

21 DAYS TO WINE: DAY 6

Viscosity in Wine Tasting

WINE: Cantele Primitivo 2016 IGT SALENTO

SCENTS: Raspberry, Dried red fruit, Raspberry jam

SUPPLIES: A white napkin or piece of white paper (to observe)

21 DAYS TO
WINE

REVIEW

We've discussed that dense color usually means darker, richer, riper fruit and spice aromas and flavors and will likely feel denser, silkier or heavier on your palate.

This goes for sparkling wines too. If a sparkling wine is a deeper golden yellow color, expect extra intensity all around and a softer fizz.

VISCOSITY

When you swirl your glass gently, watch the way the wine clings to the edges and slowly drips down in little arches – those are called tears - and they tell you a lot. Does the wine wash over the glass like water, or cling to it like maple syrup, or something in between?

Those little arches indicate Glycerol, which is the third most important byproduct of winemaking, after alcohol and CO₂.

GLYCEROL

While the scientists are still arguing over exactly what causes it during the winemaking process, they all agree that the ripeness of the grapes is a factor. Ripe, juicy grapes contain more sugar which means more aroma and more body. It also translates to more alcohol, which, if you recall is volatile.

Volatile aromatic compounds “fly” up your nose. That means intense aromas.

WHAT DOES THAT MEAN IN WINE TASTING?

If a wine glides and glistens on the glass you can bet it will feel the same way in your mouth. You can also assume the aromas and finish will be more powerful.

A wine that swishes more like water is likely to be lighter and crisp. In the glass and on your palate. You expect bright, clean aromas and shorter finish.

Just like color, the consistency of wine depends as much on the grape growing as it does on the climate and the winemaking process.

You can make assumptions not only about the climate of where the grapes were grown, but also about techniques in the vineyard, like pruning, as well as specific grape varieties and ripeness based solely on the viscosity you notice.

The wine in this lesson is pretty robust. It's 13.5% alcohol by volume. It looks as deep as it smells and ultimately feels.

CANTELE
PRIMITIVO
2016

PRIMITIVO

PRONUNCIATION: Pree-Mee-Tee-Voe

Primitivo is a thick-skinned black (red) grape variety. It is also the name of a wine. It made its way to the bootheel of Italy most likely from across the Adriatic Sea, in what is now Croatia. It is grown throughout southern and central Italy, but truly thrives in hot, sunny, dry coastal climates. The most famous appellation, Primitivo di Manduria DOC is in Puglia.

Primitivo produces opaque and dark ruby red-colored wines with prickly tannins, and intense aromas of red fruit, smoke, and purple flowers. The name Primitivo comes from its tendency to ripen earlier than other varieties.

It shares DNA with Zinfandel, which produces popular and similarly robust red wines in the United States.



PRIMITIVO CLASSIFICATIONS

Primitivo wines come several classifications.

The famed Primitivo di Manduria DOC is named for the town of Manduria in the Taranto and Brindisi provinces of Puglia and produces some of the most intensely flavored and robust versions of the wine. A naturally sweet version, made from grapes left to ripen on the vine, and only in the healthiest vintages became a DOCG in 2011.



**RIPE JUICY GRAPES MEANS:
MORE SUGAR, MORE BODY
AND MORE AROMA.**

It is made from a minimum of 85% Primitivo grapes, harvested exclusively from the provinces of Taranto and Brindisi.

Growers may only use up to 70% of their harvest to maintain quality standards.

You'll often find Primitivo labeled as Primitivo Salento IGT (*indicazione geografica tipica*), a reference to the Salento region where the grape produces its most distinctive characteristics. The IGT classification allows smaller growers and producers to bottle and label their wines with fewer limitations on crop yields and geographic delineation.

Primitivo also shows up in other DOC wines in Puglia as part of the blend, including Gioia del Colle DOC and Salice Salentino DOC.

my notes

TASTING NOTES

LOOK: Deep, opaque ruby red color

SMELL: Intense and complex aromas of ripe red fruit, black plum, dried violet, prunes, and a piquant almost smoky element of tamarind and pepper

TASTE: Rich and warm on the palate with a long, slightly peppery finish

DISCUSS

This wine is naturally high in alcohol and hot. Try it a bit chilled with barbecued or roasted meats. Lamb and game meats work especially well. The slightly sweet, fruity aromas balance BBQ char, and the robust and weighty palate stands up to gamier meats like lamb or venison.

Cheers!
ANNIE

WINE NOTES

WINERY

The Cantele label itself is relatively young. They bottled their first estate wines in 1990. The family's history and passion for wine and the terroir of Salento began nearly a century ago with the grandfather of today's contemporary owners. The Cantele family fell in love with the Salento area and decided to invest in the land instead of migrating northward like so many Southern Italians after WW2.

At that time, most wine from the area was used for the production of mass-produced wines referred to as vino sfuso. The Cantele family founded their own winery in 1979, and later, having acquired their own vineyards, finally produced their own label complete with white, red, and rosé wines that exude local flavor and tradition.

WINEMAKING

The wine is crushed and fermented on the skin for up to a week. It is aged in French Barrique barrels about six months before bottling.



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