

PRACTICE EXAM 6: SPARKLING AND FORTIFIED WINES

1. What is the term for the second fermentation in bottle that creates bubbles in traditional method sparkling wine?
 - A. Malolactic fermentation
 - B. Carbonic maceration
 - C. Prise de mousse
 - D. D  bourbage

2. Which grape variety is NOT one of the three main Champagne grapes?
 - A. Chardonnay
 - B. Chenin Blanc
 - C. Pinot Noir
 - D. Pinot Meunier

3. What is the minimum aging on lees for non-vintage Champagne?
 - A. 6 months
 - B. 9 months
 - C. 12 months
 - D. 15 months

4. Which term describes Champagne made entirely from white grapes?
 - A. Blanc de Blancs
 - B. Blanc de Noirs
 - C. Ros  
 - D. Cr  mant

5. What is the purpose of riddling (remuage) in traditional method sparkling wine?

- A. Add sweetness
- B. Develop flavors
- C. Consolidate sediment in the neck
- D. Increase pressure

6. Which sparkling wine production method is used for Prosecco?

- A. Traditional method
- B. Tank method (Charmat)
- C. Transfer method
- D. Ancestral method

7. What is the term for the mixture of wine and sugar added after disgorgement?

- A. Dosage (liqueur d'expédition)
- B. Liqueur de tirage
- C. Prise de mousse
- D. Cuvée

8. Which style of Sherry ages under a layer of flor yeast?

- A. Oloroso
- B. Cream
- C. Pedro Ximénez
- D. Fino

9. What is the name for the triangular region in Spain where Sherry is produced?

- A. Penedès Triangle
- B. Sherry Triangle (Marco de Jerez)
- C. Rioja Triangle

D. Cava Triangle

10. Which grape variety is primarily used for dry Sherry production?

A. Pedro Ximénez

B. Moscatel

C. Palomino

D. Airén

11. What is the term for the system of fractional blending used in Sherry production?

A. Solera

B. Criadera

C. Sobretabla

D. Añada

12. Which style of Sherry begins as Fino but continues aging oxidatively after flor dies?

A. Manzanilla

B. Oloroso

C. Cream

D. Amontillado

13. What is the typical serving temperature for Fino Sherry?

A. Room temperature (18-20°C)

B. Chilled (7-9°C)

C. Cellar temperature (12-14°C)

D. Slightly warm (22-25°C)

14. Which Port style is aged primarily in bottle rather than wood?

A. Tawny

- B. Colheita
- C. Vintage (Vintage Port)
- D. Ruby Reserve

15. What is the term for the declaration of an exceptional Port vintage?

- A. Declared vintage
- B. Single Quinta
- C. Colheita
- D. Reserve

16. Which grape is considered the finest for Port production?

- A. Tinta Barroca
- B. Tinta Roriz
- C. Touriga Franca
- D. Touriga Nacional

17. What distinguishes Late Bottled Vintage (LBV) Port from Vintage Port?

- A. Longer bottle aging
- B. Longer cask aging (4-6 years) before bottling
- C. Higher alcohol
- D. Single vineyard source

18. Which Madeira style is made from the driest grape variety?

- A. Sercial
- B. Verdelho
- C. Bual
- D. Malmsey

19. What is the heating process called that gives Madeira its distinctive character?

- A. Solera
- B. Mutage
- C. Estufagem
- D. Flor aging

20. Which fortified wine region is located on a volcanic island in the Atlantic Ocean?

- A. Jerez
- B. Douro
- C. Marsala
- D. Madeira

21. What is the term for Champagne made entirely from red grapes?

- A. Rosé
- B. Blanc de Noirs
- C. Blanc de Blancs
- D. Tête de Cuvée

22. Which country produces Cava sparkling wine?

- A. Spain
- B. Italy
- C. Germany
- D. Portugal

23. What is the primary grape used in Asti and Moscato d'Asti?

- A. Glera
- B. Chardonnay
- C. Pinot Grigio

D. Moscato Bianco (Muscat Blanc à Petits Grains)

24. Which Italian sparkling wine DOCG uses the traditional method?

A. Prosecco

B. Asti

C. Franciacorta

D. Lambrusco

25. What is the pressure in a fully sparkling wine typically measured at?

A. 5-6 atmospheres

B. 2-3 atmospheres

C. 1-2 atmospheres

D. 8-10 atmospheres

26. Which term indicates a Champagne with zero dosage added?

A. Demi-Sec

B. Brut Nature (or Zero Dosage)

C. Extra Dry

D. Sec

27. What is the term for the wire cage that secures a Champagne cork?

A. Capsule

B. Foil

C. Crown cap

D. Muselet

28. Which Sherry style is naturally sweet, made from sun-dried Pedro Ximénez grapes?

A. Fino

- B. Amontillado
- C. Pedro Ximénez (PX)
- D. Manzanilla

29. What is the fortification level that allows flor to develop in Sherry?

- A. 15-15.5% alcohol
- B. 17-18% alcohol
- C. 20-22% alcohol
- D. 12-13% alcohol

30. Which town's Fino Sherry is called Manzanilla due to its coastal location?

- A. Jerez de la Frontera
- B. Sanlúcar de Barrameda
- C. El Puerto de Santa María
- D. Montilla

31. What is the traditional vessel for fermenting Port in the Douro?

- A. Stainless steel tank
- B. Oak barrel
- C. Lagar
- D. Concrete vat

32. Which style of Port indicates a single harvest wine aged in wood for at least seven years?

- A. Vintage Port
- B. LBV
- C. Ruby Reserve
- D. Colheita

33. What is the minimum aging requirement for 10 Year Old Tawny Port?
- A. Average age of at least 10 years in wood
 - B. Exactly 10 years in bottle
 - C. 10 years total (wood and bottle)
 - D. Minimum 10 years in stainless steel
34. Which component is added to Port to stop fermentation and preserve sweetness?
- A. Sugar
 - B. Grape spirit (aguardente)
 - C. Sulfur dioxide
 - D. Brandy from wine regions
35. What is the typical alcohol level of finished Port wine?
- A. 15-16%
 - B. 12-14%
 - C. 19-22%
 - D. 25-27%
36. Which Madeira grape produces medium-dry wines?
- A. Sercial
 - B. Malmsey
 - C. Bual
 - D. Verdelho
37. What distinguishes Canteiro-aged Madeira from Estufagem-aged Madeira?
- A. Natural warming in attics without artificial heat
 - B. Artificial heating in tanks
 - C. Solera blending

D. Shorter aging period

38. Which designation indicates a Madeira from a single vintage aged at least 20 years?

A. Colheita

B. Frasqueira (or Vintage)

C. Reserve

D. Finest

39. What is the minimum aging for Madeira labeled "Reserve"?

A. 3 years

B. 10 years

C. 15 years

D. 5 years

40. Which fortified wine from southern France is made from Muscat grapes?

A. Banyuls

B. Maury

C. Muscat de Beaumes-de-Venise

D. Rivesaltes

41. What is the term for the base wine used to make sparkling wine before second fermentation?

A. Cuvée (or base wine)

B. Dosage

C. Tirage

D. Mousse

42. Which component is added to still wine to induce the second fermentation in traditional method?

A. Yeast only

- B. Liqueur de tirage (yeast and sugar)
- C. Grape spirit
- D. Malolactic bacteria

43. What is the purpose of aging sparkling wine on its lees?

- A. Increase alcohol
- B. Add carbonation
- C. Develop complexity and autolytic character
- D. Reduce acidity

44. Which term describes the foam and bubbles in sparkling wine?

- A. Perlage
- B. Dosage
- C. Tirage
- D. Mousse

45. What is the minimum aging on lees for vintage Champagne?

- A. 36 months (3 years)
- B. 15 months
- C. 24 months
- D. 48 months

46. Which Spanish sparkling wine region recently separated from the Cava DO?

- A. Rioja
- B. Penedès (Corpinnat producers)
- C. Priorat
- D. Rías Baixas

47. What is the traditional grape variety for Prosecco?

- A. Chardonnay
- B. Pinot Grigio
- C. Moscato
- D. Glera

48. Which sparkling wine production method involves completing second fermentation in tank then transferring to bottle?

- A. Traditional method
- B. Ancestral method
- C. Transfer method
- D. Charmat method

49. What is the defining characteristic of Pétillant Naturel (Pet-Nat) wines?

- A. Single fermentation bottled before completion
- B. Charmat method production
- C. Traditional method production
- D. Carbonation injection

50. Which German sparkling wine is made using the traditional method?

- A. Perlwein
- B. Sekt (traditional method versions)
- C. Federweisser
- D. Spätlese

51. What is the purpose of disgorgement (dégorgement) in traditional method sparkling wine?

- A. Add carbonation
- B. Blend wines
- C. Increase aging

D. Remove sediment from the bottle neck

52. Which closure is typically used during the second fermentation and aging of traditional method sparkling wine?

A. Natural cork

B. Screwcap

C. Crown cap

D. Glass stopper

53. What is Oloroso Sherry fortified to immediately after fermentation?

A. 17-18% alcohol (preventing flor growth)

B. 15% alcohol

C. 20% alcohol

D. 22% alcohol

54. Which Sherry style is a blend of dry Oloroso and sweet Pedro Ximénez or Moscatel?

A. Amontillado

B. Cream Sherry

C. Palo Cortado

D. Manzanilla

55. What does VOS indicate on a Sherry label?

A. Single vintage

B. Young Sherry

C. Solera founded before 1900

D. Very Old Sherry (average age over 20 years)

56. Which rare Sherry style begins aging like Fino but develops Oloroso characteristics?

A. Amontillado

- B. Manzanilla
- C. Palo Cortado
- D. Cream

57. What is the characteristic aroma associated with aged Tawny Port?

- A. Dried fruits, nuts, and caramel
- B. Fresh red berries
- C. Black pepper
- D. Green apple

58. Which designation indicates a Port from a single exceptional vineyard in a non-declared year?

- A. Vintage Port
- B. Single Quinta Vintage Port
- C. LBV
- D. Colheita

59. What distinguishes "Traditional" or "Unfiltered" LBV from regular LBV?

- A. Higher alcohol
- B. Lighter color
- C. Requires decanting and continues developing in bottle
- D. Lower quality

60. Which sub-region of the Douro produces the finest Port wines?

- A. Baixo Corgo
- B. Douro Superior
- C. Vila Real
- D. Cima Corgo

61. What is the name for the permit system that controls Port production quantity?

- A. Benefício
- B. Solera
- C. Cadastro
- D. Quinta

62. Which Madeira style is the sweetest?

- A. Sercial
- B. Malmsey (Malvasia)
- C. Verdelho
- D. Bual

63. What gives Madeira its remarkable longevity and resistance to oxidation?

- A. High alcohol only
- B. Residual sugar only
- C. Low pH only
- D. Heating process (estufagem/canteiro) and high acidity

64. Which term indicates a Madeira wine aged a minimum of 10 years?

- A. Finest
- B. Reserve
- C. Special Reserve
- D. Extra Reserve

65. What is the minimum percentage of a stated grape variety required on a Madeira label?

- A. 85%
- B. 100%
- C. 75%

D. 50%

66. Which fortified wine is produced in Sicily?

A. Port

B. Marsala

C. Sherry

D. Madeira

67. What is the term for the cooked grape must added to some Marsala wines?

A. Mistela

B. Aguardente

C. Mosto cotto

D. Sifone

68. Which French fortified wine appellation produces red wines from Grenache?

A. Muscat de Beaumes-de-Venise

B. Muscat de Rivesaltes

C. Pineau des Charentes

D. Banyuls

69. What is the term for fortified wines in the Languedoc-Roussillon made by adding spirit to fermenting must?

A. Vins Doux Naturels (VDN)

B. Vins de Liqueur

C. Mistelles

D. Ratafia

70. Which Australian fortified wine style is similar to Tawny Port?

A. Liqueur Muscat

- B. Topaque (formerly Tokay)
- C. Rutherglen Muscat
- D. Apera

71. What is the Australian term for Sherry-style fortified wines?

- A. Tawny
- B. Liqueur
- C. Topaque
- D. Apera

72. Which South African fortified wine is similar to Port?

- A. Pinotage
- B. Steen
- C. Cape Vintage
- D. Chenin Blanc

73. What is the term for the natural layer of yeast that protects Fino Sherry from oxidation?

- A. Flor
- B. Solera
- C. Criadera
- D. Sobretabla

74. Which factor is essential for flor yeast survival in Sherry production?

- A. High sugar levels
- B. Humid conditions and moderate temperatures
- C. Complete absence of oxygen
- D. High alcohol levels

75. What distinguishes Manzanilla Pasada from regular Manzanilla?

- A. Sweeter
- B. Higher alcohol
- C. Extended aging after flor dies (more oxidative character)
- D. From a different region

76. Which Sherry style is fortified to the highest alcohol level?

- A. Fino
- B. Manzanilla
- C. Amontillado
- D. Oloroso (and PX for sweetening)

77. What is the primary purpose of the solera system?

- A. Maintain consistent house style across vintages
- B. Age wine faster
- C. Increase alcohol
- D. Add sweetness

78. Which term describes the rows of barrels above the solera containing progressively younger wine?

- A. Añadas
- B. Criaderas
- C. Sobretablas
- D. Botas

79. What is the typical climate of the Sherry region?

- A. Cool and wet
- B. Cold continental
- C. Hot with Atlantic influence

D. Tropical

80. Which soil type is most prized in the Sherry region for quality wine production?

A. Clay

B. Sand

C. Arena

D. Albariza (white chalk)

81. What determines whether a Port vintage will be "declared"?

A. Quality assessment by individual Port houses

B. Government regulation

C. Grape prices

D. Weather predictions

82. Which river flows through the Douro Valley where Port grapes are grown?

A. Tagus

B. Douro

C. Minho

D. Guadiana

83. What is the traditional flat-bottomed boat used to transport Port barrels?

A. Barge

B. Canoe

C. Rabelo

D. Barco rabelo

84. Where must Port wine be aged and shipped from traditionally?

A. Douro Valley

- B. Lisbon
- C. Vila Nova de Gaia (or Douro under recent rules)
- D. Porto city center

85. What is the typical residual sugar level in Ruby Port?

- A. 90-110 g/L
- B. 0-4 g/L
- C. 200+ g/L
- D. 40-60 g/L

86. Which style of Port is typically ready to drink upon release without further aging?

- A. Vintage Port
- B. Tawny (including aged Tawnies)
- C. Crusted Port
- D. Traditional LBV

87. What is the name for single-vintage Tawny Port aged at least seven years?

- A. Vintage Tawny
- B. Reserve Tawny
- C. Colheita
- D. Single Quinta Tawny

88. Which color characteristic distinguishes aged Tawny from Ruby Port?

- A. Deep purple
- B. Bright ruby
- C. Pink
- D. Amber-brown (tawny)

89. What is the primary aging vessel for Tawny Port?

- A. Small oak casks (pipes)
- B. Large oak foudres
- C. Stainless steel
- D. Glass demijohns

90. Which white Port style is aged oxidatively in wood?

- A. Lágrima
- B. White Reserve (or aged white)
- C. Ruby Reserve
- D. Vintage white

91. What is the term for the grape spirit used to fortify Port?

- A. Brandy
- B. Grappa
- C. Aguardente
- D. Marc

92. Which Madeira grape variety produces medium-sweet wines?

- A. Sercial
- B. Verdelho
- C. Malmsey
- D. Bual

93. What is the minimum aging for Madeira labeled with a grape variety name?

- A. 5 years
- B. 3 years
- C. 10 years

D. 15 years

94. Which designation indicates Madeira aged at least 15 years?

A. Reserve

B. Extra Reserve

C. Frasqueira

D. Colheita

95. What is the effect of the estufagem process on Madeira wine?

A. Increases acidity

B. Lightens color

C. Reduces sweetness

D. Creates distinctive caramelized, oxidative character

96. Which Madeira style is best served as an aperitif?

A. Bual

B. Malmsey

C. Sercial (or Verdelho)

D. Terrantez

97. What is the term for unheated Madeira aged naturally in warm warehouse conditions?

A. Canteiro

B. Estufagem

C. Cuba de calor

D. Armazém

98. Which fortified wine category is Pineau des Charentes?

A. Vin Doux Naturel

B. Vin de Liqueur (mistelle)

C. Sherry style

D. Port style

99. What distinguishes a Vin de Liqueur from a Vin Doux Naturel?

A. Higher alcohol

B. Longer aging

C. Different grape varieties

D. Spirit added to unfermented or partially fermented juice (before/early fermentation)

100. Which sparkling wine term indicates residual sugar of 12-17 g/L?

A. Brut

B. Extra Dry

C. Brut Nature

D. Demi-Sec

Answer Explanations

1. C. Second fermentation term - *Prise de mousse* ("capturing the sparkle") describes the second fermentation in bottle that creates carbon dioxide bubbles in traditional method sparkling wine, the defining step of Champagne production.
2. B. Non-Champagne grape - Chenin Blanc is not permitted in Champagne. The three main varieties are Chardonnay (white), Pinot Noir (black), and Pinot Meunier (black), though several other varieties are permitted in small quantities.
3. D. Non-vintage Champagne aging - Non-vintage Champagne must age on lees for minimum 15 months, with most quality producers exceeding this requirement significantly to develop complexity.
4. A. White grape Champagne - Blanc de Blancs ("white from whites") indicates Champagne made entirely from white grapes, typically 100% Chardonnay, producing elegant, citrus-driven wines.
5. C. Riddling purpose - Riddling (*remuage*) gradually rotates and tilts bottles to consolidate yeast sediment in the neck for removal during disgorgement, without disturbing the wine's clarity.
6. B. Prosecco method - The tank method (*Charmat* or *Martinotti*) conducts second fermentation in pressurized tanks rather than bottles, preserving Prosecco's fresh, fruity character and enabling efficient production.
7. A. Post-disgorgement addition - *Dosage* (*liqueur d'expédition*) is the mixture of wine and sugar added after disgorgement to adjust sweetness level and replace liquid lost during sediment removal.
8. D. Flor-aged Sherry - Fino Sherry ages under a protective layer of flor yeast, which consumes oxygen and imparts distinctive yeasty, saline character while keeping the wine pale and fresh.
9. B. Sherry region - The Sherry Triangle (*Marco de Jerez*) encompasses Jerez de la Frontera, Sanlúcar de Barrameda, and El Puerto de Santa María in Andalucía, Spain's exclusive Sherry production zone.

10. C. Dry Sherry grape - Palomino is the primary grape for dry Sherry production, prized for its neutral character that allows flor and oxidative aging to define the wine's personality.
11. A. Fractional blending system - The solera system blends wines of different ages by drawing from the oldest barrels (solera) and replenishing from progressively younger barrels above (criaderas).
12. D. Fino-turned-oxidative Sherry - Amontillado begins aging as Fino under flor, then continues oxidatively after the flor dies, combining nutty oxidative character with the delicacy of biological aging.
13. B. Fino serving temperature - Fino and Manzanilla Sherry should be served chilled (7-9°C) to emphasize their crisp, refreshing character. These are among the few fortified wines served cold.
14. C. Bottle-aged Port - Vintage Port (Vintage Port) ages primarily in bottle after brief wood aging, developing complexity through reductive aging and requiring decanting when mature.
15. A. Exceptional vintage term - A declared vintage occurs when Port houses judge quality exceptional enough to release Vintage Port, typically three to four times per decade across the industry.
16. D. Finest Port grape - Touriga Nacional is considered Port's finest grape, contributing deep color, intense aromatics, and structure. It's increasingly featured in varietal bottlings.
17. B. LBV distinction - Late Bottled Vintage Port ages 4-6 years in wood before bottling (versus 2-3 years for Vintage), developing more quickly and typically ready to drink on release.
18. A. Driest Madeira grape - Sercial produces the driest Madeira style, with high acidity and nutty, citrus character. It's typically served chilled as an aperitif.
19. C. Madeira heating process - Estufagem heats wine in tanks (typically around 45°C for three months), accelerating the oxidative development that gives Madeira its distinctive caramelized character.
20. D. Atlantic island fortified wine - Madeira is produced on the volcanic island of Madeira, a Portuguese territory in the Atlantic Ocean roughly 600 kilometers from Morocco.

21. B. Red grape Champagne - Blanc de Noirs ("white from blacks") indicates Champagne made entirely from red grapes (Pinot Noir and/or Pinot Meunier), producing fuller-bodied, often more vinous wines.
22. A. Cava country - Spain produces Cava, primarily in Penedès (Catalonia), using traditional method production with indigenous varieties Macabeo, Xarel·lo, and Parellada.
23. D. Asti grape - Moscato Bianco (Muscat Blanc à Petits Grains) produces Asti and Moscato d'Asti, contributing the intensely aromatic, grapey character that defines these sweet Piedmontese sparklers.
24. C. Italian traditional method DOCG - Franciacorta uses traditional method production exclusively, producing Italy's most prestigious sparkling wines from Chardonnay, Pinot Nero, and Pinot Bianco.
25. A. Full sparkling pressure - Fully sparkling wines contain 5-6 atmospheres of pressure, while semi-sparkling wines (frizzante, pétillant) typically contain 2-3 atmospheres.
26. B. Zero sugar Champagne - Brut Nature (or Zero Dosage, Pas Dosé) indicates Champagne with no sugar added after disgorgement and less than 3 g/L residual sugar, showcasing pure wine character.
27. D. Wire cage term - The muselet is the wire cage securing the cork on sparkling wine bottles, essential given the significant pressure (5-6 atmospheres) that would otherwise expel the cork.
28. C. Sweet Sherry style - Pedro Ximénez (PX) Sherry is made from sun-dried PX grapes, producing intensely sweet, syrupy wine with raisin, fig, and molasses flavors.
29. A. Flor-friendly alcohol - Flor yeast survives at 15-15.5% alcohol. Wines destined for Fino or Manzanilla are fortified to this level, while Oloroso-bound wines are raised to 17%+ to prevent flor growth.
30. B. Manzanilla town - Sanlúcar de Barrameda's coastal location creates cooler, more humid conditions that produce thicker flor and lighter, more delicate Manzanilla compared to inland Fino.

31. C. Traditional Port fermentation vessel - Lagares are shallow stone or concrete troughs where grapes are traditionally foot-trodden, providing gentle extraction ideal for Port's thick-skinned varieties.
32. D. Single harvest wood-aged Port - Colheita is single-vintage Tawny Port aged minimum seven years in wood, displaying the amber color and nutty character of extended oxidative aging.
33. A. Tawny age statement meaning - Age-dated Tawny Port (10, 20, 30, 40 Year Old) indicates the average age of wines in the blend, not a minimum. Each designation has required tasting characteristics.
34. B. Port fortification spirit - Grape spirit (aguardente) at 77% alcohol is added during fermentation, raising alcohol to approximately 19-20% and killing yeast to preserve natural grape sweetness.
35. C. Port alcohol level - Finished Port contains 19-22% alcohol by volume, achieved through fortification during fermentation. This distinguishes it from table wines and lighter fortified styles.
36. D. Medium-dry Madeira - Verdelho produces medium-dry Madeira with smoky, nutty character and higher acidity than sweeter styles. It falls between bone-dry Sercial and medium-sweet Bual.
37. A. Canteiro distinction - Canteiro aging uses natural warmth in attic warehouses (without artificial heat), producing more refined Madeira over longer periods than estufagem's accelerated heating.
38. B. Single vintage Madeira term - Frasqueira (or Vintage) Madeira comes from a single exceptional harvest, aged minimum 20 years in cask, representing Madeira's finest expression.
39. D. Reserve Madeira aging - Reserve Madeira requires minimum 5 years aging, representing entry-level quality above basic 3-year wines but below Special Reserve (10 years) and Extra Reserve (15 years).
40. C. French Muscat fortified wine - Muscat de Beauges-de-Venise is a Vin Doux Naturel from the Southern Rhône, made by fortifying fermenting Muscat Blanc à Petits Grains grape must.
41. A. Base wine term - The cuvée or base wine is the still wine blended before second fermentation. In Champagne, careful cuvée composition including reserve wines defines house style.

42. B. Second fermentation inducer - Liqueur de tirage (a mixture of wine, sugar, and yeast) is added to base wine to trigger second fermentation in bottle, creating carbonation.

43. C. Lees aging purpose - Extended lees contact develops autolytic character (brioche, bread, biscuit notes) as yeast cells break down, adding complexity and creamy texture to sparkling wine.

44. D. Bubble foam term - Mousse describes the foam and bubble quality in sparkling wine. Fine, persistent mousse indicates quality production and careful handling.

45. A. Vintage Champagne aging - Vintage Champagne requires minimum 36 months (3 years) aging on lees, though most quality producers age significantly longer before release.

46. B. Penedès separation - Corpinnat producers in Penedès left the Cava DO to create their own designation emphasizing organic viticulture, estate production, and longer aging requirements.

47. D. Prosecco grape - Glera (formerly called Prosecco) is the primary grape for Prosecco production, contributing the apple, pear, and floral character that defines this popular Italian sparkler.

48. C. Tank-to-bottle method - The transfer method completes second fermentation in bottle but transfers wine to tank for dosage and filtration before rebottling, combining bottle fermentation with tank efficiency.

49. A. Pet-Nat characteristic - Pétillant Naturel (Pet-Nat) wines use the ancestral method, bottling wine before primary fermentation completes so remaining sugar creates natural carbonation without added yeast or sugar.

50. B. German traditional method - Quality German Sekt can be made using traditional method (Klassische Flaschengärung), though most production uses tank method. Premium "Winzersekt" emphasizes traditional method.

51. D. Disgorgement purpose - Disgorgement (dégorgement) removes the consolidated yeast sediment from the bottle neck, typically by freezing the neck and allowing pressure to expel the frozen plug.

52. C. Aging closure - Crown caps seal bottles during second fermentation and aging, providing secure closure under pressure. The final cork and muselet are applied after disgorgement.

53. A. Oloroso fortification level - Oloroso-destined wines are fortified to 17-18% alcohol immediately after fermentation, preventing flor growth and directing wines toward oxidative aging.

54. B. Sweet Oloroso blend - Cream Sherry is created by blending dry Oloroso with naturally sweet Pedro Ximénez or Moscatel wine, producing a sweetened style popular in export markets.

55. D. VOS meaning - Very Old Sherry (VOS) indicates average age exceeding 20 years. The even rarer VORS (Very Old Rare Sherry) indicates average age exceeding 30 years.

56. C. Rare Sherry style - Palo Cortado is a rare Sherry that begins aging under flor like Fino but unexpectedly develops characteristics suited to oxidative aging, combining Amontillado's delicacy with Oloroso's body.

57. A. Tawny Port character - Aged Tawny Port develops dried fruit, nuts, caramel, and butterscotch character through extended oxidative aging in wood, quite different from Ruby's fresh fruit profile.

58. B. Non-declared year Port - Single Quinta Vintage Port comes from an individual estate in years not generally declared, providing vintage-dated Port quality when full declaration isn't made.

59. C. Traditional LBV distinction - Traditional or Unfiltered LBV is bottled without filtration, requiring decanting and continuing to develop in bottle like Vintage Port, unlike filtered LBV ready for immediate consumption.

60. D. Premier Port sub-region - Cima Corgo produces the finest Port wines, with steep schist slopes and optimal conditions for Touriga Nacional and other premium varieties.

61. A. Port quantity control - The beneficio system allocates production permits to vineyard plots based on classification, controlling total Port production and theoretically linking quality to quantity allowances.

62. B. Sweetest Madeira - Malmsey (Malvasia) produces the sweetest Madeira style, rich with caramel, coffee, and dried fruit flavors balanced by Madeira's characteristic acidity.
63. D. Madeira longevity factors - The heating process (estufagem or canteiro) combined with high acidity creates Madeira's remarkable stability, enabling wines to remain fresh for centuries once opened.
64. C. 10-year Madeira term - Special Reserve indicates Madeira aged minimum 10 years, above Reserve (5 years) but below Extra Reserve (15 years) and Frasqueira (20 years).
65. A. Madeira variety requirement - Madeira labeled with a grape variety name must contain at least 85% of that variety, ensuring varietal character is accurately represented.
66. B. Sicilian fortified wine - Marsala is produced in western Sicily, available in various sweetness levels and aged categories, though quality has declined due to cooking wine associations.
67. C. Cooked must term - Mosto cotto (cooked must) is grape must reduced by heating, added to some Marsala styles to provide color and sweetness. Sifone is fresh grape must.
68. D. French Grenache fortified wine - Banyuls, near the Spanish border in Roussillon, produces red Vin Doux Naturel from Grenache, often compared to Port for its rich, berry-fruited character.
69. A. Languedoc fortified category - Vins Doux Naturels are "naturally sweet wines" made by adding spirit to fermenting must, stopping fermentation and preserving grape sweetness. Major examples include Banyuls, Maury, and various Muscats.
70. B. Australian Tawny-style wine - Topaque (formerly called Tokay, renamed to avoid confusion with Hungarian Tokaji) is made from Muscadelle grapes, producing amber, toffee-rich fortified wines in Rutherglen.
71. D. Australian Sherry term - Apera is Australia's term for Sherry-style fortified wines, adopted after European geographical indication agreements prohibited use of "Sherry" for non-Spanish wines.

72. C. South African Port style - Cape Vintage follows Port production methods using traditional Portuguese varieties, though "Port" designation is no longer permitted on South African wines.

73. A. Protective yeast layer - Flor is a layer of indigenous *Saccharomyces* yeast that forms on Fino and Manzanilla Sherry surfaces, consuming oxygen, producing acetaldehyde, and imparting distinctive character.

74. B. Flor survival requirements - Flor requires humid conditions, moderate temperatures (15-20°C), and alcohol around 15%. The coastal climate of Sanlúcar produces particularly thick flor coverage.

75. C. Extended Manzanilla aging - Manzanilla Pasada has aged longer than standard Manzanilla, with flor gradually dying and allowing some oxidative character to develop while retaining coastal influence.

76. D. Highest alcohol Sherry - Oloroso is fortified to 17-18% immediately after fermentation, the highest initial fortification. PX wines may reach similar levels but start from sweet, concentrated musts.

77. A. Solera purpose - The solera system maintains consistent house style by blending younger wines with older wines, ensuring each bottling reflects established character regardless of vintage variation.

78. B. Young wine rows - Criaderas ("nurseries") are the rows of barrels containing progressively younger wine above the solera. Wine moves down through criaderas as older wine is drawn from the solera.

79. C. Sherry region climate - The Sherry region experiences hot summers moderated by Atlantic influence, particularly the Poniente wind that provides humidity essential for flor development.

80. D. Premium Sherry soil - Albariza is the prized white chalk soil of Jerez, reflecting heat, retaining winter moisture, and producing the finest Sherry grapes. Less desirable soils include barros (clay) and arenas (sand).

81. A. Declaration determination - Individual Port houses independently decide whether to declare a vintage, based on their quality assessment. Not all houses declare the same years.

82. B. Port region river - The Douro River flows through the valley where Port grapes grow, historically providing transportation to Vila Nova de Gaia before road improvements.

83. C. Traditional Port boat - Rabelos are traditional flat-bottomed boats that transported Port barrels down the Douro River to aging lodges in Vila Nova de Gaia before dams and roads made them obsolete.

84. C. Port aging location - Traditionally Port was required to be aged and shipped from Vila Nova de Gaia, opposite Porto. Recent regulations permit aging in the Douro Valley, though most lodges remain in Gaia.

85. A. Ruby Port sugar - Ruby Port typically contains 90-110 g/L residual sugar, providing the sweet, fruity character expected of this style while being less sweet than some other fortified wines.

86. B. Ready-to-drink Port - Tawny Port (including 10, 20, 30, 40 Year Old designations) is ready to drink upon release, having achieved its development through wood aging rather than requiring further bottle age.

87. C. Single vintage Tawny - Colheita is single-harvest Tawny Port aged minimum seven years in wood, combining the character of a specific vintage with the oxidative development of extended cask aging.

88. D. Tawny color characteristic - Extended wood aging transforms deep ruby color to amber-brown (tawny) through oxidation, while flavors shift from fresh fruit to dried fruit, nuts, and caramel.

89. A. Tawny aging vessel - Tawny Port ages in small oak casks called pipes (approximately 550 liters), which accelerate oxidative development through greater oxygen exposure than larger vessels.

90. B. Oxidative white Port - White Reserve (or aged white Port) undergoes extended wood aging, developing golden color and nutty complexity quite different from young, fresh white Port.

91. C. Port spirit term - Aguardente (literally "burning water") is the clear grape spirit used to fortify Port, produced in Portugal specifically for Port production at approximately 77% alcohol.

92. D. Medium-sweet Madeira - Bual (Boal) produces medium-sweet Madeira with caramel, coffee, and dried fruit character, richer than Verdelho but less sweet than Malmsey.
93. A. Varietal Madeira minimum aging - Madeira labeled with a noble grape variety (Sercial, Verdelho, Bual, Malmsey) must be aged minimum 5 years. Wines without variety names may be younger blends.
94. B. 15-year Madeira designation - Extra Reserve indicates minimum 15 years aging, above Special Reserve (10 years) but below the single-vintage Frasqueira or Colheita categories (20 years minimum).
95. D. Estufagem effect - Heating develops Madeira's characteristic caramelized, oxidative flavors while building the wine's remarkable stability. This controlled oxidation is central to Madeira's identity.
96. C. Aperitif Madeira - Dry Sercial and medium-dry Verdelho are best suited as aperitifs, served chilled. Sweeter Bual and Malmsey pair better with desserts or cheese courses.
97. A. Natural heating term - Canteiro refers to Madeira aged on wooden supports (canteiro) in naturally warm attic warehouses, using ambient heat rather than artificial estufagem heating for slower, more refined development.
98. B. Pineau category - Pineau des Charentes is a Vin de Liqueur (mistelle), made by adding Cognac to unfermented grape juice rather than stopping active fermentation as in Vin Doux Naturel.
99. D. Vin de Liqueur distinction - Vins de Liqueur add spirit to unfermented or barely fermented grape juice, while Vins Doux Naturels add spirit during active fermentation to stop it at desired sweetness.
100. C. 12-17 g/L sweetness term - Brut Nature has 0-3 g/L, Extra Brut 0-6 g/L, Brut 0-12 g/L, Extra Dry 12-17 g/L, Sec 17-32 g/L, Demi-Sec 32-50 g/L, and Doux over 50 g/L.