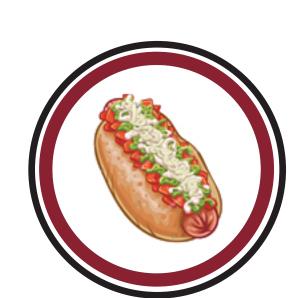


AND HOW LONG DOES OPEN WINE LAST



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.



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.





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.



FLAWS

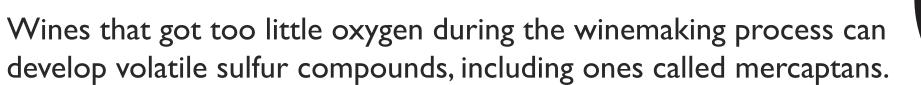
WHAT

T H E Y

#### 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.









## 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.

