

# How to find your taste in wine

Do you find it difficult to find wines suitable for your taste?

Do you find yourself restricted to only enjoying either red wine or white wine?

Are you actually not even sure of what kind of wine you enjoy, and always end up buying the same wine in the supermarket?

Chances are high you just haven't tried the wines suitable for you yet – neither have your friends, making it difficult for you to know where to even begin to find a wine suitable for you.

If you are just introduced to the world of wine, you are probably not aware of the diversity of wine styles – & the fact you can find a wine smelling & tasting like almost anything. It all comes down to chemistry; the same chemical reactions happening in for example an apple, making an apple smell & taste like an apple do, is also happening in a wine with apple flavours!

Did you for example know your wine can smell & taste of..

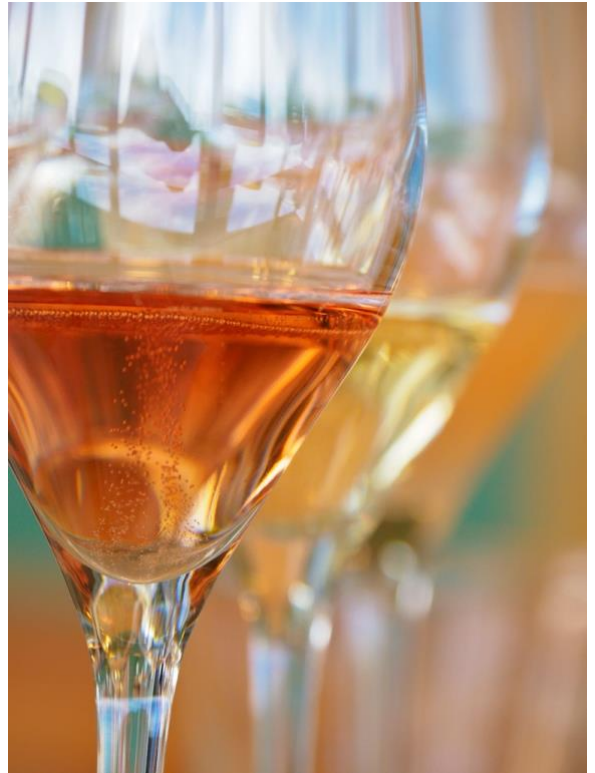
banana, bubble gum, latex, stones, salt, leather, meat, tobacco, coconut, chocolate, violets, roses, candy, marshmallows, biscuit, bread, cream, butter, vanilla & cat piss?



The list goes on...

In addition, the levels of acidity, alcohol, sweetness, tannins, texture & mouthfeel of a wine varies significantly, resulting in a wide range of wine styles even within wines with similar aromas and flavours.

I encourage you to explore wines with flavour profiles & structural components different from your go-to wine. You will be surprised of how quickly you evolve your palate & personal taste, just by picking up a new wine next time you are in the store.



If this short introduction has made you curious to try something else than the same Chardonnay you have been drinking for ages, hit me up & I will happily help you find new wines to try!

