation in wood. These wines show perceptible tannic structure, a denser texture and a profile designed to accompany food. They represent styles such as Tavel or Bandol, and modern South American expressions that reinterpret the category with local varieties. Ripe red fruit (raspberry, cherry, pomegranate), floral and spicy notes, firm acidity and a dry finish with volume and persistence are expected. Their structured, food-oriented character sets them apart from light or fruity rosés.

Varietal base: Includes varieties of intense character such as Carmenère and Tannat, as well as Mourvèdre (Bandol) and Grenache in longer-maceration styles. Chilean Carmenère rosés stand out for their spicy profile, fresh herbs and Andean minerality, with medium body and a subtly peppery finish; Uruguayan Tannat rosés show intense red fruit, vibrant Atlantic acidity and soft but firm tannins. In both cases, controlled maceration is favored to keep a balance between structure and freshness. These rosés are fermented in steel or neutral wood, seeking complexity, texture and food-pairing potential.

W5D: Rosé from Other Varieties

W5D1: Rosé from Another Base Variety

Overview: A category grouping rosés made from varieties that are non-traditional or less common for this style, where the aim is to highlight varietal character and the producer's particular winemaking interpretation. Authenticity, the balance between fruit, acidity and structure, and the expression of origin or terroir are valued above color or classic typicity. Styles may range from fresh and light to more structured, depending on the variety and technique used.

Varietal base: Includes any red variety made as rosé that is not covered by other specific categories, such as Cabernet Sauvignon, Malbec, Syrah, Merlot, País, Pinotage and Marselan, among others. Production methods may vary between direct pressing, bleeding (saignée) or short maceration, determining the color, texture and complexity of the wine. A defined aromatic profile is expected, with red or black fruit depending on the variety, balanced acidity and a dry finish or a slight impression of sweetness, always maintaining sensory harmony and coherence.

W5D2: Multi-Variety Rosé

Overview: A flexible category covering rosés made from blends of different red varieties, or of red and white varieties, when they do not fit specific traditional styles. Creativity, sensory balance and harmony between fruit, structure, acidity and texture are valued. These wines can express a modern winemaking vision as well as unique regional traditions. Freshness, clean fruit character and a balanced profile are expected, whether in dry, off-dry or lightly naturally sweet versions.

Varietal base: Includes blends of two or more red varieties, or combinations of red and white grapes, in variable proportions according to the producer's intention. The most frequent varieties include Grenache, Syrah, Cinsault, Tempranillo, Merlot, Pinot Noir and Mourvèdre, among others, and white grapes (such as Viognier or Sauvignon Blanc) may be added for aroma and freshness. Production may be by direct pressing or bleeding (saignée), with brief or partial maceration, seeking a balance between color, fruit and acidity. Harmonious integration and stylistic coherence of the whole are rewarded more than individual varietal expression.

W6 - SPARKLING WINES

This category describes sparkling wines made using various fermentation methods that create natural carbonation. Sparkling wines combine aromatic complexity with refreshing effervescence, expressing both varietal character and specific production techniques.

W6A: Traditional Method

W6A1: Champagne

Overview: Sparkling wine produced exclusively in the Champagne region (France) by the traditional method (méthode champenoise), in which the second fermentation takes place in the bottle. It is characterized by its finesse, persistent bubbles and balance between freshness, complexity and creamy texture.
The profile combines white and citrus fruit with notes of brioche, almond and yeast derived from aging on lees.
The best examples achieve harmony between vibrant acidity, structure and elegance, showing great aging capacity and aromatic evolution. According to the Comité Champagne, the style depends on the grape blend, the dosage (sugar level) and the length of aging on lees.

Varietal base:

- ***Main authorized varieties (minimum 95% of the blend):***
  - Pinot Noir: brings structure, body and red fruit notes.
  - Chardonnay: contributes freshness, elegance and citrus or floral aromas.
  - Meunier (Pinot Meunier): adds roundness, fruit and approachability.
- ***Minor permitted varieties:***
  - Pinot Blanc, Pinot Gris, Arbane and Petit Meslier.
- ***Experimental variety allowed up to a maximum of 5%:***
  - Voltis, for climate adaptation.

Sensory profile:

Appearance: Pale yellow to light gold; fine, continuous and persistent bubbles. In rosé, salmon or copper tones. Crystal-clear brilliance and delicate mousse.

Nose: High aromatic intensity with notes of green apple, pear, lemon and white flowers; with bottle aging, brioche, toasted bread, honey, nuts and almond appear. In more evolved examples: chalk, cream, white truffle or beeswax.

Palate: Dry and precise attack, piercing acidity, creamy texture and fine bubbles. Balance between fruit and autolytic notes; long, saline and elegant finish. The best examples show persistence, complexity and the chalky minerality typical of Champagne's soils.

W6A2: Cava

Overview: Spanish sparkling wine produced by the traditional method in the Cava Denomination of Origin. It stands out for its aromatic profile of ripe white fruit and moderate brioche, Mediterranean freshness and a good balance between structure and lightness. Recent reforms of the Cava DO reinforce criteria for quality, minimum aging, traceability and links to origin.

Varietal base: The traditionally authorized varieties are Macabeo, Xarel·lo and Parellada as the base of the classic coupage. Others permitted include Chardonnay, Garnacha Tinta, Trepat, Monastrell, Subirat Parent and Pinot Noir, according to recent regulations.

Sensory profile:

Appearance: Pale yellow to light gold; fine, persistent and elegant bubbles.

Nose: Ripe white fruit (apple, pear), citrus, white flowers. With aging, notes of brioche, toasted bread, almond and yeast appear.

Palate: Fresh acidity with a creamy texture, delicate mousse and a good fruit–autolysis balance. Long finish with mineral notes and a slight, elegant bitterness.

W6A3: Traditional Method from Other Appellations

Overview: Sparkling wines made outside Champagne or Cava using the traditional method. They represent the international diversity of this classic style, adapted to different climates and local varieties. Harmonious integration of freshness, acidity and autolysis-derived complexity is expected, with fine, persistent bubbles that reflect technical quality.
The best examples show a balance between ripe fruit, bakery or brioche notes and a well-defined creamy texture, with long, precise finishes. In cooler regions (such as England, Oregon, Tasmania or Alto Adige) a fresh, mineral profile predominates, while in more temperate areas (such as South Africa or California) broader, more enveloping fruit nuances are found. The whole should express regional typicity, purity of production and technical mastery that ensures precise bubbles, aromatic cleanliness and structural balance.

Varietal base: The varieties depend on origin and style, maintaining the principle of balance between acidity and complexity. Proportions may vary according to the producer and the style sought, prioritizing balance between acidity, texture and aromatic expression.

Sensory profile:

Characterized by freshness, precision and complexity, these sparkling wines show a refined aromatic expression in which fruit integrates with autolytic notes (toasted bread, brioche, nuts and yeast). The texture is creamy and enveloping, supported by firm, balanced acidity that brings tension and liveliness.
The style may range from more mineral and taut profiles in cool regions to riper and broader ones in temperate areas, always with a common thread of finesse, purity and persistence.

W6B: Tank Method

W6B1: Charmat Method

Overview: Sparkling wines made by the Charmat or closed-tank method, in which the second fermentation takes place in pressurized stainless-steel tanks. This method seeks to preserve the grape's primary fruit and floral expression, resulting in fresh, aromatic and approachable wines with fine, lively bubbles. The style prioritizes varietal purity and immediate expression over autolytic complexity, producing wines with balanced acidity, light to medium texture and a clean, refreshing finish. It is widely used in regions that seek to highlight fruit rather than aging, such as Italy, Brazil, Chile, South Africa and the United States.

Varietal base: Depending on the region, the following are used: Chardonnay, Pinot Bianco, Chenin Blanc, Riesling, Muscat, etc. The varietal goal is to preserve fresh, floral and fruity aromas, with lively acidity and delicate bubbles.

Sensory profile:

Appearance: Pale yellow with greenish hues; fine, quick bubbles forming a light, persistent perlage.

Nose: Aromas of white fruit (pear, green apple, peach), fresh citrus, white flowers (jasmine, acacia) and occasional touches of tropical fruit or light honey.

Palate: Fresh, fruity attack, with balanced acidity and light texture. Brut and Extra Dry styles are dry and crisp, while Demi-Sec offers a rounder, sweeter impression. Short to medium finish, always clean and refreshing.

W6B2: Prosecco

Overview: Italian sparkling wine made exclusively by the Charmat (Martinotti) method, known for its freshness, lightness and fruity character. It stands out for its approachable, aromatic style, with emphasis on the varietal purity of the Glera grape.
A wine with white fruit and delicate flowers, fine bubbles, smooth texture and sweetness balanced by vibrant acidity is expected. The best examples from Conegliano-Valdobbiadene DOCG show greater complexity, minerality and elegance, while always maintaining a fresh profile.

Varietal base: Glera (minimum 85%), with possible contributions of Verdiso, Bianchetta Trevigiana, Perera, Glera Lunga, Chardonnay or Pinot Bianco. In Prosecco DOC Rosé versions, the addition of Pinot Nero (10–15%) is allowed for color and structure. Proportions and winemaking methods are regulated by the Consorzio di Tutela del Prosecco DOC / DOCG.

Sensory profile:

Appearance: Pale yellow with greenish hues; fine, constant bubbles. In Rosé versions, a bright pale salmon tone.

Nose: Aromas of green apple, pear, white peach, melon, acacia blossom and jasmine, with citrus notes and, in some cases, almond or honey.

Palate: Fresh, fruity and balanced, with lively acidity that brings dynamism. Light to medium body, with fine, persistent bubbles that enhance its freshness. Clean, vibrant finish of medium persistence. Styles range from Brut Nature to Demi-Sec, with Extra Dry predominating as the classic balance between sweetness and freshness.

W6C: Historical Sparkling Winemaking Techniques

W6C1: Ancestral Method / Pétillant Naturel

Overview: Sparkling wine made by a single fermentation that finishes in the bottle, producing natural gas without the addition of liqueur de tirage or liqueur d'expédition. Considered the oldest and most artisanal method of producing sparkling wine, it is characterized by its rustic character, authenticity and minimal winemaking intervention.
The bubbles are usually larger and creamier, with possible natural haze or sediment, reflecting a fermentation without disgorgement. A direct expression of fruit and terroir is expected, with a natural balance between acidity and freshness, prioritizing the honesty of the process over technical perfection.
The style represents the contemporary reinterpretation of this method within the natural wine movement, sharing the same technical and philosophical principles.

Varietal base: Depends on origin and local tradition. The varietal goal is to express freshness, authenticity and regional character, with spontaneous fermentation and minimal technical intervention or additives.

Sensory profile:

Appearance: From pale yellow to orange or golden tones depending on the variety and lees contact. May show a slight natural haze or sediment, reflecting bottling without disgorgement. Bubbles generally larger and of medium persistence, with an artisanal character.

Nose: Aromas of fresh fruit (apple, pear, peach, citrus), white flowers, fresh bread and yeast, with possible herbal, lactic or fermentative nuances depending on the variety and time on lees. Frank and natural aromatic expression, in which freshness predominates over evolution.

Palate: Lively acidity, broad or slightly creamy texture and soft bubbles. The finish may be dry or slightly naturally sweet depending on the residual level of fermentation. It shows authenticity, prioritizing varietal expression.

W6D: Other Sparkling Wines

W6D1: Other Sparkling Wines

Overview: Sparkling wines made outside Champagne or Cava using the traditional method (second fermentation in bottle). They represent the international diversity of this classic style, adapted to different climates and local varieties. Harmonious integration of freshness, acidity and autolysis-derived complexity is expected, with fine, persistent bubbles that reflect technical quality.

The best examples show a balance between ripe fruit, bakery or brioche notes and a well-defined creamy texture, with long, precise finishes. In cooler regions (such as England, Oregon, Tasmania or Alto Adige) a fresh, mineral profile predominates, while in more temperate areas (such as South Africa or California) broader, more enveloping fruit nuances are found.

The whole should express regional typicity, purity of production and technical mastery that ensures precise bubbles, aromatic cleanliness and structural balance.

Varietal base: The varieties depend on origin and style, maintaining the principle of balance between acidity and complexity. Proportions may vary according to the producer and the style sought, prioritizing balance between acidity, texture and aromatic expression.

Sensory profile:

Appearance: Pale yellow to light gold, occasionally with greenish or coppery hues depending on the base variety. Fine, constant and persistent bubbles, delicate and well-integrated mousse.

Nose: Aromas of white fruit (apple, pear, white peach), fresh citrus and white flowers. In versions aged on lees, notes of brioche, hazelnut, butter, leavened dough and mineral or smoky touches develop.

Palate: Creamy texture and balanced acidity, well-integrated bubbles, with freshness and breadth on the mid-palate. Long, precise and harmonious finish, with fruity and mineral persistence. In warmer styles, ripe fruit or honeyed touches may appear; in cool climates, greater tension and minerality.

W7 - SWEET AND FORTIFIED WINES

This category describes wines with added alcohol (fortified wines) and concentrated sweet wines. They combine traditional concentration and fortification techniques to create products of great intensity, complexity and exceptional longevity.

W7A: Classic Fortified Wines

W7A1: Porto

Overview: Fortified wine made exclusively in the Douro Demarcated Region, Portugal, under the control of the IVDP. Fermentation is stopped by adding grape spirit (beneficio), retaining sugars and raising the alcohol, which usually ends up between 19–22% vol. The main styles are grouped by aging method: Ruby (including Ruby, Reserve, Single Quinta Vintage, LBV and Vintage) and Tawny (Tawny, Reserve, with an indication of age 10/20/30/40, and Colheita). There are also White Port and Rosé Port.

Varietal base: Port is typically made as a blend of indigenous Douro varieties. The main red grapes are: Touriga Nacional, Touriga Franca, Tinta Roriz (Tempranillo), Tinta Barroca, Tinta Cão and Tinta Amarela.

Sensory profile (general, by style)

Appearance: Ruby / young: ruby to deep purple. -Tawny / aged: amber-mahogany range; with more age, lighter tones. Very old whites: gold similar to a very old tawny.

Nose: Ruby: ripe black/red fruit, cocoa/chocolate; vigorous, youthful character. -Tawny: oxidative evolution with walnut, hazelnut, almond, caramel, honey; with age, butterscotch, sponge cake and spicy notes may appear.

Palate: Structure: sweet (the degree of sweetness is determined by the timing of fortification), with balancing acidity, structure and warmth from the alcohol. Tannins present, especially in young Vintage/LBV. Persistence: long finish, with an aftertaste of black fruit in the Ruby style and of nuts/caramel/wood in Tawny. The sweetness level is classified from extra dry to very sweet.

W7A2: Jerez

Overview: "Jerez" (also Sherry or Xérès) is a fortified wine typical of the Marco de Jerez, in Andalusia, Spain, under the Jerez-Xérès-Sherry Denomination of Origin, as established by its Regulatory Council.
The aging zone (the famous "Sherry triangle") comprises the towns of Jerez de la Frontera, El Puerto de Santa María and Sanlúcar de Barrameda.
The DO requires base wines to be made in accordance with technical rules, including authorized varieties, yields, fortification and aging processes: the criaderas and solera system, biological aging under flor, or oxidative aging.
Fortification is added after fermentation is complete, and sweetness, when present, is achieved by blending or subsequent sweetening.

Varietal base: The predominant variety for dry and fortified Sherry is Palomino Fino. For sweet or partially sweet styles, Pedro Ximénez and Moscatel are also used. Some historical native varieties may now be included for experimentation or recovery, always meeting quality requirements.

Sensory profile

Appearance: Dry Sherries (Fino / Manzanilla) are pale, straw or very light yellow. Styles with oxidative aging (Amontillado, Oloroso) evolve toward amber, dark amber and mahogany tones. Sweet Sherries (Pedro Ximénez, Moscatel) are darker, with deep amber or even brown hues, and dense.

Nose: In Fino and Manzanilla, delicate notes of green almond, fresh yeast, sea salt and flowers predominate. In Amontillado: toasted bread, toasted almond, nuts, notes of oak aging and lees. In Oloroso, more intense aromas of

walnut, hazelnut, dried fruit, leather, dry spices, dark chocolate and caramel are found. In sweet Sherries (PX / Moscatel), dried fruit such as raisins and figs, molasses, dates, jam and sweet toast appear.

Palate: Dry Sherries are fresh, light or medium-bodied, with salinity (in Manzanilla), moderate acidity that gives liveliness, and a sensation of dryness. Evolved styles have more volume, a more complex texture and a sensation of warmth and density. Oloroso and sweet styles show more body and weight. The finish is clean and saline or pungent in dry styles; in oxidative and sweet styles, the finish is longer and warmer. In sweet styles the sweetness is clearly present, although the balance with acidity, texture and aging notes can keep them from being cloying.

W7A3: Madeira

Overview: Madeira is a fortified wine produced on the island of Madeira, Portugal, with particular heat-based aging methods that distinguish it from other fortified wines. Its longevity is legendary: its high natural acidity, high alcohol and heat treatment allow it to last even after decades or centuries of cellaring. Dry styles are made by allowing fermentation to finish before fortification, while sweeter styles stop fermentation by adding alcohol. Madeira ages under controlled heat mainly through two systems: estufa or canteiro / natural "cask aging" in warm lodges, which imitates the effect of voyages through tropical sea routes.
Higher-quality wines are usually labeled by varietal (Sercial, Verdelho, Bual / Boal, Malvasia / Malmsey) and by age or type categories (Frasqueira, Colheita, etc.).

Varietal base: The traditional noble grapes for Madeira are Sercial, Verdelho, Bual and Malvasia. There is also Tinta Negra Mole (Listán Negro), which today accounts for most of the vineyard and is used in many "standard" or blended Madeiras. Terrantez appears more sporadically on high-end labels.

Sensory profile

Appearance: From soft golden amber to deep amber, mahogany or toasted brown, depending on the level of aging and sweetness. With age they show orange or brick nuances.

Nose: Depending on the style, nuts, caramel, honey, toffee, coffee, dried citrus peel, walnut and toasted wood may be found. In drier styles: drier, citrus and mineral notes, orange peel, slight salinity. In specific, long-aged cases, even lactic notes may appear.

Palate: Elegant, with vibrant acidity that counters the sweetness and brings freshness. Buttery, silky and enveloping texture, great breadth of flavors. Long finish, with persistent notes of toast, walnuts, dried citrus and reminiscences of old wood. It is not cloying, given its balance between sweetness and acidity.

W7B: Classic Fortified and Aromatized Wines

W7B1: Vermouth

Overview: An aromatized and fortified wine, made from a base wine to which alcohol (grape spirit or another distillate) and an infusion of botanicals (roots, barks, flowers, herbs and spices) are added. It combines the characteristics of fortified wines with those of aromatic aperitifs. The name "vermouth" comes from the Old German "wermuot", from which Wermut derives, meaning wormwood (an essential aromatic plant in its formulation). The modern version of this beverage emerged in Italy and France during the 18th century, in 1786 in Turin by Benedetto Carpano, who made it from Moscato Bianco. The pioneer of the dry style was Joseph Noilly in France in the 19th century.
Vermouth must contain at least 75% wine, and its alcohol content ranges between 14.5% and 22% vol. Vermouth is classified by residual sugar content as Extra Dry, Dry, Semi-Dry, Semi-Sweet and Sweet.
Vermouth is currently enjoying a global revival, linked to aperitif culture, the rise of artisanal versions and a growing preference for moderate-alcohol beverages over spirits.

***Varietal base**:* Generally a neutral base wine, then infused and fortified. Common botanicals: wormwood (Artemisia absinthium), gentian, cinnamon, citrus peel, angelica, cardamom, lavender and vanilla, among many others.

Sensory profile

Appearance: Depending on the style, it may be pale white, pink, amber or deep red.

Nose: High aromatic intensity: herbs, roots, citrus, spices, sometimes the bitterness of wormwood (Artemisia).

Palate: Structure: medium body, denser texture than a light wine due to the added alcohol, very marked aromatic sensation. Moderate-high alcohol due to fortification, variable sweetness, medium texture, complex botanical flavor, a certain distinctive bitterness/herbal quality. Finish with an aftertaste of herbs or spices.

W7C: Sweet and Aromatic Fortified Wines

W7C1: Sweet Fortified Muscat

Overview: Naturally sweet fortified wine made from overripe or dried Muscat grapes, whose fermentation is stopped by adding grape spirit, preserving natural sugars. The grape is rich in terpenes (linalool, geraniol), responsible for its typical floral perfume.
Depending on its origin (Portugal or Spain), it may be aged oxidatively, developing amber tones and a honeyed character.

Varietal base: Muscat (the type of Muscat depends on the area of origin).

Sensory profile

Appearance: Golden amber to light mahogany, bright; darkens with oxidative aging.

Nose: Intense, perfumed aromas: white flowers, honey, candied orange peel, dried apricot, raisins, caramel and sweet spices. With age it develops notes of walnut, caramel, black tea and toffee.

Palate: Sweet, round, velvety and unctuous, with balanced acidity, warm and with a persistent finish.

W7C2: Sweet Fortified Torrontés

Overview: Sweet fortified wine made from Torrontés, Argentina's emblematic grape, with high terpenic expression (linalool, geraniol) and a floral, citrus perfume.
Fermentation is stopped with grape spirit to retain natural sugars and enhance the floral profile. Inspired by Mediterranean fortified wines, it maintains a sweetness balanced by fresh acidity.

Varietal base: Torrontés Riojano (predominant in northwestern Argentina), occasionally Torrontés Sanjuanino or Mendocino.

Sensory profile

Appearance: Bright golden yellow, with amber hues when aged.

Nose: Intense and fragrant, with notes of grapey fruit, flowers such as jasmine and orange blossom, orange peel, honey and some spice. With aging, notes of honey, tea and nuts appear.

Palate: Sweet, silky and aromatic, medium- to full-bodied, with acidity that provides tension. Long finish, with a warm

touch from the alcohol, which is well integrated.

W7D: Other Fortified Wines

W7D1: Other Fortified Wines

Overview: A category that groups fortified wines made outside the traditional regions. It includes examples from Australia (Rutherglen Muscat), South Africa (Cape Tawny, Muscadel), France (Vins Doux Naturels: Banyuls, Maury, Rivesaltes), and Argentina, Chile or California, where classic styles are recreated.
In all cases, fermentation is stopped with grape spirit, preserving natural sugars and raising the alcohol to 17–22% vol. This category seeks to reproduce the aromatic intensity, balanced sweetness and longevity of the European models, adapting local varieties and climatic conditions.

Varietal base: Depends on origin, but aromatic or highly concentrated varieties are usually used

Sensory profile

Appearance: Amber to deep mahogany, bright; may shift toward dark ruby in Tawny or Rutherglen-type styles.

Nose: Aromas of dried fruit, caramel, honey, nuts, chocolate, coffee, and floral or spicy notes depending on the variety.

Palate: Sweet, rich and warm, with moderate to lively acidity that maintains balance. Velvety texture, flavors of raisins, fig, honey and walnut, and a persistent, enveloping finish.

W7E: Sweet Wines

W7E1: Late Harvest

Overview: Naturally sweet, unfortified wine, made from grapes harvested late when they reach a high sugar concentration through dehydration on the vine. Made under controlled conditions that preserve acidity, balance and aromatic purity. Late Harvest wines reflect
the extreme ripeness of the grape and are vinified by stopping fermentation through cold or natural yeast exhaustion, not by fortification.

Varietal base
Depends on origin and style, but aromatic varieties or white varieties with good acidity are usually used.

Sensory profile

Appearance: Color bright golden yellow, evolving to amber over time.

Nose: Aromas of ripe and/or candied fruit (pineapple, mango, peach, apricot), citrus peel, white flowers and honey. Fresh, clean notes; no oxidation.

Palate: Sweet, with balanced acidity. Unctuous, with a long finish.

W7E2: Late Harvest with Botrytis

Overview: Naturally sweet late-harvest wine affected by Botrytis cinerea (“noble rot”), made from grapes that have lost water and concentrated their sugars, acids and aromatic compounds under this controlled fungal action.
Botrytis brings complexity, honey, nutty notes and a viscous texture. Some of the world's great sweet wines are made with noble rot.

Varietal base: According to the vineyard and climatic conditions. Grapes are picked individually, only when they show optimal botrytis development.

Sensory profile

Appearance: Deep gold to amber, with intense brilliance and visible density.

Nose: Complex and enveloping: honey, tropical fruit, orange blossom, dried peach, fig, candied orange peel, saffron, ginger, tea, white flowers, beeswax, sweet spices and nuts.

Palate: Intense sweetness, balanced acidity. Unctuous texture. Very long finish and great aging potential.

W7E3: Ice Wine

Overview:
Naturally sweet, unfortified wine made from grapes frozen naturally on the vine and pressed at temperatures below -7 °C. During pressing, only the concentrated juice, rich in sugars, acids and aromatic compounds, is separated from the ice, producing a wine of intense sweetness, vibrant acidity and exceptional purity. Unlike botrytized wines, the concentration comes exclusively from natural freezing, with no action of Botrytis cinerea. World references: German and Austrian Eiswein, and Canadian Icewine (VQA Ontario and British Columbia), renowned for their balance between sweetness and freshness. Its production requires extreme climatic conditions and manual harvesting at night or at dawn, and yields are very low, making it a rare, high-value wine.

Varietal base: Depends on the region and climate:

- Germany / Austria: Riesling, Grüner Veltliner, Silvaner.
- Canada: Vidal Blanc, Riesling, Cabernet Franc.
- Other cold regions: Gewürztraminer, Chenin Blanc, cold-hardy hybrids.
- The chosen varieties must retain high natural acidity and withstand prolonged freezing without losing aromatic integrity.

Sensory profile

Appearance: Bright golden yellow to light amber, with notable density and luminous highlights resulting from the high sugar concentration.

Nose: Very intense and pure, with aromas of tropical fruit (mango, pineapple, passion fruit), apricot, honey, ripe peach, baked apple and candied citrus.

Palate: Sweet, dense and vibrant, with razor-sharp acidity that balances the extremely high sugar levels (180–300 g/L). Silky, viscous texture. The finish is very long, fresh and persistent, with a sense of purity and energy. Natural acidity provides balance and elegance.

W7F: Dried-Grape Wines

W7F1: Raisined Wines

Overview: Naturally sweet, unfortified wines made from grapes dried (raisined) in the sun or in a ventilated environment, which concentrates sugars, acidity and aromatic compounds before fermentation.
Drying may take place on the vine (very late harvest) or off the vine (post-harvest on racks or in ventilated rooms). The result is wines of great aromatic intensity, balanced sweetness and a honeyed texture.

Varietal base: Depends on the region, but aromatic or thick-skinned grapes with good acidity are usually used. The choice seeks a balance between natural sweetness and freshness.

Sensory profile

Appearance: Golden amber or coppery, depending on drying time and oxidation.

Nose: Aromas of raisined and candied fruit, honey, dried fig, date, orange peel, caramel and dried flowers.

Palate: Sweet, round and unctuous, with acidity that maintains balance. Flavors of honey, dried fruit, quince and toffee; persistent, warm finish. In aged versions, notes of walnut, tea and honeycomb appear.

W7F2: Vin de Paille (Straw Wine)

Overview: Wines made from grapes dried on straw or reed mats (vin de paille, straw wine), where slow dehydration concentrates sugars and acidity before pressing. Drying lasts several weeks until the desired concentration is reached. This method is traditionally used in regions such as Jura, Hermitage, Tokaj and parts of Greece and Italy, seeking aromatic intensity, natural sweetness and balanced freshness.

Varietal base: White varieties with high acidity or good structure.

Sensory profile

Appearance: Gold to amber with coppery highlights.

Nose: Rich and complex: dried stone fruit (peach, apricot), honey, wax, caramel and dried flowers. With age it develops notes of walnut, toasted bread, orange peel and tea.

Palate: Sweet, viscous and concentrated, with vibrant acidity. Very long, elegant finish. Great aging potential.

W7F3: Passito

Overview: The term ***Passito*** (from ***appassire***, "to dry") designates sweet wines of high aromatic concentration and body, recognized for their balance between sweetness, acidity and light oxidative complexity. They are made from dried grapes, traditionally dried in a fruttaio (ventilated rooms or on mats) for weeks or months before vinification. Emblematic examples are Recioto della Valpolicella, Vin Santo, Pantelleria Passito. They can age for decades.

Varietal base: Depends on the appellation. The aim is to preserve natural acidity during drying.

Sensory profile

Appearance: Color from deep gold to mahogany amber, bright and dense.

Nose: Opulent and enveloping: honey, dried fruit (fig, date, apricot), orange peel, caramel, spices and dried flowers.

Palate: Sweet, velvety and concentrated, with acidity that provides balance. Texture: silky. Finish: long and harmonious.

W7F4: Raisined Muscat Wine

Overview: Naturally sweet wines made from Muscat of Alexandria grapes, sun-dried on paseras to concentrate sugars, acidity and aromas before vinification. Their highly aromatic profile, with a high terpene content (linalool, geraniol, nerol), produces wines with a distinctive floral perfume, even after drying.
Regulated by the Málaga Denomination of Origin, these wines may be "Naturalmente Dulces" (unfortified) or "Dulces Naturales" (partially fermented and then fortified). Intense sun exposure and traditional drying give honeyed notes, an unctuous texture and balance thanks to the natural acidity of Muscat. According to the Regulatory Council, the traditional categories include "Málaga", "Pajarete" and "Málaga Virgen", among other styles determined by sweetness and method. The DO allows the type of aging (Joven, Añejo, Trasañejo) and the sweetness level to be stated, reflecting aging time and concentration.

Varietal base: Muscat of Alexandria is the exclusive or dominant grape in these wines.

Sensory profile

Appearance: Gold to amber, even mahogany. Bright and dense. With age, it may develop coppery or topaz highlights.

Nose: Very intense and perfumed, with aromas of honey, orange blossom, raisins, dates, dried fig, candied orange peel and caramel. With age, notes of nuts, black tea, wax and wood appear.

Palate: Sweet, broad and velvety, with balanced acidity and a viscous texture. Slight bitterness, and a very long, warm, enveloping and persistent finish.

W8 - TRADITIONAL FERMENTATION METHODS

This category describes wines and fermented beverages made with ancestral and traditional methods that preserve pre-industrial techniques. It includes both traditional winemaking methods and South American ancestral chichas, representing the cultural continuity of millennia-old fermentation traditions.

W8A: Traditional Wines

W8A1: Pipeño

Overview: Traditional Chilean country wine with rural roots in the south-central zone (Itata–Biobío and neighboring areas of Maule/Ñuble), historically linked to criolla grapes (especially País and, in some cases, Moscatel) and to its production/storage in raulí wood pipas (wooden casks), used since the 18th century, which give it its name. Rural/artisanal approach; today some producers maintain low-intervention winemaking. Frank, red-fruited, rustic style, with freshness and minimal intervention. In September 2024, the Chilean authority (SAG) clarified the coexistence of two categories:

- Pipeño: a partially fermented grape beverage, with natural sweetness and an alcohol content < 11.5%.
- Vino pipeño: a wine subject to wine regulations, with a minimum alcohol content of 11.5%.

This guide focuses on the traditional character and its link with pipas and criolla grapes.

Varietal base: País predominates; other criolla grapes such as Muscat of Alexandria and criolla field blends may be included according to local tradition.

Sensory profile

Appearance: Light to medium red, often slightly hazy due to minimal fining or filtration.

Nose: Aromas of fresh red fruit (cherry, raspberry), with earthy and herbal notes; an occasional trace of natural yeast resulting from spontaneous fermentation.

Palate: Marked natural acidity and soft tannins, with a possible earthy/herbal trace. Light to medium body, easy-drinking; many examples are best enjoyed young.

W8A2: Patero Wine

Overview: Traditional wine made by treading the grapes by foot ("pata-pila", manual treading), with a rustic, minimal-intervention profile and strong roots in northern Argentina/the Calchaquí Valleys and other rural areas. Historically intended for local consumption, in Argentina the INV classifies "vino patero" under Vino Casero (legal designation) for small producers. The current production style involves minimal fining/filtration; the product is often young, sometimes with natural sweetness depending on local practice.

Varietal base: Local grapes as a single variety or blend (criolla and/or traditional varieties of the area), crushed by treading and simply fermented, sometimes in lagares/vats or traditional vessels. There is no single mandatory variety for "patero".

Sensory profile

Appearance: Pink or light to medium red tones, with possible slight natural haze due to minimal fining.

Nose: Intense fruity aromas, ripe red fruit, with rustic, earthy/herbal nuances and, occasionally, fermentative traces typical of spontaneous fermentation.

Palate: Direct fruit, often with perceptible sweetness and generous alcohol; low to moderate tannins, simple texture and a frank finish. Usually drunk young.

W8A3: Amphora / Tinaja Fermentations

Overview: Wines fermented and/or aged in clay vessels (tinajas, amphorae, or qvevri in the Georgian case), whose use dates back to Antiquity. The porosity of clay allows natural micro-oxygenation that softens tannins and adds texture without imparting foreign aromas. White wines with maceration develop amber tones and a subtle tannic texture. In the Georgian qvevri method, the vessels are buried to ensure thermal stability during fermentation and aging; this practice has been recognized by UNESCO as Intangible Cultural Heritage of Humanity. Mediterranean and Iberian traditions adapted the same principle in tinajas or talhas, giving rise to distinctive regional styles. The common aim is to express the purity of the fruit with minimal intervention and fine textures, preserving one of the oldest techniques in winemaking and returning to its roots.

Varietal base: Native or traditional varieties depending on the region, fermented or aged in clay vessels, buried or in the cellar, with possible prolonged contact with skins and seeds.

Sensory profile

Appearance: Color varies by style (white, amber/skin-contact, red); may show a slight haze or veil due to minimal fining.

Nose: Fruity aromas with earthy or mineral nuances and subtle spices.

Palate: Polished tannins in reds, fine texture and volume sustained by micro-oxygenation. Balanced acidity and, in some cases, a saline sensation.

W8A4: Skin-Macerated Whites / Orange Wines

Overview: White wines fermented/macerated on their skins for an extended period, which gives an amber/orange color and perceptible phenolic structure. The OIV officially defines “white wine with maceration” as a white wine obtained from the alcoholic fermentation of a must with prolonged contact with the pomace (skins, pulp, seeds and possibly stems), exclusively from white grapes and with a minimum maceration of 1 month in neutral vessels (clay/amphorae/tinajas, neutral wood or inert tanks), with minimal fining/filtration. The micro-oxygenation provided by certain materials helps to refine the tannins. The category is inspired by ancient methods such as Georgian qvevri, and today it is a style found in many regions.

Varietal base: White varieties suited to long macerations.

Sensory profile

Appearance: Deep yellow to amber/orange, with possible slight haze/veil due to minimal intervention.

Nose: *M*aceration may add aromatic complexity. Dried fruit, citrus peel, floral notes, herbal infusions/tea, spices and earthy/mineral nuances

Palate: Perceptible phenolic/tannic structure. Fine tannins from the skins, medium volume, tension and, depending on the style, a dry finish or one with slight residual sugar; a saline sensation may appear.

W8A5: Natural Wines / Minimal Intervention

Overview: A winemaking philosophy with limited technological intervention, avoiding aggressive corrections and prioritizing careful viticulture and clean fermentations. The term “natural wine” lacks a unified international legal definition, but it is used to describe minimal-intervention wines made with native yeasts, without the addition of winemaking products beyond those strictly necessary, and with restricted use of sulfur dioxide (SO_2). These wines promote the expression of origin, local microbiota and the character of the vineyard. It is not equivalent to “organic” or “biodynamic”, although natural producers may apply these principles. Transparency and authenticity are prioritized over technological correctness.

Varietal base: Any native or international variety, ideally from organic or biodynamic viticulture, without the use of herbicides or synthetic fertilizers. Fermentation is spontaneous, with indigenous yeasts, without commercial inoculation. Fining is gentle, without aggressive stabilization or corrections, limited SO_2, no heavy filtration and no addition of industrial additives.

Sensory profile

Appearance: Color depends on variety and technique; may show a slight haze or natural veil due to the absence of filtration.

Nose: Variable expression: from profiles of fresh fruit and varietal purity to earthy, fermentative or slightly oxidative notes.

Palate: Rusticity due to the absence of winemaking corrections; texture if there is skin contact. A non-standardized style, a direct reflection of origin, vintage and cellar decisions.

W9 - BEVERAGES OBTAINED BY TOTAL OR PARTIAL DEALCOHOLIZATION OF WINE

This category describes beverages obtained by total or partial dealcoholization of wine, and innovative wine products aimed at specific functional benefits or at reducing/eliminating alcohol. It represents the modern evolution of winemaking toward specialized products for responsible consumption and well-being.

W9A: Non-Alcoholic

W9A1: Dealcoholized Red

Overview: A red base wine subjected to dealcoholization using technologies such as reverse osmosis, spinning cone columns or vacuum distillation, which partially or totally reduce the ethanol while preserving, as far as possible, the color, tannins and varietal aromas. Dealcoholization involves a partial or almost total reduction of the ethanol in a previously made wine, producing "partially" or "totally dealcoholized" wines. The process changes sensory perception (less body and aromatic complexity) but maintains varietal identity and freshness.

Varietal base: Traditional red wines from different varieties are used, usually with a fruity and aromatic profile, choosing those that best retain their characteristics after dealcoholization, which can affect the retention of volatile compounds and the sensation of volume on the palate.

Sensory profile:

Appearance: The characteristic red color of the base wine, with a slight loss of intensity depending on the method used.

Nose: Recognizable varietal aromas, although with less intensity and complexity due to the partial removal of volatile esters; notes of fresh red and black fruit predominate, with slight spicy or herbal nuances.

Palate: Light to medium body, soft tannins and balanced acidity that provides structure and liveliness. The absence of alcoholic warmth enhances the sensation of freshness and lightness, with a clean, approachable finish true to the varietal character.

W9A2: Dealcoholized White

Overview: A white base wine subjected to dealcoholization using technologies such as reverse osmosis, spinning cone columns or vacuum distillation, which partially or totally reduce the ethanol while preserving, as far as possible, the varietal aromas, acidity and characteristic color.

Dealcoholization involves a partial or almost total reduction of the ethanol in a previously made wine, producing products recognized as "partially" or "totally dealcoholized". The process changes sensory perception (less volume and aromatic complexity than the original wine) but maintains the varietal identity, freshness and acid balance typical of white wines. These beverages are designed as alcohol-free alternatives that reproduce, as far as possible, the sensory experience of a traditional wine.

Varietal base: Traditional white wines with a fruity and floral profile are used, choosing the varieties that best retain their aromas and acidity after dealcoholization, since the process can affect the retention of volatile compounds and the sensation of texture. Varieties that maintain aromatic expressiveness and freshness even after alcohol reduction are sought.

Sensory profile

Appearance: Pale yellow to light gold, depending on the variety and the method used, with a possible slight loss of brilliance or density.

Nose: Recognizable varietal aromas, with somewhat reduced intensity due to the partial removal of volatile esters. Notes of white and stone fruit (pear, apple, peach), soft citrus and, in some cases, floral or herbal nuances predominate.

Palate: Light to medium body, with balanced acidity that supports the structure and provides liveliness. The absence of alcoholic warmth accentuates the sensation of freshness and varietal purity, with a clean, approachable finish true to the character of the base wine.

W9A3: Dealcoholized Rosé

Overview: A rosé base wine subjected to dealcoholization using technologies such as reverse osmosis, spinning cone columns or vacuum distillation, which partially or totally reduce the ethanol while preserving, as far as possible, the varietal aromas, color and natural acidity.

This wine is obtained from a previously made wine that has undergone physical processes to separate the alcohol. The dealcoholization process changes sensory perception (less body, volume and aromatic complexity than the original wine) but maintains the varietal identity, freshness and fruity profile characteristic of rosés. These beverages offer an alcohol-free alternative that seeks to reproduce the liveliness and acid balance of traditional rosé wine, aimed at refreshing, casual consumption.

Varietal base: Traditional rosé wines made from red varieties with a fruity and aromatic profile are used, selected for their ability to retain color and varietal expression after dealcoholization. The aim is to preserve attractive pink tones, fresh red fruit and lively acidity. The process can affect the retention of volatile compounds and the texture on the palate, so the base wines are usually young, aromatic and unoaked.

Sensory profile

Appearance: Pale pink to light raspberry, depending on variety and method, with a possible slight loss of color intensity or brilliance after dealcoholization.

Nose: Recognizable varietal aromas, of moderate intensity due to the partial removal of volatile esters. Notes of fresh red fruit (strawberry, cherry, raspberry) and light floral nuances predominate; in some styles, citrus or herbal touches appear.

Palate: Light to medium body, with balanced acidity that provides tension and freshness. Tannins are very soft or almost imperceptible, and the absence of alcoholic warmth enhances the sensation of lightness and fruit purity. Clean, fresh, approachable finish, true to the varietal character of the base wine.

W9A4: Dealcoholized Sparkling

Overview: A beverage obtained by partial or total dealcoholization of a sparkling or still base wine, made using physical technologies such as reverse osmosis, spinning cone columns or vacuum distillation, which reduce the ethanol content while preserving, as far as possible, the aromatic character, acidity and natural or added effervescence. This product is classified as a "partially or totally dealcoholized beverage", not as a sparkling wine in the legal sense. They may be made from white, rosé or red base wines, with a prior second fermentation or with subsequent carbonation to reproduce the sparkling texture. The dealcoholization process involves a slight loss of volume and aromatic complexity, but maintains varietal freshness and acid balance. The effervescence helps preserve the refreshing sensation despite the loss of ethanol, partially compensating for the lower body and volume on the palate. Dealcoholized sparkling wines are the most established category within the alcohol-free segment, thanks to their refreshing, versatile and sensorially attractive profile.

Varietal base: Base wines with a fruity, floral or citrus profile, good acidity and light structure are used. The most suitable varieties are those that retain freshness and aromas after alcohol reduction. Base wines are usually young and unaged, in order to preserve liveliness and aromatic purity.

Sensory profile

Appearance: Pale yellow, salmon or light ruby, depending on the variety and the type of base wine. The bubbles are fine and persistent, contributing to a refreshing visual and tactile sensation.

Nose: Recognizable varietal aromas, of moderate intensity. Notes of white and citrus fruit (green apple, pear, lemon), white flowers and nuances of bread or light fermentation if it comes from a second fermentation predominate.

Palate: Fresh, lively attack, with marked acidity and light body. The fine, abundant bubbles enhance the sensation of freshness and balance the absence of alcoholic warmth. Clean fruit and citrus flavors are perceived, with a light finish, dry or off-dry depending on the style, and moderate persistence.

W9B: Low and Moderate Alcohol

W9B1: Low Alcohol (0.5 - 5.0% ABV)

Overview: Wines made with the aim of achieving a low alcohol content, through early harvest, interrupted fermentation or techniques of partial ethanol reduction, while retaining varietal character and fruit freshness. These products have less body and variable natural sweetness, depending on the time of harvest and the method used. They are made to achieve a light, refreshing style of beverage, maintaining the sensory balance typical of wine but with a lower alcohol content. If they do not reach the legal minimum alcohol (usually 8.5% ABV, varying by country and category), they are reclassified as wine-based beverages or derived beverages. The low alcohol content may be obtained through ripeness management or controlled winemaking techniques, and its aim is to preserve varietal purity, freshness and liveliness, avoiding a diluted or unbalanced sensation. In these styles, fermentation is arrested. Their lightness, lower calorie content and approachable profile are valued today.

Varietal base: Aromatic, fresh varieties that maintain their identity even at low alcohol levels. Main methods: early harvest, arrested fermentation, partial or limited fermentation, or partial ethanol reduction. The aim is to maintain balance between freshness, volume and varietal expression, avoiding loss of sensory identity.

Sensory profile

Appearance: Light, bright color, varying by variety and style: in whites, pale to greenish yellow; in rosés, light pink or salmon; in reds, bright violet-red, all reflecting youth and purity.

Nose: Clean, expressive varietal aromas, with notes of fresh fruit, citrus, white or red flowers, and an occasional herbal or fermentative touch; in medium-sweet versions, honeyed or ripe-fruit nuances may appear.

Palate: Light to medium body, with lively acidity and a juicy sensation. The low alcohol content highlights freshness and

direct fruit character, with soft or almost imperceptible tannins in reds. The finish is clean, refreshing and approachable, without alcoholic warmth, remaining true to the varietal character.

W9B2: Moderate Alcohol (5.0 - 8.5% ABV)

Overview: Wines made with the aim of offering a light and highly drinkable experience, designed for the "session" or a longer period of enjoyment, with a moderately low alcohol content (approximately 5.0–8.5% ABV). **The term "Session Wines" is a stylistic category with no official legal designation**. They are made through early harvest, controlled fermentation and/or partial ethanol reduction, seeking to moderate the alcohol level without giving up varietal identity, fruit freshness or the sensory profile typical of wine. The aim is to achieve a fresh, approachable style of high "drinkability", in which fruit expression and alcohol moderation are combined with balance and liveliness. If they do not reach the legal minimum alcohol (usually 8.5% vol., varying by country and category), they are reclassified as wine-based beverages or derived beverages. They are modern wines, aimed at responsible and continuous enjoyment, ideal for informal situations, relaxed meals or social occasions when one wants to enjoy more than one glass without the impact of traditional wine.

Varietal base: Aromatic, expressive and balanced varieties that retain their identity at lower alcohol levels, preferably from cool climates or harvested before full ripeness. Main methods: early harvest, limited fermentation, selection of low-alcohol-yield yeasts or partial ethanol reduction.

Sensory profile

Appearance: Bright, attractive color that denotes youth. In whites, pale yellow to light lemon tones; in rosés, pale pink or salmon; in reds, light-hued ruby or cherry red.

Nose: Medium-high aromatic intensity, with fruit and notes in keeping with the variety.

Palate: Medium to light body, refreshing acidity and fruity character, smooth on the palate, with medium persistence.

W10 - FUNCTIONAL WINE-BASED BEVERAGES

When we refer to "wine", we mean the product of the fermentation of grapes; when ingredients are added (vitamins, probiotics, botanicals or adaptogens), we will refer to them as wine-based or vinous beverages.

W10A: Wine-Based Beverages

W10A1: Wine-Based Beverages with Probiotic Cultures

Overview: Vinous beverages of moderate alcohol content, made to offer greater drinkability, freshness and balance while maintaining varietal identity and expression of origin. These are beverages with a light structure, low alcohol content and high drinkability, formulated with the controlled addition of specific probiotic cultures, stabilized to withstand the alcoholic medium, to provide a complementary functional profile, and they are not a legal category recognized by regulatory authorities. Designed for greater drinkability with a light structure, these products are classified as vinous beverages because of their alcohol content and oenological composition. They are a fusion of traditional winemaking with microbiology applied to functional products.

Varietal base: A wine-based beverage with the addition of specific stabilized probiotic cultures (Lactobacillus, Bifidobacterium).

Sensory profile

Because of the diversity of varieties and techniques, there is no single sensory profile; the common thread is

drinkability, freshness and alcohol moderation rather than aromatic uniformity, and it may include soft lactic or slightly acidic notes from the probiotic cultures.

W10A2: Wine-Based Beverages with Added Vitamins

Overview: Vinous beverages of moderate alcohol content, made to offer greater drinkability, freshness and balance while maintaining varietal identity and expression of origin. These are beverages with a light structure, low alcohol content and high drinkability, formulated with the controlled addition of authorized vitamins to provide a complementary functional profile, and they are not a legal category recognized by regulatory authorities. Designed for greater drinkability with a light structure, these products are classified as vinous beverages because of their alcohol content and oenological composition.

Varietal base: A wine-based beverage with vitamin complexes that are stable and biocompatible with an alcoholic medium.

Sensory profile

Because of the diversity of varieties and techniques, there is no single sensory profile; the common thread is drinkability, freshness and alcohol moderation rather than aromatic uniformity.

W10A3: Wine-Based Beverages with Adaptogens

Overview: Vinous beverages of moderate alcohol content, made to offer greater drinkability, freshness and balance while maintaining varietal identity and expression of origin. These are beverages with a light structure, low alcohol content and high drinkability, infused with adaptogens to provide a complementary functional profile, and they are not a legal category recognized by regulatory authorities. Designed for greater drinkability with a light structure, these products are classified as vinous beverages because of their alcohol content and oenological composition. They are a fusion of traditional winemaking with modern herbal medicine, aimed at holistic well-being.

Varietal base: A wine-based beverage with standardized adaptogen extracts formulated for stability in alcohol.

Sensory profile

Because of the diversity of varieties and techniques, there is no single sensory profile; the common thread is drinkability, freshness and alcohol moderation rather than aromatic uniformity, and it may include aromas with subtle herbal notes of ashwagandha, ginseng, rhodiola or other adaptogens.

W10A4: Wine-Based Beverages Enriched with Antioxidants

Overview: Vinous beverages of moderate alcohol content, made to offer greater drinkability, freshness and balance while maintaining varietal identity and expression of origin. These are beverages with a light structure, low alcohol content and high drinkability, with antioxidants added beyond the natural polyphenols to provide a complementary functional profile, and they are not a legal category recognized by regulatory authorities. Designed for greater drinkability with a light structure, these products are classified as vinous beverages because of their alcohol content and oenological composition.

Varietal base: A wine-based beverage enriched with external antioxidants: grape extract W10D: Wellness Blends concentrates, resveratrol, anthocyanins, vitamin E.

Sensory profile

Because of the diversity of varieties and techniques, there is no single sensory profile; the common thread is drinkability, freshness and alcohol moderation rather than aromatic uniformity, and aromas may include fruity notes intensified by antioxidant extracts.

W10A5: Flavored Wine-Based Beverages

Overview: Vinous beverages of moderate alcohol content, made to offer greater drinkability, freshness and balance while maintaining varietal identity and expression of origin. These are beverages with a light structure, low alcohol content and high drinkability, enriched with medicinal or aromatic herbs to provide a complementary functional profile, and they are not a legal category recognized by regulatory authorities. Designed for greater drinkability with a light structure, these products are classified as vinous beverages because of their alcohol content and oenological composition. A fusion of winemaking techniques with traditional medicinal herbalism and contemporary phytotherapy, which requires knowledge of herb–wine compatibility.

Varietal base: A wine-based beverage with controlled infusions of specific botanical extracts: flowers, barks, roots, wild fruits, selected for their benefits and compatibility.

Sensory profile

Because of the diversity of varieties and techniques, there is no single sensory profile; the common thread is drinkability, freshness and alcohol moderation rather than aromatic uniformity, and it may include aromas with distinctive herbal notes: lavender, chamomile, Mediterranean herbs.

W10A6: Wine Innovations

Overview: Vinous beverages of moderate alcohol content, made to offer greater drinkability, freshness and balance while maintaining varietal identity and expression of origin. These are products with a light structure, low alcohol content and high drinkability, formulated with the controlled addition of functional or complementary components other than those mentioned above in this category. Designed for greater drinkability with a light structure, these products are classified as vinous beverages because of their alcohol content and oenological composition. They represent a modern evolution within the wine landscape, focused on alcohol moderation and sensory accessibility, in line with global trends of responsible consumption and well-being. These wine innovations are intended to be flexible for future innovations in functional wines and allow experimental developments oriented toward well-being.

Varietal base: A wine-based beverage with the addition of other products such as superfoods, added minerals, specific enzymes, or unique combinations of functional ingredients.

Sensory profile

Because of the diversity of varieties and techniques, there is no single sensory profile; the common thread is drinkability, freshness and alcohol moderation rather than aromatic uniformity, and it may include aromas that vary according to the specific innovation, such as notes of superfoods or unique functional ingredients.

W11 - SPECIAL FERMENTED BEVERAGES

This category describes fermented alcoholic beverages made from fruits other than grapes. Fruit-based beverages express unique characteristics, combining traditional production techniques with specific adaptations for different fruit raw materials. Fermented alcoholic beverages made from fruit, honey or other substrates are called "wine" in some countries or legislations, depending on their origin, legislation, winemaking tradition or raw material. This is not permitted under current Chilean legislation.

W11A: Traditional Fermented Fruit Alcoholic Beverages

W11A1: Fermented Berry Alcoholic Beverage

- **Overall Impression:** Beverages made with berries such as strawberry, raspberry, blueberry, blackberry.
- **Appearance:** Typically reflecting the natural color of the base fruit used.
- **Aroma:** Intense, of the specific berries, floral, with the natural freshness characteristic of berries.
- **Flavor:** Fresh and lively berry flavors
- **Mouthfeel:** Light to medium body with the high, vibrant natural acidity of berries, clean finish that expresses fruit character. Refreshing, lively texture.
- **Comments:** The high natural acidity of these fruits makes them ideal for these beverages, creating refreshing products.
- **History:** A tradition developed in regions with an abundance of wild fruit, especially temperate climates.
- **Characteristic Ingredients:** Fresh or frozen berries, with fermentation adapted to the specific acidity of each fruit.

W11A2: Stone Fruit Ferment

- **Overall Impression:** Beverages made with stone fruit such as peach, apricot, plum, cherry.
- **Appearance:** Typically reflecting the natural color of the base fruit used.
- **Aroma:** Ripe stone fruit, natural sweetness, floral, with characteristic aromatic intensity.
- **Flavor:** Ripe fruit with natural sweetness, medium body, persistent and aromatic fruity finish.
- **Mouthfeel:** Medium body with balanced natural sweetness. Texture that reflects the character of stone fruit.
- **Comments:** Stone fruits provide abundant sugars and intense aromas, creating fuller-bodied wines.
- **History:** Developed in regions with a fruit-growing tradition, using surplus harvests for fermentation.
- **Characteristic Ingredients:** Ripe stone fruit, with specific techniques to manage pectins and avoid bitterness from the pits.

W11B: Other Fermented Fruit Beverages

W11B1: Other Fermented Fruit Beverages

- **Overall Impression:** Includes fermented beverages from any fruit not classified above. May include tropical, citrus, exotic or native fruits, and unique combinations according to the local resources available.
- **Appearance:** Color entirely dependent on the specific fruit used.
- **Aroma:** Variable, fully reflecting the base fruit used, from intense tropical aromas to subtle and delicate ones.
- **Flavor:** Should clearly express the character of the base fruit.
- **Mouthfeel:** Structure varies with the fruit used, but always balanced for appropriate expression.
- **Comments:** Allows experimentation with any fermentable fruit. Includes tropical fruits, South American native fruits and innovative combinations.
- **History:** Represents the world's fruit diversity applied to winemaking techniques, including unique native resources.
- **Characteristic Ingredients:** Variable depending on the specific fruit; may include mango, pineapple, passion fruit, Amazonian fruits, citrus.

W11C: Chichas

W11C1: Grape Chicha

- **Overall Impression:** Traditional South American fermented beverage made from fresh grapes. Partial artisanal fermentation, drunk fresh during the grape harvest.
- **Appearance:** Natural color with possible haze from active fermentation.
- **Aroma:** Grapey fruit, natural yeast, acidic touches, traditional rustic character.
- **Flavor:** Fresh grape with variable residual sweetness, natural acidity, soft natural carbonation.
- **Mouthfeel:** Light body with variable residual sweetness. Soft natural carbonation from active fermentation.
- **Comments:** Ancestral pre-Columbian tradition adapted to European grapes. Represents Indigenous cultural continuity.
- **History:** Continuity of Indigenous fermentation traditions adapted to colonial viticulture.
- **Characteristic Ingredients:** Fresh grapes of local varieties, partial natural fermentation without strict technical control.

W11C2: Apple Chicha

- **Overall Impression:** Fermented apple beverage with fresh apple and yeast aromas. Artisanal production during the harvest, spontaneous natural fermentation.
- **Appearance:** Typically light yellow to golden, often with natural haze.
- **Aroma:** Fresh apple, yeast, with the acidity characteristic of fermented apples.
- **Flavor:** Fresh fermented apple, balanced natural acidity, soft carbonation, rustic country character.
- **Mouthfeel:** Light body with characteristic refreshing acidity. Soft natural carbonation from fermentation.
- **Comments:** A tradition especially strong in Chile and Andean regions where apples are grown.
- **History:** Adaptation of chicha techniques to introduced apples, especially in the regions of southern Chile.
- **Characteristic Ingredients:** Fresh local apples, spontaneous natural fermentation, occasionally with traditional spices.

W11C3: Corn Chicha

- **Overall Impression:** Ancestral beverage of fermented corn with cereal aromas, natural sweetness, traditional spices and earthy character. One of the oldest fermented beverages in the Americas.

- **Appearance:** Typically yellow to golden, occasionally purple when made with purple corn.
- **Aroma:** Corn cereal, natural sweetness, traditional spices, earthy, with a distinctive ancestral character.
- **Flavor:** Corn cereal with variable sweetness, traditional spices, finish with distinctive cereal notes.
- **Mouthfeel:** Light body with a slightly thick texture. Variable sweetness with soft natural acidity. **Comments:** Basis of pre-Columbian ceremonial and social traditions. Methods vary by region with different types of corn.
- **History:** One of the oldest fermented beverages in the Americas, fundamental in pre-Columbian cultures.
- **Characteristic Ingredients:** Local corn (yellow, purple, white), water, natural fermentation, occasionally spices or fruit.

W11C4: Wheat Chicha

- **Overall Impression:** Traditional fermented beverage from southern Chile and Mapuche regions, made mainly from wheat (and occasionally barley). An artisanal tradition linked to community rituals and celebrations.
- **Appearance:** Typically pale to light yellowish; variable haze due to cereal sediment or little clarification.
- **Aroma:** Cooked cereal (wheat), barley where applicable, slight residual sweetness, rustic and natural character of artisanal fermentation.
- **Flavor:** Base cereals (wheat/barley) with variable residual sweetness, soft natural acidity, moderately light finish; a more austere sensory profile than other chichas.
- **Mouthfeel:** Light to medium body; texture somewhat denser or "silkier" than fruit chichas, given the contribution of the cereal; more subtle residual sweetness; tactile sensation associated with traditional fermented cereal.
- **Comments:** Represents an ancestral form of fermenting cereals introduced into southern Chile, linked to Mapuche communities and special rituals. Although less widespread commercially than grape or apple chicha, it retains cultural and heritage value.
- **History:** A tradition present in Mapuche areas of southern Chile, known as muday, muday de trigo or chicha de trigo; some pre-Columbian corn beverages were progressively replaced by introduced cereals (wheat, barley) after colonization.
- **Characteristic Ingredients:** Wheat as the base cereal (or occasionally barley, in variable proportions according to local tradition), water, spontaneous or semi-controlled artisanal fermentation; may be drunk fresh after a short fermentation.

W11C5: Chicha de Jora

- **Overall Impression:** A special chicha made with germinated corn.
- **Appearance:** Typically deep golden to copper, due to the germination process.
- **Aroma:** Corn malt, natural sweetness, Andean spices, complex aromas with depth developed through germination.
- **Flavor:** Corn malt with balanced sweetness, spices, complex finish developed through germination.
- **Mouthfeel:** Medium body with texture developed by the corn malt. Balanced sweetness with a unique character.
- **Comments:** Considered the most refined chicha. The germination process develops enzymes and complex flavors.
- **History:** An ancient tradition from Peru, especially in ceremonies. A technique similar to malting, but ancestral.
- **Characteristic Ingredients:** Traditional germinated corn (jora), ancestral malting and fermentation techniques.

W11C6: Quinoa Chicha

- **Overall Impression:** Fermented beverage from the Bolivian Altiplano made with quinoa.
- **Appearance:** Typically pale yellow to light golden.
- **Aroma:** Soft. Quinoa cereal, herbal notes, the characteristic minerality of high altitude, distinctive character.
- **Flavor:** Quinoa with soft natural acidity, high-altitude minerality, clean finish with a unique personality.
- **Mouthfeel:** Light body with soft acidity. Texture characteristic of quinoa fermentation.
- **Comments:** A tradition specific to the Altiplano. Represents cultural adaptation to local high-altitude resources.
- **History:** Developed in the Bolivian and Peruvian Altiplano, using quinoa as the native base cereal.
- **Characteristic Ingredients:** Bolivian royal quinoa (quinoa real), high-altitude water, natural fermentation adapted to this cereal.

W11C7: Molle Chicha

- **Overall Impression:** Traditional beverage made with the fruit of the molle tree.
- **Appearance:** Typically golden to reddish depending on the concentration of fruit.
- **Aroma:** Of a unique character: spicy, resinous, herbal, with the distinctive character of this native Andean fruit.
- **Flavor:** Spicy, unique, with natural acidity, a distinctive spicy finish, the personality of the Andean fruit.
- **Mouthfeel:** Light body with a distinctive spicy character. Finish that reflects the unique characteristics of molle.
- **Comments:** One of the most distinctive chichas. A tradition preserved in rural communities; it represents the use of native resources.
- **History:** Made with the fruit of the native Andean molle tree, especially preserved in traditional communities.
- **Characteristic Ingredients:** Molle fruit (Schinus molle), water, natural fermentation adapted to its specific characteristics.

W11C8: Other Traditional Chichas

- **Overall Impression:** A category that includes all traditional chichas not specified above. May include chichas made from cassava, sweet potato, native fruits, and specific regional combinations.
- **Appearance:** Depending on the specific ingredients used in the local tradition.
- **Aroma:** Variable according to the specific tradition; may include tubers, native fruits, unique ceremonial combinations.
- **Flavor:** Reflects the specific base ingredients, always with the character of traditional natural fermentation.
- **Mouthfeel:** Structure varies with the base ingredients, but always with a traditional rustic character.
- **Comments:** Allows the documentation of specific local traditions and unique regional variations of ancestral fermentation.
- **History:** Represents the diversity of ancestral fermentation traditions using available local resources. **Characteristic Ingredients:** Variable. May include tubers, native fruits, local cereals, traditional combinations.