

# WSET Level 3: Vocabulary VERIFIED SOLUTIONS 2023//2024

Abbotocato - ANSWER Medium-sweet  
Full-bodied  
Italy

Accolage - ANSWER Tying the vine branches to the horizontal wires

Acetic Acid - ANSWER The acid component of vinegar  
Excessive amounts result in vinegary nose and taste.

Aerobic - ANSWER Requiring oxygen to operate

Alcoholic Fermentation - ANSWER Conversion of sugar to alcohol by yeast operating in anaerobic conditions

Anaerobic - ANSWER Able to operate without Oxygen

Aspersion - ANSWER Method of protection against Spring frosts  
Vines sprayed with water which freezes  
Coating buds with ice  
Buds saved b/c latent heat of freezing

Assemblage - ANSWER Blending a number of different parcels of wine

Bordeaux, Champagne

Ausbruch - ANSWER Austria

Quality category for sweet wines

Minimum weight required between:

\*Beerenauslese and Trockenbeerenauslese

Barrique - ANSWER Case 225 Liters

Bâttonage - ANSWER Lees stirring

France

Beerenauslese - ANSWER Pradikat wine category

Made w/o chaptalisation

Grapes within specific range of must weights

Botrytis

Blended Whiskey: Scotland - ANSWER Blend of grain whiskey and malt whiskey

Blended Whiskey: US - ANSWER Blend of straight whiskey and neutral spirit

Bonne Chauffe - ANSWER The second distillation in Cognac

Converts the Brouillis to eau-de-vie

Brouillis - ANSWER The product of the first distillation in Cognac

Bordeaux Mixture - ANSWER Solution of copper sulfate and lime in water

Used to spray against fungal disease

Botrytis Cinerea - ANSWER Fungus attacks grape

Can form unwanted grey rot or noble rot

Botte - ANSWER Italy

Traditional large barrels up to 160 HL

Brettanomyces - ANSWER Genus of yeast

Results in distinctive savoury flavours

Considered a fault

Bush training - ANSWER Training of vines as free-standing plants

Not needing support of trellis

Buttage - ANSWER French

Earthing up the bases of the vines

Protect the graft union against frost

Cane - ANSWER One year old wood on vine  
Pruned to between 8 and 15 buds

Carbonic Maceration - ANSWER Fermentation of whole bunches of black grapes  
Berries initially intact  
Intracellular fermentation  
=well-coloured, fruity red wines  
Low tannins

Cask Strength - ANSWER Malt whiskies  
Spirit that has not been watered down to 40%ABV  
Not filtered  
V high ETOH

Casse - ANSWER Unwated haze in wine  
Caused by instability

Chalk - ANSWER Type of limestone  
Pure calcium carbonate

Chaptalisation - ANSWER Must enrichment  
Using beet or cane surgar

Charmat Method - ANSWER Another name for tank method

Clay - ANSWER Extremely fine-grained soil type  
Retain large amounts of water  
Keeps the soil cool

Climat - ANSWER Vineyard site

Clonal selection - ANSWER Selection and propagation of plants  
From particular variety  
Desirable features

Clone - ANSWER Descendants of a single individual  
Propagated by vegetative means  
Has features identical to parent plant

Clos - ANSWER Walled vineyard  
Though walls may no longer exist

Congeners - ANSWER Organic compounds  
Give flavour and aroma in ETOH beverages  
Products of:  
\*fermentation