



Society of Wine Educators
Spirits Tasting Rationale

Product/Glass: _____

Appearance:							
Clarity:	Brilliant	Clear	Dull	Hazy	Cloudy		
Hue:	Water White Tawny	Pale Amber	Light Yellow Mahogany	Yellow-Gold Molasses	Deep Gold Brown	Copper	
Colored Spirits:	Light Green Red	Dark Green Orange	Dark Green Yellow	Clear Blue Black	Dark Blue Other:	Purple	Pink
Depth:	Water White	Pale	Medium	Deep	Opaque		
Legs:	Fast	Slight	Medium	Pronounced	Slow		
Other Observations:							

Conditions & Aromas:								
Condition:	Clean	Fresh	Stale	Unclean/Faulty				
Aroma Intensity:	Neutral	Light	Medium	Intense				
Aromas:								
Grain:	Malt	Bran	Cereal	Corn	Wheat	Biscuit	Other:	
Fruity:	Citrus	Tropical Fruit	Tree Fruit	Dried Fruit	Candied Fruit	Orange Peel	Other:	
Floral:	Rose	Violet	Perfume	Orange Blossom	Dried Flowers	Other:		
Botanical:	Herbal	Vegetal	Juniper	Tobacco	Peat	Seaweed	Other:	
Sugar:	Caramel	Honey	Maple	Molasses	Burnt Sugar	Toffee	Vanilla	Other:
Spice:	Clove	Nutmeg	Anise	Cinnamon	White Pepper	Black Pepper	Other:	
Oak/Wood:	Oak	Cedar	Sawdust	Coffee	Pine	Char	Other:	
Nutty:	Walnut	Hazelnut	Praline	Almond	Marzipan	Coconut	Other:	
Rancio:	Leather	Smoke	Earthy	Acetaldehyde	Ash	Tar	Other	
Other:								

Palate:						
Sweetness:	None	Light	Moderate	Sweet	Very Sweet	
Acidity:	None	Light	Moderate	Sharp	Sour	
Bitterness:	None	Light	Moderate	Sharp	Astringent	
Alcohol:	Soft	Smooth	Warm	Pronounced	Hot	Harsh
Body:	Light		Medium		Full	
Flavors:						
Flavor Intensity:	Light		Medium		Intense	
Finish:						
Length:	Short	Medium		Long	Lingering	
Aftertaste:	Warm	Smooth	Pleasant	Harsh	Unpleasant	

Overall Impressions						
Complexity:	Simple/None	Some Complexity		Moderate Complexity		Very Complex
Quality:	Faulty	Acceptable	Good	Very Good	Excellent	Exceptional
Maturity:	Unaged	1-2 Years	3-5 Years	5-10 Years	Mature	Very Old

Conclusion: _____
