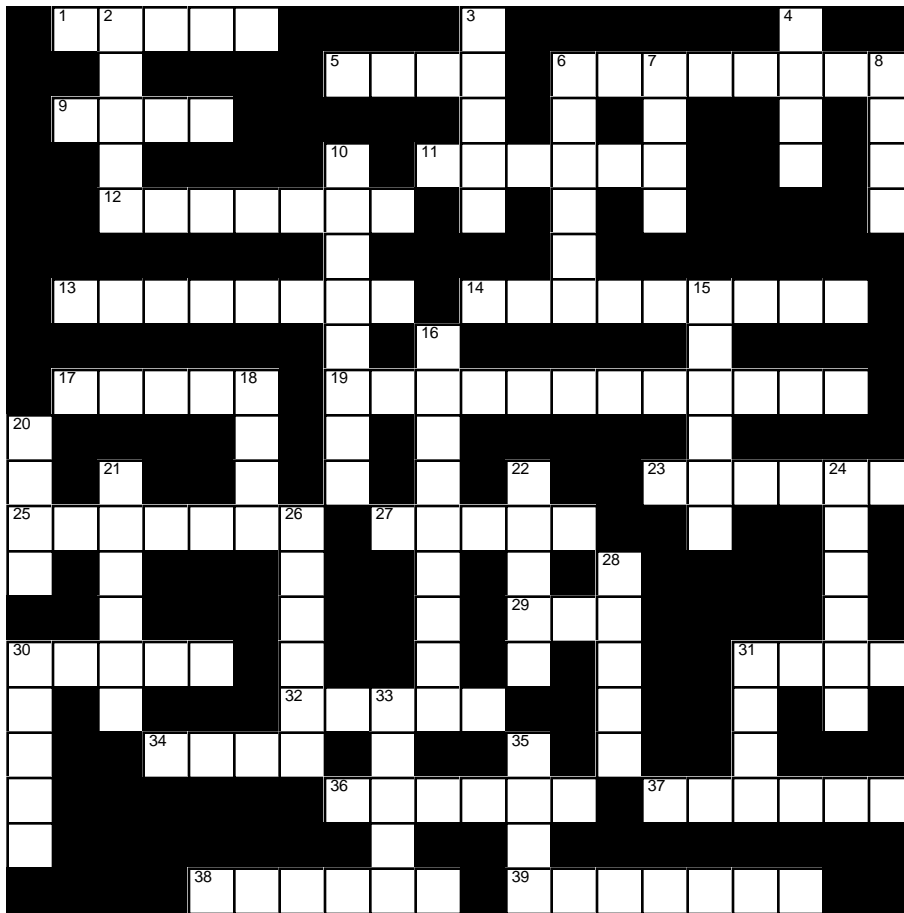


THE WINE PUZZLE

www.thewinepuzzle.com



Across

1. Tasting of cooked fruits
5. If it has a firm tactile finish, it has _____
6. Common description of wines with brettanomyces
9. Term used to describe aroma of a wine
11. Vinegary smell
12. "Ain't got the sense of smell"
13. Often used to describe a big Cabernet Sauvignon
14. Smell of rotten eggs; additive in natural gas to detect leaks
17. Spin the wine
19. "I can't see what I'm tasting" (2 words)
23. Tainted by a bad cork
25. A good descriptive quality of a Late Harvest
27. Warm-earth smell, cooked
29. Breathe
30. Dusty or stale
31. Opposite of flabby
32. Uninteresting, past its prime
34. The weight and fullness of a wine
36. Smell of burnt matchstick
37. Ready to drink
38. Visually murky
39. The aromas

Down

2. The smell of wine
3. Reminiscent of cinnamon, pepper, nutmeg
4. Term; toasty, vanillin flavor and fragrance
6. One of the four basic tastes
7. Full and balanced
8. Concentrated, rich, mouth-filling
10. Pipe tobacco (2 words)
15. Particular aroma that develops in German Riesling
16. How the wine develops in the mouth (2 words)
18. Opposite of chewy
20. High acid, sharp impression on palate
21. Another word for aftertaste
22. Also aroma of cigar box
24. Compounds resulting from acids and alcohol
26. Descriptive of Champagne wines; toasty
28. Tastes zesty and refreshing
30. Chewy, fleshy
31. Lost its bubbles
33. Soft tannins, good body, integrated
35. Closed wine