

WHY DOES WINE GO **BAD**

AND HOW LONG DOES OPEN WINE LAST



SMELLS LIKE BARN-YARD, SWEATY HORSE, BAND-AIDS OR MANURE

This is a sign that *Brettanomyces* bacteria, aka “Brett”, is present in the wine.



TASTES LIKE SAUERKRAUT

Lactic acid bacteria gone wild gives this nose-wrinkling smell.

HAS A STRONG VINEGAR QUALITY

This is the smell of volatile acidity and acetic acid which is usually due to extended exposure to oxygen or rogue yeasts.



TASTES LIKE CHEMICALS

A flawed fermentation can give off a strong paint thinner or acetone scent.

THE APPEARANCE OF FIZZ OR BUBBLES IN A STILL WINE

Your wine has started to re-ferment. Someone bottled a wine without sterilization, and the yeasts began munching on leftover sugar.



LOOKS DULL AND BROWNISH; SMELLS BITTER, NUTTY OR LIKE BALSAMIC VINEGAR

If you detect any of these symptoms, you encountered an oxidized wine where oxygen seeped into the bottle, likely due to a faulty closure.



HAS A DAMP BASEMENT, MOLDY CARDBOARD, OR WET DOG ODOR

A sign of TCA contamination, aka “cork taint.” TCA stands for 2,4,6-Trichloroanisole. Even in minute amounts (as in parts per trillion), it can affect the way a wine smells and tastes.

SMELLS OF ROTTEN EGGS, ONIONS, CABBAGE

Wines that got too little oxygen during the winemaking process can develop volatile sulfur compounds, including ones called mercaptans.



THE CORK PUSHING UP PAST THE BOTTLE RIM, OR A WINE LEAK IS VISIBLE ON THE CORK

In still wines, this is a sign of heat damage. The smells and flavors of heat damage are often subtle, making a wine look and taste duller than it should.

HOW LONG OPENED WINE LASTS

Store opened wine in the refrigerator, tightly sealed. Always decant bottles of still wine that are less than half-full into a smaller container before storing. Let reds warm at room temperature before serving.

SPARKLING		1-2 days
LIGHT WHITE & ROSÉ		4-5 days
RICH WHITE		3-5 days
RED WINE		3-6 days
DESSERT		3-7 days
PORT		1-3 weeks
SHERRY		1-8 weeks

LA CREMA®

