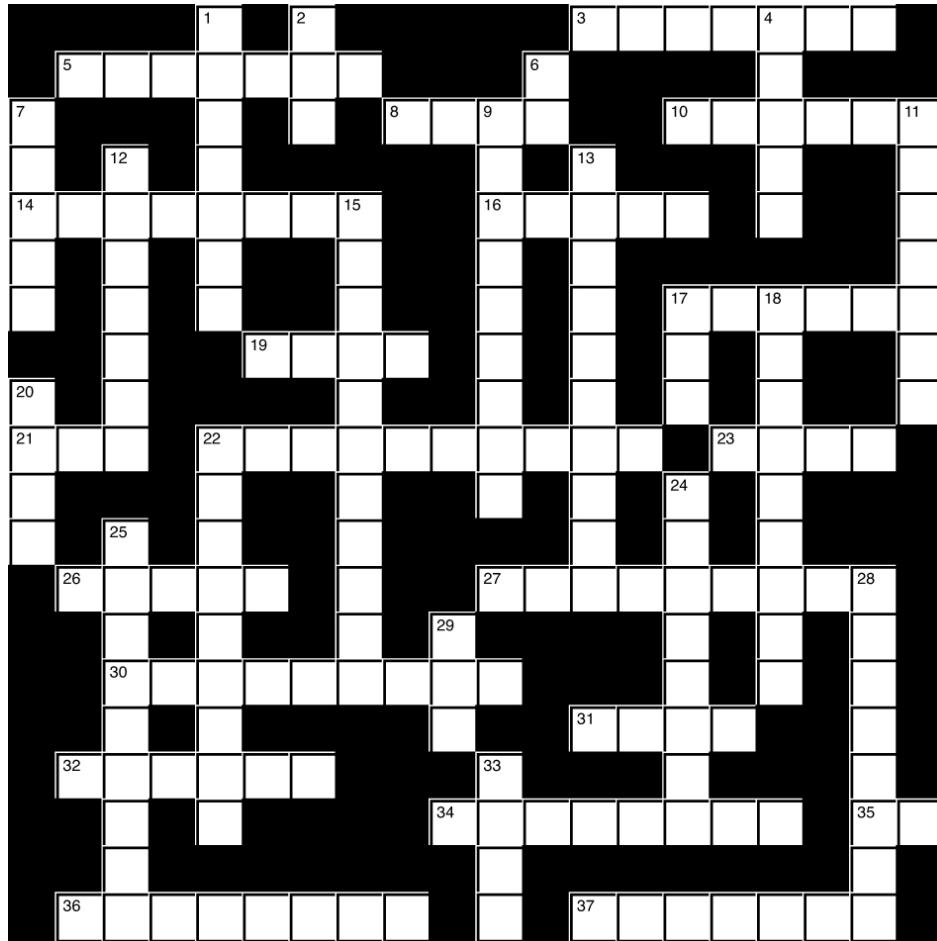


THE WINE PUZZLE

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By Ronald Grasty • www.thewinepuzzle.com



ACROSS

3. A bunch of grapes
5. In Spain, you get this name after three years of aging
8. Spanish for dry
10. Italian pomace brandy
14. The wine got too much air
16. Process of maturing wines to improve the quality
17. White in Italian
19. Stemware in Spanish
21. Wood that imparts aromas, flavors and structure
22. Pouilly-Fuissé
23. Dead yeast cells
26. The smell of wine
27. Compounds found in skins, stems and seeds
30. Believed to be a descendant of Primitivo in Italy
31. Lack of this makes wines feel dull and flat
32. An oak container
34. Fermentation tank material, not oak or stainless steel
35. Non vintage
36. Australia, U.S., Chile, Argentina (2 words)
37. 100 square meters

DOWN

1. A little Prosecco and peach purée
2. Spanish word for grape
4. Also known as legs
6. Spanish system for wine classification
7. Plant propagated asexually through cuttings or grafting
9. Sparkling wine in France
11. Ancient earthenware vessel
12. Device designed to release carbon dioxide during fermentation
13. Table wine in France (3 words)
15. Benedictine monk with a taste for bubbles (2 words)
17. Pre-flower
18. East of the Andes Mountains
20. Spanish goatskin bag
22. Now thriving in Chile; essentially extinct in Bordeaux
24. Lover of wine
28. Italian for sparkling
29. French word for dry
33. Only slight contact of juice with skins