

Glossary

- 1. Malting:** The malting process converts raw grain into malt. The malt is mainly used for brewing or whiskey making, but can also be used to make malt vinegar or malt extract. Various grains are malted, the most common grains used are barley, sorghum, wheat and rye.
- 2. Vineyard:** A vineyard is a plantation of grape-bearing vines, grown mainly for winemaking, but also raisins, table grapes and non-alcoholic grape juice.
- 3. Champagne:** Champagne is a sparkling wine produced from grapes grown in the Champagne region of France following rules that demand, among other things, secondary fermentation of the wine in the bottle to create carbonation, specific vineyard practices, sourcing of grapes exclusively from specific parcels in the Champagne appellation and specific pressing regimes unique to the region.
- 4. Desserts:** Dessert is a course that concludes a main meal. The course usually consists of sweet foods and beverages, such as dessert wine or liqueurs, but may include coffee, cheeses, nuts, or other savory items.
- 5. Appetizers:** A small portion of a food or drink served before or at the beginning of a meal to stimulate the desire to eat.
- 6. Opaque:** Not transparent or translucent; impenetrable to light; not allowing light to pass through.
- 7. Oak:** Oak is used in winemaking to vary the color, flavor, tannin profile and texture of wine. It can be introduced in the form of a barrel during the fermentation or aging periods, or as free-floating chips or staves added to wine fermented in a vessel like stainless steel. Oak barrels can impart other qualities to wine through evaporation and low level exposure to oxygen.
- 8. Vermouth:** A red or white wine flavoured with aromatic herbs, chiefly made in France and Italy and drunk mixed with gin.
- 9. Effervescent:** To give off bubbles of gas, as fermenting liquors.

- 10. Tropical worlds:** The tropics are a region of the Earth surrounding the equator. The tropics are also referred to as the tropical zone and the torrid zone. The tropics include all the areas on the Earth where the Sun is at a point directly overhead at least once during the solar year.
- 11. Longevity:** The term "longevity" is sometimes meant to refer only to especially long-lived members of a population, whereas "life expectancy" is always defined statistically as the average number of years remaining at a given age.
- 12. Conviviality:** The quality of being friendly and lively; friendliness.
- 13. Must:** Selected ripen grapes are crushed to release the juice, which is known as 'must', after the stalks, which support the fruits have been removed.
- 14. Pomace:** The pulpy residue remaining after fruit has been crushed in order to extract its juice.
- 15. Pasteurization:** To expose (a food, as milk, cheese, yogurt, beer, or wine) to an elevated temperature for a period of time sufficient to destroy certain microorganisms, as those that can produce disease or cause spoilage or undesirable fermentation of food, without radically altering taste or quality.