

Tysiąc Winorośli: Nowa Perspektywa na Wino

Indeks: **751044** Producent: **Mitchell Beazley** Kod producenta: **9781784729233**

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Opis

One Thousand Vines: A New Way to Understand Wine

Producent: Mitchell Beazley

- **temat:** Alcoholic beverages, Beverages, Wines, Englische Bücher / Sachbuch / Essen u. Trinken, Wein (Weinbau), Wein / Führer überregional, Lexikon, Handbuch, ANTIQUES & COLLECTIBLES / Wine, Antiques & Collectibles/Wine, COOKING / Beverages / Alcoholic / General, COOKING / Beverages / Alcoholic / Wine, COOKING / Beverages / General, Cooking/Beverages - Alcoholic - Wine, Cooking/Beverages - Alcoholic- General, REFERENCE / Yearbooks & Annuals, Reference/Yearbooks & Annuals, ANF: Food and Drink, ANTIQUES & COLLECTIBLES, ANTIQUES & COLLECTIBLES / Wine, Alcoholic, Alcoholic beverages, Antiques & Collectibles/Wine, Beverages, Beverages - Alcoholic - Wine, Beverages - Alcoholic- General, COOKING, COOKING / Beverages / Alcoholic / General, COOKING / Beverages / Alcoholic / Wine, COOKING / Beverages / General, Cooking/Beverages - Alcoholic - Wine, Cooking/Beverages - Alcoholic- General, Englische Bücher, Englische Bücher / Sachbuch / Essen u. Trinken, Essen u. Trinken, Essen und Trinken: Weine, Food and drink: alcoholic beverages, Food and drink: beverages, Führer überregional, Lexikon, Handbuch, General, General Adult, Non-Fiction, REFERENCE, REFERENCE / Yearbooks & Annuals, Reference/Yearbooks & Annuals, Sachbuch, Wein, Wein (Weinbau), Wein / Führer überregional, Lexikon, Handbuch, Wijn en dranken, Wine, Wines, Yearbooks & Annuals, essential; wine guide; how to drink wine; gifts for wine lovers; gifts for women; gifts for men; authoritative; sommelier; world atlas of wine; expert; coffee table books; learn about wine; wine bible; reference; wine pairing; science of wine; wine encyclopaedia; vineyards, essential; wine guide; how to drink wine; gifts for wine lovers; gifts for women; gifts for men; authoritative; sommelier; world atlas of wine; expert; coffee table books; learn about wine; wine bible; reference; wine pairing; science of wine; wine science; wine encyclopaedia; vineyards, Essen und Trinken: Weine, Food and drink: alcoholic beverages, Food and drink: beverages
- **wiążący:** hardcover
- **język:** english, english, english
- **waga przedmiotu:** 1050 grams
- **strony:** 352
- **słowo kluczowe tematu:** essential; wine guide; how to drink wine; gifts for wine lovers; gifts for women; gifts for men; authoritative; sommelier; world atlas of wine; expert; coffee table books; learn about wine; wine bible; reference; wine pairing; science of wine; wine encyclopaedia; vineyards, essential; wine guide; how to drink wine; gifts for wine lovers; gifts for women; gifts for men; authoritative; sommelier; world atlas of wine; expert; coffee table books; learn about wine; wine bible; reference; wine pairing; science of wine; wine science; wine encyclopaedia; vineyards
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- **producent:** Mitchell Beazley

- | Parametry | |
|---------------|---------------|
| ISBN | 9781784729233 |
| Waga | 1050g |
| Rodzaj oprawy | twarda |

What's in a grape?

Wine is made with grapes, and grapes alone, according to the official definition offered by the CIV, which regulates wine production in 50 countries, including France. But why should it be the berries of the vine, rather than any other fruit? One reason is their very particular composition, which makes it possible to arrive at a stable fermented drink naturally, without need of correction of the process. If we wish to understand vinification and the immense diversity of wine styles and characteristics, we must examine the grape and its 1,500 compounds. Which are the most important? Why do the berries of the *Vitis* plant yield a fruit so ripe for fermentation? Are they affected by the challenges of viticulture?

Fruit wines and grape wines

Print rates and page sizes

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A unique language

One of the most common of all the products that page layout can produce is a wide range of products. The program is used to produce a wide range of products from data page setup for publications, and plans for the design of a wide range of products. The program is used to produce a wide range of products from data page setup for publications, and plans for the design of a wide range of products.

can be "ferried" without some kind of addition, however, be it sugar, or the acids required to stabilise them and prevent microbial invasion.

Very few fruits have natural stabilisers, in fact apart from grapes, there are only really apples and pears, and this characteristic is acknowledged in France with AOC recognition of certain kinds and varieties (from Pays d'Oc, Camargue, Corbieres, Perche and Dombrova). There are even increasing numbers of professionals who maintain that these "free wines" are more valued by French juries than those which require additives.

Some have provided, however, the list of all the grapes which have provided, however, the list of all the grapes with particular chemical make-up, with some help from the case of domestication of Vitis, no doubt.

A unique balance

The very existence of viticulture is a delicate pose, that grapes have a great tendency to produce a delicious fermented drink, and this fruit has been required to stabilise, both microbially and chemically, a resultant brew that would otherwise naturally tend to degrade and spoil. The quality and nature of their composite compounds are as crucially important

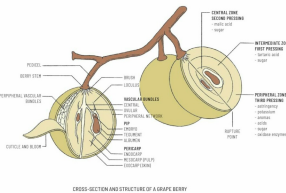
A unique balance

born as the quipars in which they occur. The spontaneous fermentation of grapes results in alcohol levels that are initially propitious for yeasts and bacteria but become less so as the ethanol levels rise. Acidic contents microbial development within this environment: the greater the acidity and the lower the pH, and the higher the alcohol content, the less conducive it is to such organisms. Controlling factors are a range of elements that determine the quality of the wine and play a major role in its structure, aroma, stability and potential for ageing. The small size of the berries and the development they provide the must with high concentrations of sugars, acids and aromatic compounds. The small size of the grapes have enough water to allow fermentation to proceed. All these elements are not homogeneously spread throughout the grape cluster, or indeed from one vineyard to the next. However, the skin accounts for somewhere between 10 and 25 per cent of the weight of a grape berry and contains a high concentration of aromatic and phenolic compounds with some organic acids. The pips, which comprise less than 10

percent of the berry, are in polysaccharide phenolic compounds. Carbohydrates make up 75 percent of the berry, including sugars and amino acids, with the remainder of the berry structure within cuticles and aromatics. The stems (the structure within cuticles that makes up five percent of the bunch) and is sometimes used in winemaking contains waxes, polyphenols and cellulose. Every part of the bunch has a certain mineral composition, temperature and levels will differ according to the grape, variety, type of viticulture, that year's weather and the date of harvest: all these parameters play a role in defining both the grape's potential for vitification and a wine's organoleptic profile.

The base compounds – water, citric, and sugars –
Grape composition and quality are of crucial importance for good wine. Like many foods, a bunch of grapes is primarily made up of water, but has been about 80 percent in the plant's cells. The main component of plant cells, which is in liquid is called the major component of plant cells, which

Reading wines



CROSS-SECTION AND STRUCTURE OF A GRAPE BERRY