



# Whine

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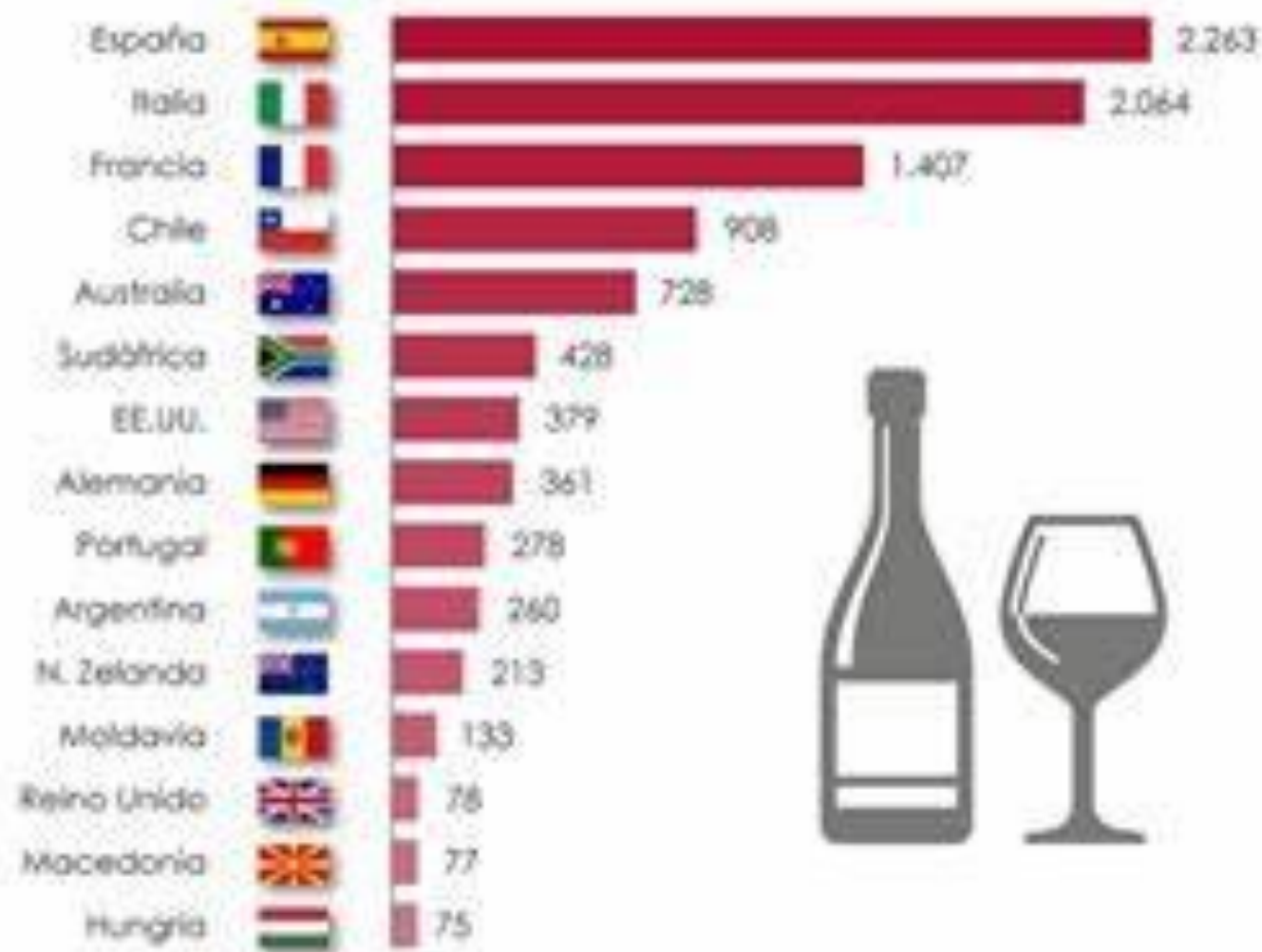
FRAN, OLIVER,JOSE.A , MARCOS,  
AMARO



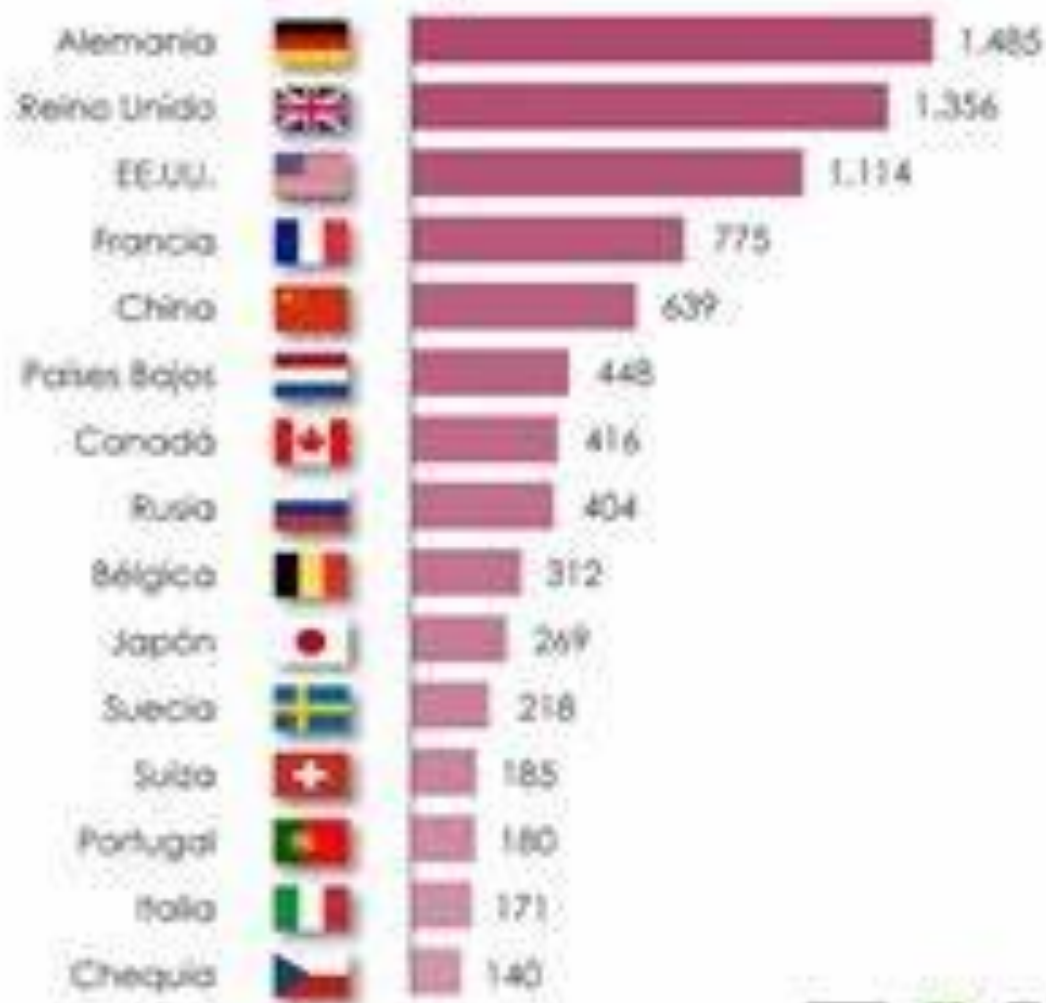
# Mayores exportadores e importadores de vino en el mundo

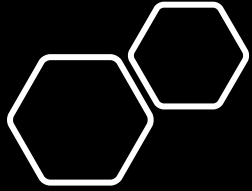
Millones de litros (2016)

## Exportadores



## Importadores

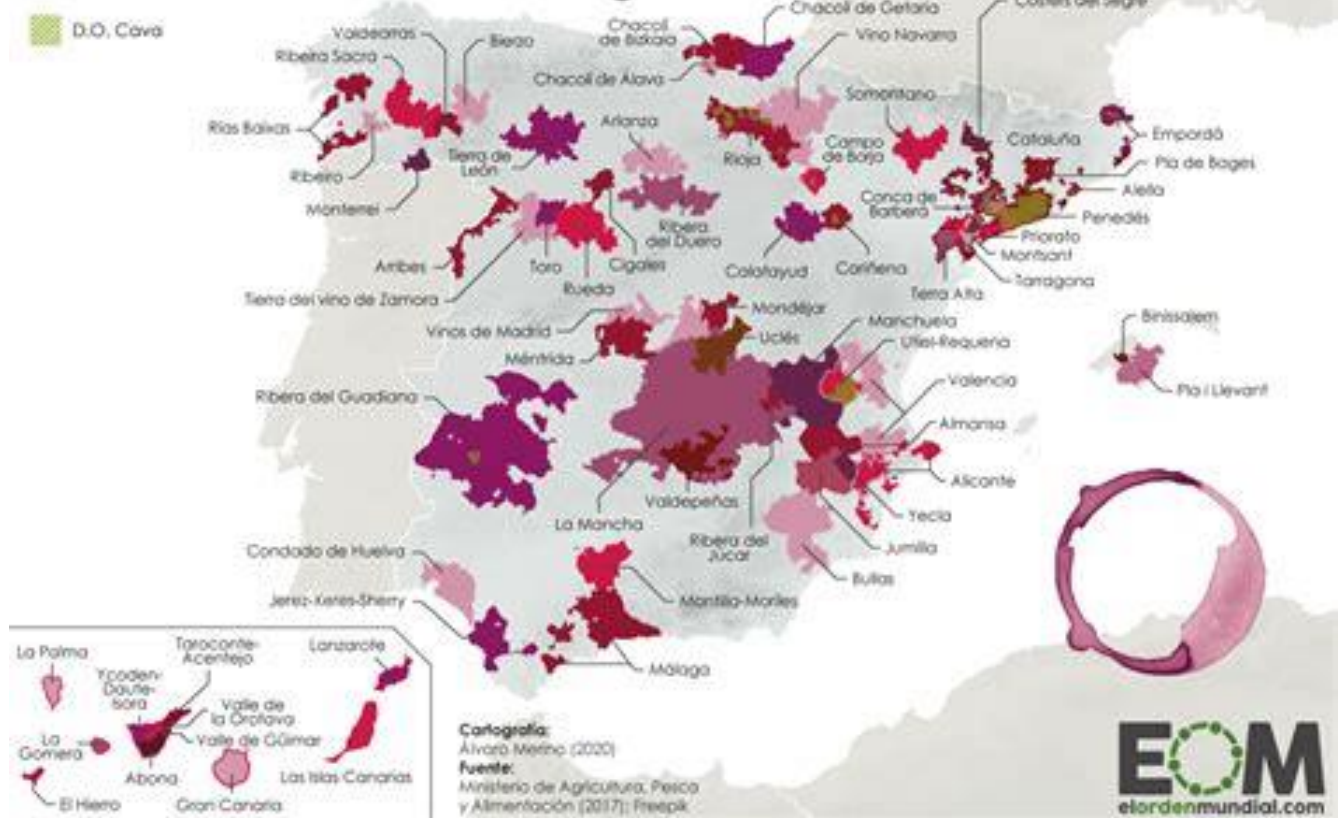




## THE DESIGNATION OF ORIGIN

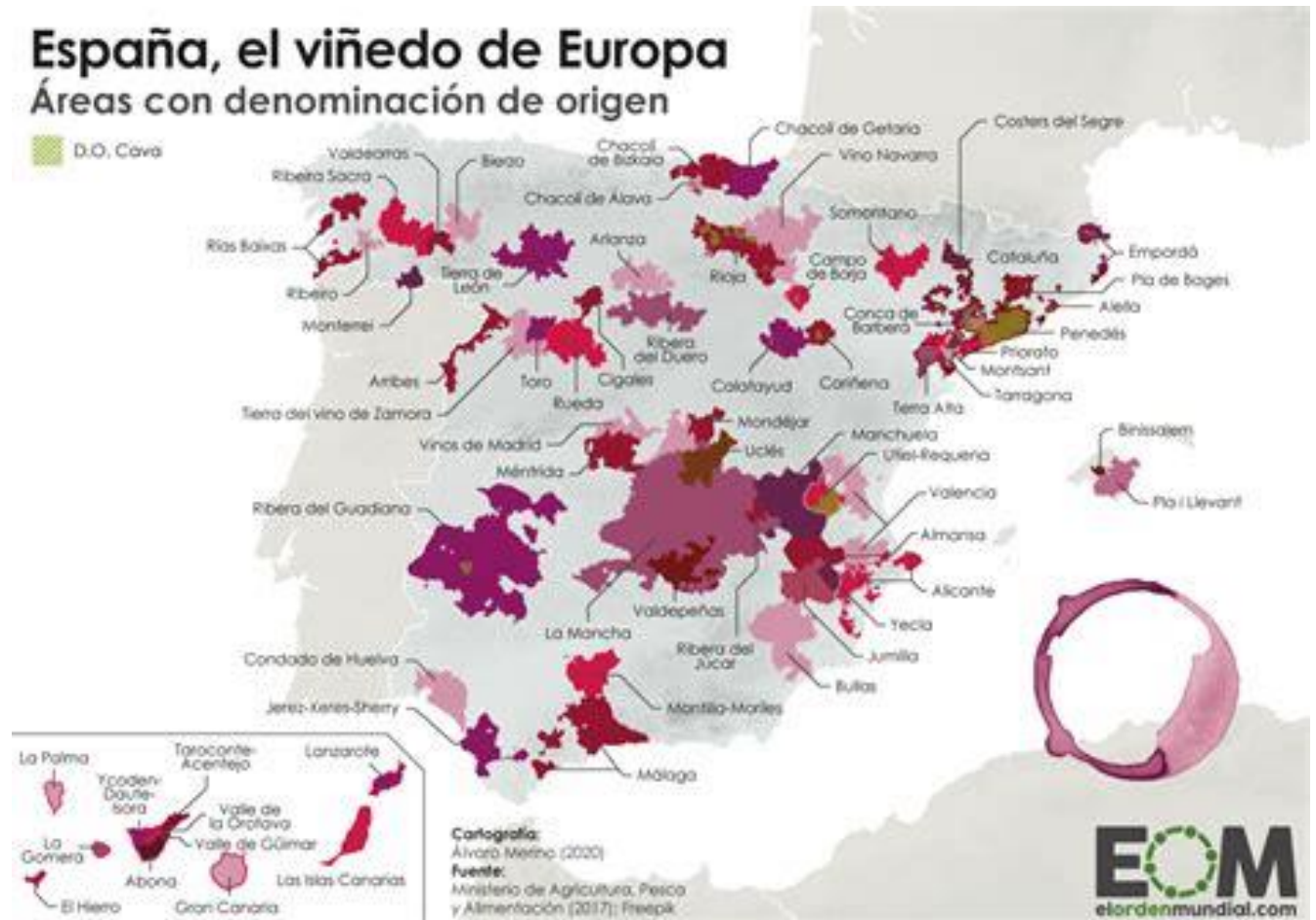
- The designation of origin indicates the origin of a food product, reviews its quality, and is also a way of protecting the industrial property of that product.

### España, el viñedo de Europa Áreas con denominación de origen





- In general, Denominations of Origin are framed in specific territorial and/or geographical areas from which they usually receive their name. Thus we find Denominations of Origin of wines such as Penedès, Rueda, Ribeira Sacra, or Navarra. Being Castilla La Mancha the autonomous community with the largest number (20) of Protected Designations of Origin at present.



## Is wine consumption healthy? What is, according to doctors, the recommended daily intake?

- No, because a large intake of alcohol increases the risk of cancer, but a daily drink such as a glass of red wine every day also increases the chances of suffering from esophageal, oral, pharyngeal, and breast cancer in the women. The recommended daily consumption of wine is two glasses a week



# Catar un vino

## SEGÚN SU COLOR

Fuente: Gourmet de México



### TINTO



#### APARIENCIA

**Vino joven:**

tonos violetas.

**Vino maduro:**

tonos rojo rubí.



#### AROMAS

**Vino joven:**

jazmín, rosa o merita.

**Vino maduro:**

canela, clavo, avellanas.



#### SABORES

**Vino joven:**

notas florales y frutales.

**Vino maduro:**

notas a humo o madera.

### BLANCO



#### APARIENCIA

**Vino joven:**

tonos claros (verdes).

**Vino maduro:**

tonos dorados.



#### AROMAS

**Vino joven:**

manzana verde.

**Vino maduro:**

durazno, mango, piña.



#### SABORES

**Vino joven:**

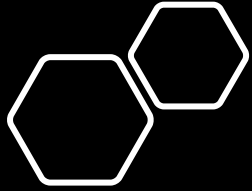
ligeros y con áidez.

**Vino maduro:**

dulzor amaderado.

# GQB

escuela de arte culinario



## wine production

- Estrujado.
- Maceración y fermentación.
- Prensado.
- Fermentación maloláctica.
- Crianza.
- Embotellado y almacenaje.

<https://youtu.be/5o5RnrcdEcq>

