

Aroma & Taste Guide

Fruit

citrus	gooseberry
berry	grape
jammy	grapefruit
black fruits	lemon
dried fruits	lime
green fruits	lychee
red fruits	melon
tropical fruits	orange
white fruits	peach
apple	pear
apricot	pineapple
banana	plum
black cherry	prune
blackberry	raisin
blackcurrant/cassis	raspberry
blueberry	redcurrant
boysenberry	strawberry
cherry	tomato
fig	

Caramelized

butter	molasses
butterscotch	soy sauce
chocolate/cocoa/ mocha	syrup
honey	toffee

Taste

acid	sharp
bitter	sour
crisp	sugar
dry	sweet
off-dry	tannic
salt	tart
semi-sweet	zesty

Vegetative

artichoke	herbal
asparagus	leaves
basil	mint
bell pepper	onion
eucalyptus	pea
ginger	pine
grass	tea
green pepper	

Floral

geranium	perfume
jasmine	rose
lavender	violet
lilac	

Spice

green spices	cinnamon
red spices	clove
anise/licorice	pepper

Nut

almond	hazelnut
coconut	walnut

Texture

chewy	thick
creamy	thin
heavy	velvety
oily	watery
robust	wax
soft	

Earth

chalk	metallic
corked	mildew
dirt	mineral
dust	mold
flint	mushroom
fungal	pencil shavings
leather	smoke

Wood

burnt toast	smoke
cedar	tobacco
coffee	vanilla
oak	

Chemical

acetic/vinegar	petroleum
alcohol	pungent
burnt matches	rubber
garlic	sulfur
glycerine	tar

Microbiological

creamy	yeast
lactic acid	

Structure

balanced	light
complex	medium
delicate	simple
full-bodied	