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Wine Glasses: What You Should Know

When you have found a wine you really love and it is time to enjoy it, have you ever stopped to wonder what to serve it in? Your wine glass can significantly affect the taste of your wine. Picking the proper sort of wine glasses to invest is one of the most important choices a wine buff can make.

The Basics:

At an exceedingly minimum, your wine glass should be tulip shaped with a bowl that tapers as you get to the top. This helps keep the smells in the glass and augments your tasting pleasure. The bowl should be broad enough to enable for adequate swirling, which kicks up the wine's aromas and vaporises the alcohol providing access for smelling. This is important since smelling your wine is 80% of the tasting process.

As an expert and a [wine speaker](#) I suggest buying real crystal—more for functional reasons than beauty. Crystal has a coarse surface that helps perturb the wine when swirled, enabling us to better smell and experience the wine (it also increases the production of bubbles in Champagne). The thinner the glass, especially the rim, the better the wine will taste. Less glass, more wine—it just sounds right! Find a glass that is at least 8-10 inches tall and made of clear glass with no etching or designs. Colored or ornamental glasses affect the full delight in the wine's true color.

Sizing things Up:

The smaller glasses utilised for white wines permit their more soft aromas to focus in the glass. This concentration makes sure we will be able to smell the wines better, and as discussed formerly, smelling is the workhorse of tasting. Inversely, larger glasses with broader bowls provide red wine greater surface area for swirling allowing the oxygen to open their fabulous tastes. The bubbles found in champers and champagnes benefit from the long slender flute shape.

In the 1960s Professor Claus Riedel initially introduced his varietal-specific glasses after he realised the aromas, tastes and balance of different varietals were reinforced by the shape of the wine glass. There are variations in the taste but they're subtle. If you do not have the budget (or cabinet space) for a large number of different glasses, no necessity to worry. Just be sure what you purchase is good quality.

The Last Word:

As far as I am certain if you buy a quality set of crystal glasses for red, white and champagne, you are fully prepared for almost any drinking occasion. If you are truly on a budget, buy good quality, all purpose crystal wine glasses with the tulip shape, roughly 8-10 inches tall. Some of the better brands include Riedel, Spiegelau and Schott-Zwiesel. Of course, each glass company makes one or two different lines in assorted price range from affordable to about as high as anybody might wish to spend!

The writer is a wine expert and whose presentations provide fanciful [team building ideas](#) and [corporate retreat ideas](#).

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