

Ms program Viticulture and Enology

Topic 1-viticulture and wine making

1) Which country generally acknowledged to be birth place of wine?

- a) Romania
- b) France
- c) Mexico
- d) Georgia

2) White wines can be made from?

- a) Any color grapes
- b) White grapes only
- c) white or red
- d) black grapes only

3) Malolactic fermentation refers to which process

- a) creating Champagne in individual bottles
- b) leaving grapes on the vine until they rot
- c) the conversion of harsh acid into softer acid
- d) clearing wine of all solid matter prior to bottling

4) What wine making action is referred to as "Pumping over"?

- a) pumping wine across oak chips to add flavor
- b) pumping from the bottom to the top of the fermentation tank
- c) when sparkling wine is bottled under pressure
- d) wine being pumped over gas burners to pasteurize it

5) What makes sparkling wine sparkle?

- a) carbon monoxide

- b) sodium crystals are added
- c) carbon dioxide
- d) it is made with sparkling water

6) Which wine is made from frozen grapes

- a) Glacier wine
- b) Polar Port
- c) Slush wine
- d) Ice wine

7) What Term describes adding Sugar during fermentation?

- a) Sucration
- b) Chaptalisation
- c) Grosslage
- d) Avec sweetesse

8) What is Phylloxera?

- a) The Noble Rot
- b) A fungal vine disease
- c) A vine eating insect
- d) Another name for mildew

9) Montagne de Reims produces grapes for which wine?

- a) Vintage Port
- b) Champagne
- c) Chateau d'Yquem
- d) Eiswein

10) Trichloranisol is more commonly Known as a what:

- a) The noble rot
- b) Powdery Mildew
- c) Fruit acid
- d) Cork taint

11) When is decanting a red wine always advisable?

- a) If it is a young wine
- b) If you want the wine to heat-up more quickly
- c) If it is a wine that has thrown a sediment
- d) If you want to make it look impressive

12) What is Brettanomyces or Brett?

- a) A weevil which attacks cork
- b) A rogue yeast that causes off-flavours
- c) A bacteria which infects corks
- d) Microbiological disease of wine

13) Which process converts harsh acids to softer acids?

- a) Racking
- b) Acidification
- c) Malolactic Fermentation
- d) Soft Sulphuring

14) Which term describes part of the Champagne-making process?

- a) Popification
- b) Krugification
- c) declassé
- d) Disgorgement

15) Fermentation converts sugar into what?

- a) Tannin

- b) Alcohol
- c) Acid
- d) Yeast

16) Tiny crystal deposits in white wine are probably:

- a) sugar
- b) tartrate
- c) egg white
- d) isinglass

17) The science of winemaking is known as:

- a) viticulture
- b) vinopoly
- c) oenology
- d) wineology

18) Which country has never been affected by the Phylloxera louse?

- a) Hungary
- b) USA
- c) Germany
- d) Chile

19) What is 'liqueur d'expedition'?

- a) a mix of wine and sugar used to sweeten Champagne
- b) Another name for Rum, given to sailors on long voyages

- c) A mix of yeast and wine added to Champagne
- d) the spirit added to wines like Port, Madeira and Banyuls

20) The barrels used for ageing wine are commonly made from which wood?

- a) Teak
- b) Oak
- c) Ebony
- d) Pine

21) What spirit is distilled from the left over grape skins, stems and seeds after winemaking?

- a) Grappa
- b) Brandy
- c) Armagnac
- d) Calvados

22) Which acid is abundant in ripe wine grapes?

- a) Tartaric acid
- b) Citric acid
- c) Acetic acid
- d) Butyric acid

23) How are most rosé wines made?

- a) With red food dye
- b) Using white grapes

- c) Using red grapes
- d) Using rosé coloured grapes

24) What process is affected by the complex interaction between an area's soil, topography and climate

- a) Viticulture
- b) Vinoculture
- c) Uviculture

24) In the winemaking process, what is the name for the crushed grapes and juice?

- a) Must
- b) Mist
- c) Mast

25) What gives red wines their dark color?

- a) The soil where the grapes were grown
- b) The red grape juice
- c) The red grape skins

26) What is used to keep the fermentation tanks at 40 degrees Fahrenheit?

- a) Liquid nitrogen
- b) Glycol
- c) Ice

27) How long does the fermentation process take?

- a) 2-4 weeks
- b) 1-2 weeks

c) 4-6 weeks

28) Which type of wine is allowed to settle before the yeast is filtered out of it

- a) White wine
- b) California wine
- c) Red wine

29) What is the name of the process whereby the bottle is placed upside-down and rotated one-eighth of a turn every day, allowing the dead yeast cells settle into the neck of the bottle?

- a) Ruddling
- b) Riddling
- c) Rattling

30) Which type of wine has a mixture of white-wine brandy and sugar added to top off the bottle?

- a) Chardonnay
- b) Riesling
- c) Champagne

31) Wine-making is the production of wine from a selection of grapes and resulting in bottled wine. What is this entire process called?

- a) Distillation
- b) Winification
- c) Vinification
- d) Fermentation

32) The first step in wine production is the harvesting of grapes. When to harvest is determined by a variety of factors, one of which is the sugar level. What is this measurement called (there are other names, but of these four, only one fits)?

- a) Brix
- b) Helix
- c) Trix
- d) Felix

33) After the harvest, the grapes are crushed and allowed to ferment. During fermentation, what is the substance that converts the grape juice into alcohol?

- a) Bentonite
- b) Tannin
- c) Yeast
- d) Sugar

34) Grape quality is affected by variety as well as weather, soil minerals, acidity, time of harvest and pruning methods. What is the combination of these effects known as?

- a) Lees
- b) Vitis
- c) Rachis
- d) Terroir

35) Pressing is the act of applying pressure to grapes in order to separate juice from the grape skins. Which less common method is also used?

- a) Extracting
- b) Pushing
- c) Crushing
- d) Pulling

36) To make certain types of wines, grapes are put through a crusher and then poured into open fermentation tanks. What is the wine-making term for the traditional stomping of grapes in these tanks?

- a) Stamping
- b) Stompage
- c) Pigeage
- d) Capping

37) After the wine has fermented, fining agents are used to remove tannins, reduce astringency and remove particles that cloud the wine. What is used as a traditional method for wine fining or clarifying?

- a) Gelatin
- b) Sorbate
- c) Iodine
- d) Sulphur

38) Preservatives are commonly used to prevent bacterial spoilage and oxidation. What is an example of such a preservative?

- a) Potassium Dioxide
- b) Sulphur Dioxide
- c) Hydrogen Dioxide
- d) Calcium Dioxide

39) The final process is the bottling of the wine. Traditionally, what are the bottles sealed with?

- a) Screwcaps
- b) Corks
- c) Kisses
- d) Stoppers

40) What is wine high in when it is described as tart?

- a) Acid
- b) Alcohol
- c) Fruit
- d) Tannins

41) What does it mean to say that a wine has been 'oaked'?

- a) It has been infused with an oaky colour
- b) It has been stored in an oak barrel
- c) It contains acorns
- d) It has been produced in regions also famous for oak trees

42) What is a Sommelier?

- a) A late summer's grape crop
- b) A grape producing region
- c) A wine-tasting venue

d) A restaurant's resident wine expert

43) What is an appellation?

- a) Endorsement by a wine connoisseur
- b) An especially successful harvest
- c) A defined grape growing region
- d) The description of a **wine** found on its label

44) When discussing the 'body' of wine, what is being referred to?

- a) The concentration of flavours
- b) The number of different grapes have been used
- c) The size of the grapes used
- d) The shape of the bottle it comes in

45) What kind of plant vine grape is?

- A. Annual; B. Permanent;
- C. Herbaceous; D. Leafy

46) What is grafting process?

- A. The operation, when one part of the plant artificially joins other plants;
- B. Natural event, when the vine plant parts joins;

47) What is the main factor for vine growing?

- A. Soil; B Micro zone;
- C. Environment; D. The root system

48) Vine planting period is:

- A. spring-summer; B. Late Autumn - Warm winter;
- C. Summer- Autumn; D. Spring- Autumn

49) Wine quality starts from:

- A. Soil; B. From Grape;
- C. Vineyard D. Bottling process

50) Which factor is important during grape harvesting?

- A. Weather;
- C. Appellation and grape sort.
- d. Sugars and acids content in grape**
- e. Nitrogen content in Soil

Topic 2. Wine bussiness

51) Who is wine customer?

- A. who changes the requirements, life style and consumer behavior;
- B. Make product viable.
- C. Sets the market supply-demand;
- D. Who determines what is a business;

52. What is wine business management?

- A. Control wine producing process; B. Research wine market;
- C. Establish new brand of wine; D. Manage wine business

53. What does wine market offer for customer?

- A. Product;
- B. Factors;
- C. Services;
- D. All above mentioned;

54. Wine business composed:

- A. Vine growers and enologists;
- B. Wine producers and Distributions;
- C. Customers and distributions;
- D. All above mentioned.

55. What is wine - as a market product?

- A. product made from grape;
- B. Uncompleted product;

- c. Brand;
- D. bottling and packaged product

56. What is 4 P?

- A. Product, Price, Produce, Place;
- B. Produce, Price, Promotion, and Place;
- C. Product, Produce, Price, Promotion;
- D. Product, Price, Promotion, Place.

57. What is Wine brand?

- A. Name of product; B. Image;
- C. Promise; Logo; D. All above mentioned.

58. What is wine marketing?

- A. World market new concept; B. New brand;
- C. Wine market; D. Research new product

59. What is the wine brand strategy?

- A. Brand positioning, B. Selecting the name of brand;
- C. Sponsorship of the brand. D. Brand development;
- E. All of the above.

60. What is viticulture region?

- A. Part of the territory, where there are favorable agro-ecological conditions for vine cultivation;
- B. Part of the territory, where the wine is produced in the appellation of origin;
- C. An area cultivated amateur vineyard;
- D. Area cultivated in the vineyard;

61. What kind of wine market are in the world?

- A. Massive market B. Differential wine market;
- C. Target market (Niche) C. All above mentioned

62. What is OIV?

- A. International organization of viticulture;

- B. International organization of enology;
- C. International organization of Management;
- D. International organization of viticulture and enology

63. SWOT use for:

- A. Research market; B. Describe the product;
- C. Strategy planning D. Research company possibilities

64) The main information on label:

- A. Sort; B. Harvesting year; C. Appellation
- D. Alcoholic and sugar content; E. all above mentioned

65) What is branding?

- A. Design; B. marketing and management technology;
- C. Trade mark; D. Advertisement;

ლიტერატურა

1. Wine marketing and sales 2nd Edition, Paul Wagner, Janeen Olsen, Liz Thach, 2010, pp413. Central Library Of GTU 663.2.67
2. Market-based management strategies for Growing customer Value and profitability, 4th Edition, Roger J. Best, 2005, pp497;
3. თ. დეკანოსიძე
„საქართველოს მევენახეობის სპეციფიკური მიკროზონები“. საქართველოს მეზღვაობის, მევენახეობის და მეღვინეობის ინსტიტუტი. თბილისი 2010 წ. 52 გვ.
4. კოლეთ ნავარი, ფრანსუაზ ლანგლადი „ენოლოგია“. (თარგმანი გ. სამანიშვილი). გამომცემლობა დიოგენე. თბილისი 2004 წელი. 367 გვ. სტუ-ს ცენტრალური ბიბლიოთეკა 663.2.6
5. J. Robinson, J. Harding; J. Voullamoz. „Wine grapes“. London 2012. [Penguin Books Ltd.](http://www.penguinbooks.com) pp 1280;
6. ნ. ჩხარტიშვილი; ლ. უჯმაჯურიძე. „საქართველოს მევენახეობის წარსული და მომავალი მიმართულებები. თბილისი 2008 წ. (გამომცემელია საქართველოს ეროვნული სამეცნიერო ფონდი მხარდაჭერით) 148 გვ. სტუ-ს ცენტრალური ბიბლიოთეკა -634.8.11
7. მევენახეობა - ქანთარია, რამიშვილი;
8. ამპელოგრაფია - რამიშვილი;
9. საქართველოს კანონი ვაზისა და ღვინის შესახებ;
10. International organization of vine and wine. Paris 2014. 334p.
<http://www.oiv.int/oiv/info/enplublicationoiv#codex>

