



## Understanding Wine Technology: The Science of Wine Explained (3rd Revised edition)

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By David Bird

DBQA Publishing. Paperback. Book Condition: new. BRAND NEW, Understanding Wine Technology: The Science of Wine Explained (3rd Revised edition), David Bird, The production of wine is described in detail from the creation of a vineyard, through the production of grapes and their subsequent processing and quality control, to the bottling of the finished wine. It explains why the choice of land is important in establishing a new vineyard, and how vines and soil interact and thus create the traditional links between region and grape variety. The main part of the book is devoted to the incredibly complex series of operations that constitute the transformation of grape juice into wine. All of this is done without recourse to the knowledge of advanced chemistry. Chemical formulae and equations are kept to the basic minimum that is necessary to explain the changes that occur during these processes. This third edition includes extended chapters on the production of the main categories of wine: red, pink, white, sparkling, sweet and fortified. This section of the book is of particular interest for those who are not studying for exams, but are merely dedicated amateurs who want to know more about how their favourite wine is produced...



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