

Wine Drinking For Beginners : Six Basic Tips

新手入门——品酒的六个小贴士

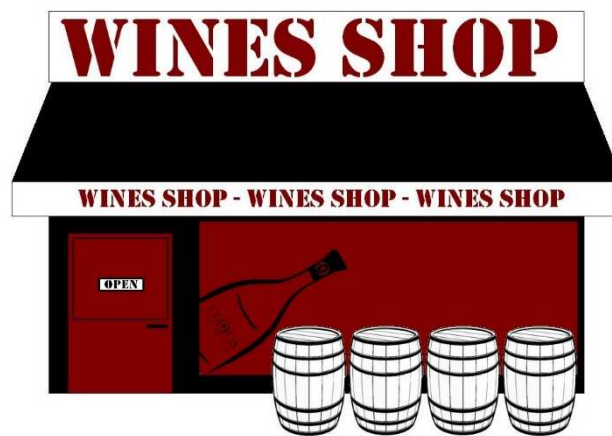
By

Gregory Chantereau

I received so many questions and positive feedback about my first article on the subject, I decided to write this follow-up piece about the fundamentals of wine appreciation ...

在我写下上一篇关于红酒知识的文章后，我收到许多的问题以及积极的反馈，所以我决定写下这篇续章——品酒的基本方法，供大家参考。

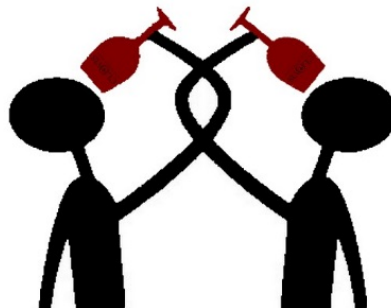
1 – Where To Find Wines: 哪里可以买到酒？



You can buy wines in wine shops and supermarkets ... on the Internet or through group buys ... in restaurants, hotels and wine bars ... on TV, through the radio ... and from friends. The most important thing to remember when you begin wine tasting is to get good advice ...

一般在葡萄酒专卖店和超市里都可以买到酒，其它渠道例如在网上或者通过团购，在饭店，酒店或者酒吧……在电视上，通过收音机……来自于朋友等等。最重要的是记住，当你最初开始品酒时，听从好的建议。

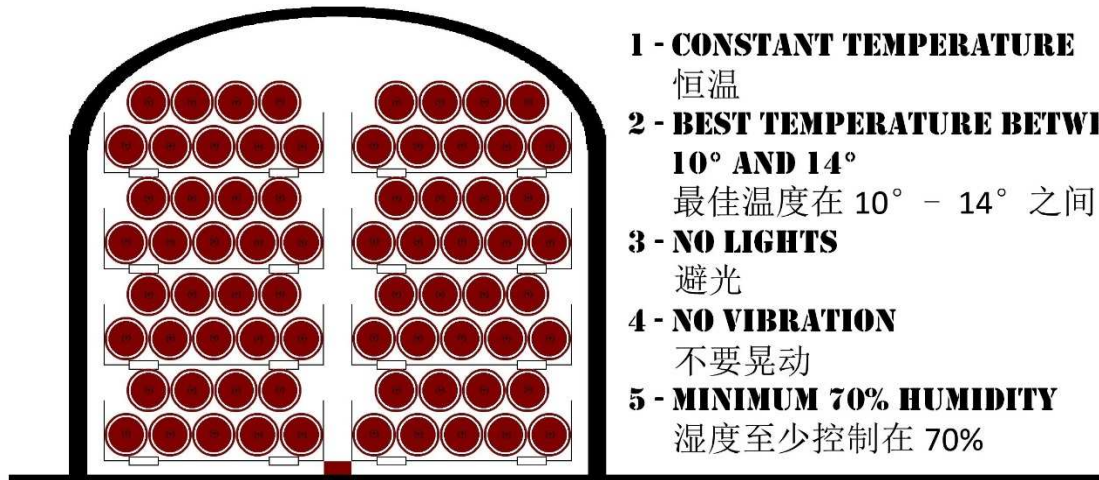
2 – How To Select A Bottle Of Wine: 如何挑选一瓶葡萄酒



With so many different kinds of wines around the world to choose from, the best way to select a wine is – quite simply – to taste it. In order to choose a wine you should first check the label and look for the origin of the wine, also the grapes used, appellations, vintage, alcohol content. Keep it simple: ask the seller these three questions: Is the wine is dry? Is it fruity? Is it strong?

由于世界上有着许多的葡萄酒品种可供选择，挑选酒最好的方法，也是最简单的方法——品尝它。在挑选的过程中，你首先要查看葡萄酒的酒标，酒标上标明了它的原产地，所用葡萄品种，产区，酒精度等信息。询问售酒人员这三个简单问题：这款葡萄酒是不是干型的？它是否具有果味？口感是否强烈？

3 – How To Store A Bottle Of Wine:如何储藏一瓶葡萄酒



It is better to keep the wines in a cellar at a constant temperature, ideally between 10° to 14° and without vibration. The wine should be stored **horizontally** in order to make the wine touch the cork. Also it is better to store without lighting (light can affect the taste of the wine).

最好是把葡萄酒储藏在酒窖内，保持一个恒定的温度，理想温度是在 10°-14°之间，并且不要有晃动。葡萄酒必须水平放置，这样能确保软木塞与葡萄酒充分接触。此外，葡萄酒最好避光保存，因为光线会影响酒的口感。

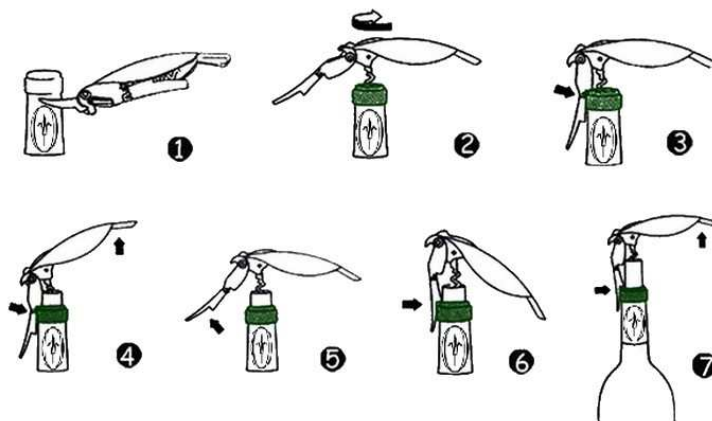


4 – How To Open A Bottle Of Wine: 如何打开一瓶酒



There are two kinds of cap used for wines – the screwcap and cork. The screwcap is easy to open: simply unscrew and serve. The second requires the use of a bottle opener:

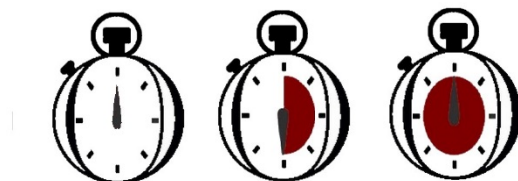
目前葡萄酒主要有两种酒盖——旋转瓶盖和软木塞。旋转瓶盖很容易打开，只要拧几下就开了。若是软木塞则需要一个开瓶器。



Also for the cork, don't forget to take off the cap or to cut it so that the wine never comes into contact with the aluminum or plastic stem and cap wrap – which will give the wine a bad taste.

在取橡木塞的过程中，不要忘记先取下或者撕掉酒帽，以免酒和铝制或塑料的酒帽有任何接触，给酒带来不好的口感。

5 – How Long Can You Keep A Bottle Of Wine? 一瓶酒能存放多久？



Each and every wine is different, some are made to be drunk quickly – within five years! Other wines can be kept for over 100 years. Normally when wine is aged in oak barrels it can be kept longer, but it also depend on storage. But even if you keep a bottle of 1000-year-old wine you can still drink it because wines will never make you sick, all that matters is the taste.

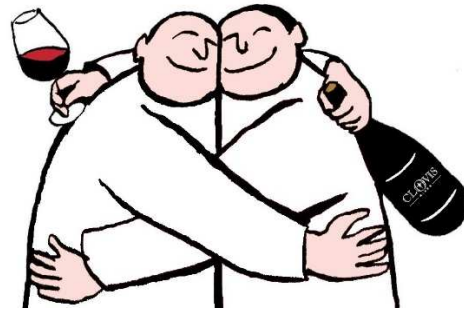
不同的葡萄酒情况也不尽相同。有的酒生产出来后最好在 5 年之内喝掉，而有的葡萄酒可以储存超过 10 年。通常来讲，当酒在橡木桶中陈酿后，它就可以存放更长时间，当然这还取决于它的存储条件。不过即使你拥有一瓶存放 1000 年的葡萄酒，你依然可以饮用。因为葡萄酒绝不会让你生病，变化的只是它的口感。

6 – Good Wines? 好酒？



There are no good or bad wines, it really depends on the taste of each person. A good wine should make you feel happy and want to share with your friends! To find a wine that suits your taste, do not hesitate to sample as many wines as possible – and eventually you will discover the ideal wine for your particular taste!

没有绝对的好酒或者坏酒，每个人的口味也是大相径庭。一款好的葡萄酒能够令你感到心情愉悦，并且想要和朋友一起分享它。要想找到一款适合你口味的酒，那么千万别犹豫去品尝尽可能多的酒，最终发掘出一款理想的葡萄酒，符合你独特的口味！



Wine is something you share, so if you like this article, please feel free to share it!

美酒是需要分享的，如果你喜欢这篇文章，就请分享它吧！