

Fundamentals of Viticulture and Wine Production

Viticulture & Wine · Answer Key · 18 Questions

1. What is the scientific name for the grape species most commonly used for winemaking?

A) *Vitis vinifera*

B) *Vitis labrusca*

C) *Vitis riparia*

D) *Vitis rupestris*

2. Which gas is produced during alcoholic fermentation by yeast?

A) Carbon dioxide

B) Oxygen

C) Nitrogen

D) Methane

3. What is the primary sugar found in grapes that is converted to alcohol during fermentation?

A) Glucose and Fructose

B) Sucrose

C) Lactose

D) Maltose

4. What is the main factor that determines the color of red wine?

A) The skin of the grapes

B) The seeds of the grapes

C) The pulp of the grapes

D) The stems of the grapes

5. Which element is crucial for photosynthesis in grapevines?

A) Sunlight

B) Water

C) Carbon dioxide

D) Minerals

6. What is the process called where grape juice is transformed into wine by yeast?

A) Fermentation

B) Oxidation

C) Maceration

D) Stabilization

7. Which microorganism is primarily responsible for alcoholic fermentation in winemaking?

A) Yeast

- B) Bacteria
- C) Mold
- D) Viruses

8. What is the term for the practice of growing grapes for winemaking?

A) Viticulture

- B) Oenology
- C) Horticulture
- D) Agronomy

9. Which part of the grape berry contains the tannins that contribute to a wine's structure and aging potential?

A) The skin and seeds

- B) The pulp
- C) The stem
- D) The juice

10. What is the primary alcohol produced during fermentation?

A) Ethanol

- B) Methanol
- C) Propanol
- D) Butanol

11. What process involves the slow release of flavor compounds from oak barrels into wine?

A) Extraction

- B) Distillation
- C) Evaporation
- D) Concentration

12. Which factor has the most significant impact on the aroma profile of a wine?

A) Grape varietal

- B) Oak aging
- C) Fermentation temperature
- D) Vineyard soil

13. What is the term for the study of winemaking?

A) Oenology

B) Viticulture

C) Botany

D) Geology

14. What does the term 'terroir' in winemaking refer to?

A) The unique environmental factors of a vineyard

B) The specific yeast strain used

C) The aging process in the cellar

D) The blend of grape varieties

15. Which of these is a common red grape variety?

A) Cabernet Sauvignon

B) Chardonnay

C) Sauvignon Blanc

D) Riesling

16. Which of these is a common white grape variety?

A) Chardonnay

B) Merlot

C) Pinot Noir

D) Syrah

17. What is the main component of wine besides water?

A) Ethanol (alcohol)

B) Sugar

C) Acids

D) Tannins

18. What is the process of racking in winemaking?

A) Separating wine from sediment

B) Adding sugar to increase alcohol

C) Heating the wine

D) Blending different wines