

1.

If you know how to study a glass of wine, it can tell you about its history. Studying a wine involves using several senses, not just taste.

First, pour the wine into a glass and look at it. Color can tell a lot about the kind of grapes where the wine is from and its age. Look at the clarity, thickness and color of the wine.

A white wine might be almost colorless, or it could have a deep golden color. White wines go darker with age. White wine made from grapes grown in a cool climate is often paler, with a higher amount of acid (酸). A white wine from grapes grown in a warmer climate is often yellower, with less acid, though there are exceptions to this rule.

The color of red wine can be purplish red to brick red. Red wines often become paler with age. Red wines grown in warmer climates often have deeper color than those grown in cooler climates.

Next, turn the glass so that the wine moves around inside. This brings air into the wine, so that it releases its smell. Smell the wine deeply. A wine's smell is actually more telling than its taste. To use a wine term, what can you learn about the wine from its "nose"? Is the wine fruity? Does it smell like oak? Do you smell grass or maybe honey? Maybe the smell is like butter or a mineral. It may be complex or intense.

Now it is time to taste the wine. Move it around in your mouth. You may recognize some tastes because you identify them while smelling the wine. You can also consider the wine's sweetness and its sharpness, or acidity. You may note the taste of tannin. Tannins are chemicals that are found in the skin and seeds of grapes. They are also found in tea. Tannins taste bitter and seem to coat your mouth. To make a good wine requires a balance between sugar, acidity, tannin and alcohol.

Many wine experts can identify the kind of wine without ever seeing the label on the bottle. This is because they know the qualities of the look, smell and taste of a wine.

1. According to the passage, a red wine with a lighter color might be the wine _____.

- A. that has a lower amount of acid. B. that is grown in cooler climates.
C. that is not good wine. D. that is grown in warmer climates.

2. By looking at the color of the wine, experts _____.

- A. can know whether the wine tastes good or not. B. can know whether the wine is made from grapes.
C. can know whether the wine has a long or short history. D. can know whether the wine has a good color.

3. Paragraph 5 suggests the followings except that _____.

- A. wine can have different kinds of smells.
B. A wine's smell can't give any meaningful information about the wine
C. You can't smell the wine properly if you don't turn the glass.
D. A wine might not smell like wine.

4. In tasting wine, one needs to pay attention to _____.

- A. how sweet it tastes. B. how sharp it tastes.
C. how bitter it tastes. D. all of the above.

5. How many senses are involved in studying a glass of wine according to the passage ?

- A. One B. Two C. Three D. Four

2.