



There are three basic tastes in wine – sweetness, acidity and tannin. These are measurable elements in all wines; hence they are objective by definition. In food, four basic tastes can be identified: sweetness, sour (*in wine – acidity*), bitterness (*in wine – tannin*), and salt

This diagram illustrates several considerations in tasting both wine and food. The tastes at the bottom are objective (can be measured). As you move up, the areas become more subjective, based on individual perception, likes and dislikes.

**The bottom row** shows the three basic tastes found in wine.

**In the middle row** are the three general considerations of food and wine: the most basic aromas and flavors, listed as “flavors”, the body or amount of fullness, labeled as “weight”, and “texture”, which is described as mouthfeel.

**At the top** are the subtlest flavors, the ones that are most subjective.