

ISWN

Wine Style Framework (WSF)

V 1.1 - 2006

About this file

The ISWN Wine Style Framework was developed by the ISWN organization in and published as public domain information in 2003. This means that all the information and knowledge concerning the ISWN Wine Style Framework is publicly available free of charge for any non-commercial and/or commercial use

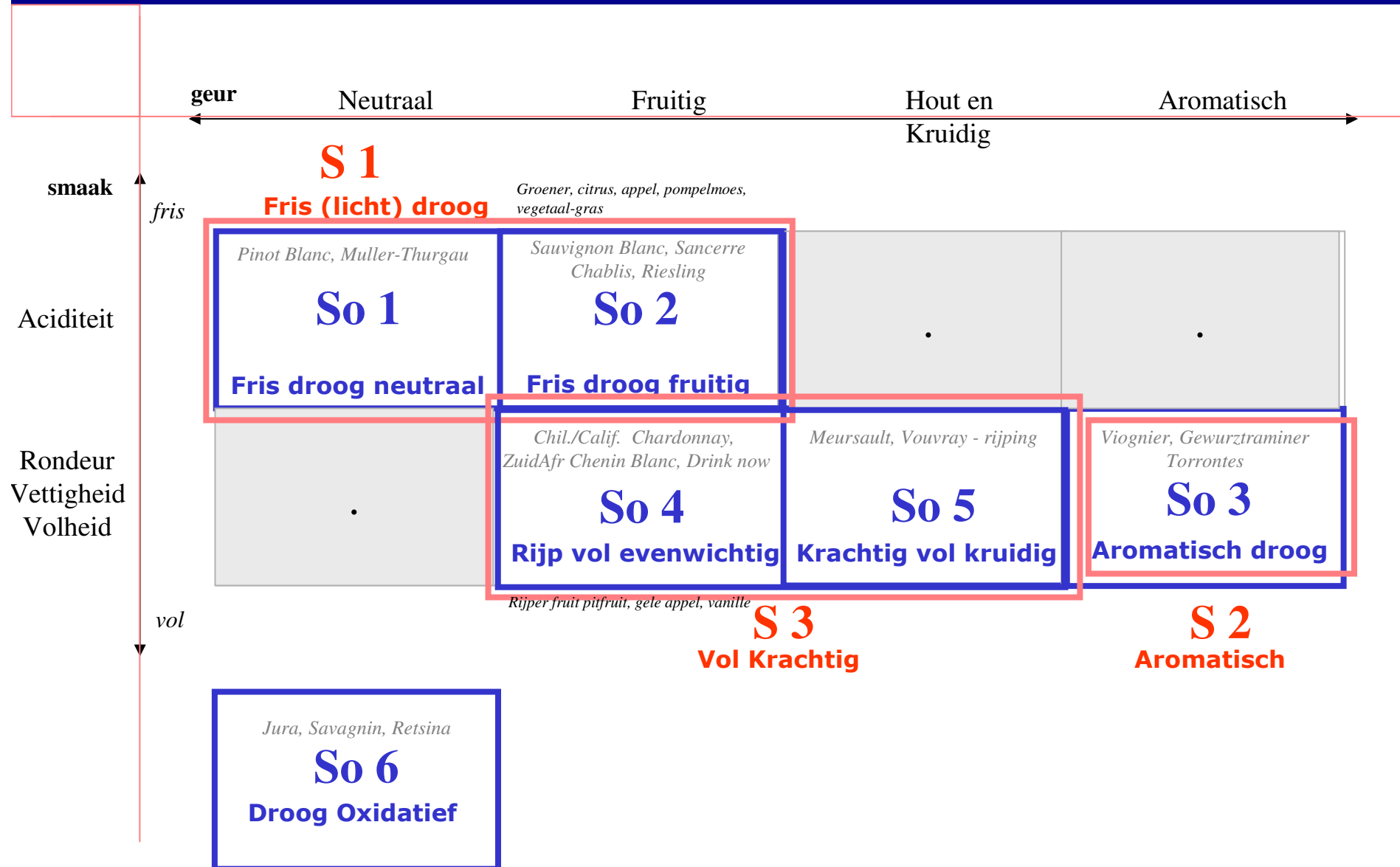
The purpose of this file is to give a handy overview of the different wine styles. This file can be printed and used as a handy reference when working on the classification of wines.

Please note that:

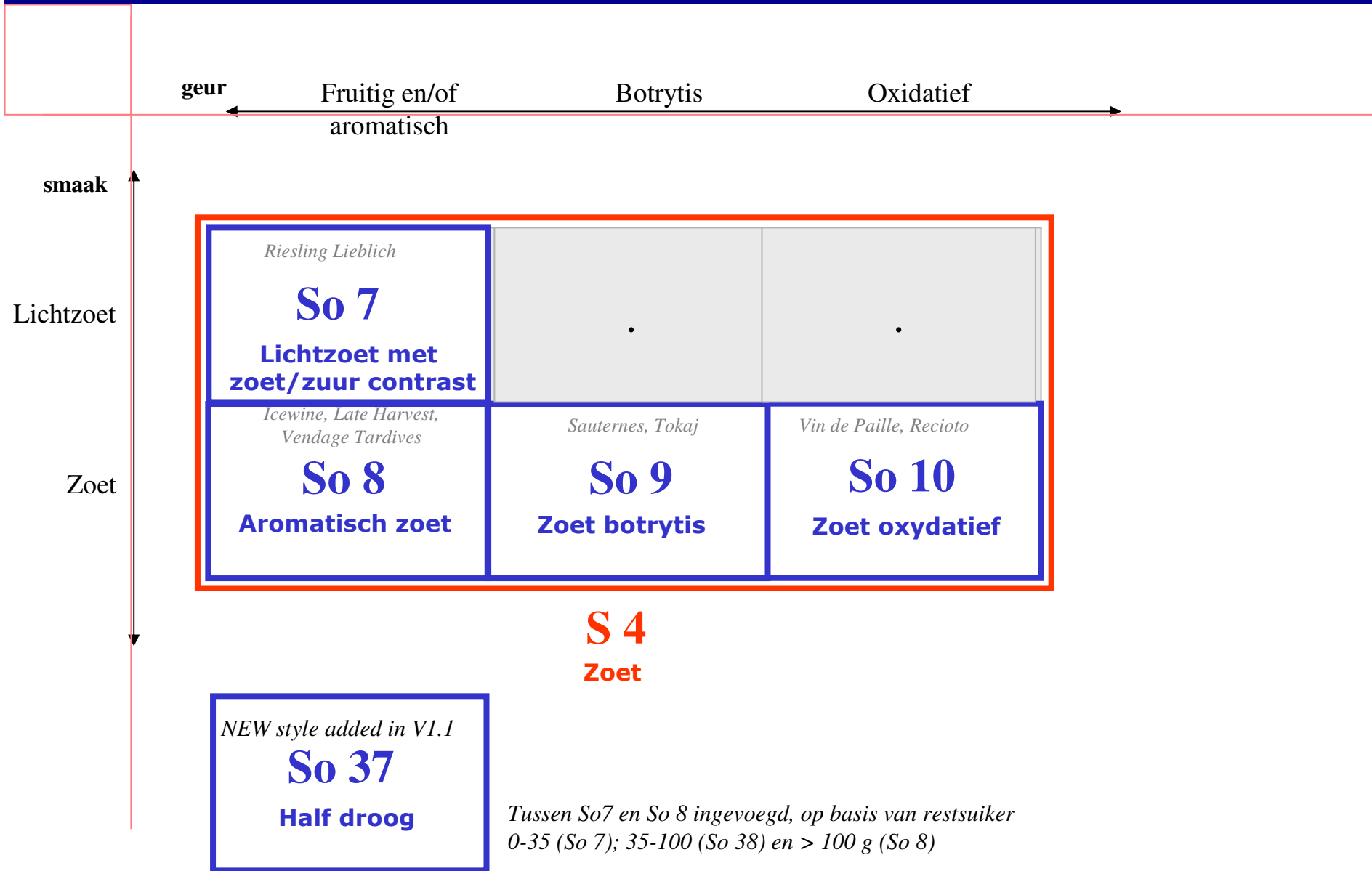
- an elaborate white paper on the ISWN Wine Style Framework is available, explaining the rationale, methodology and definition of the wine styles.***
- a technical implementation of the ISWN WSF is available in the ISWN Global Reference database for use by wine producers and retailers worldwide***

For further information or questions, please contact S4 BVBA at info@S4.be

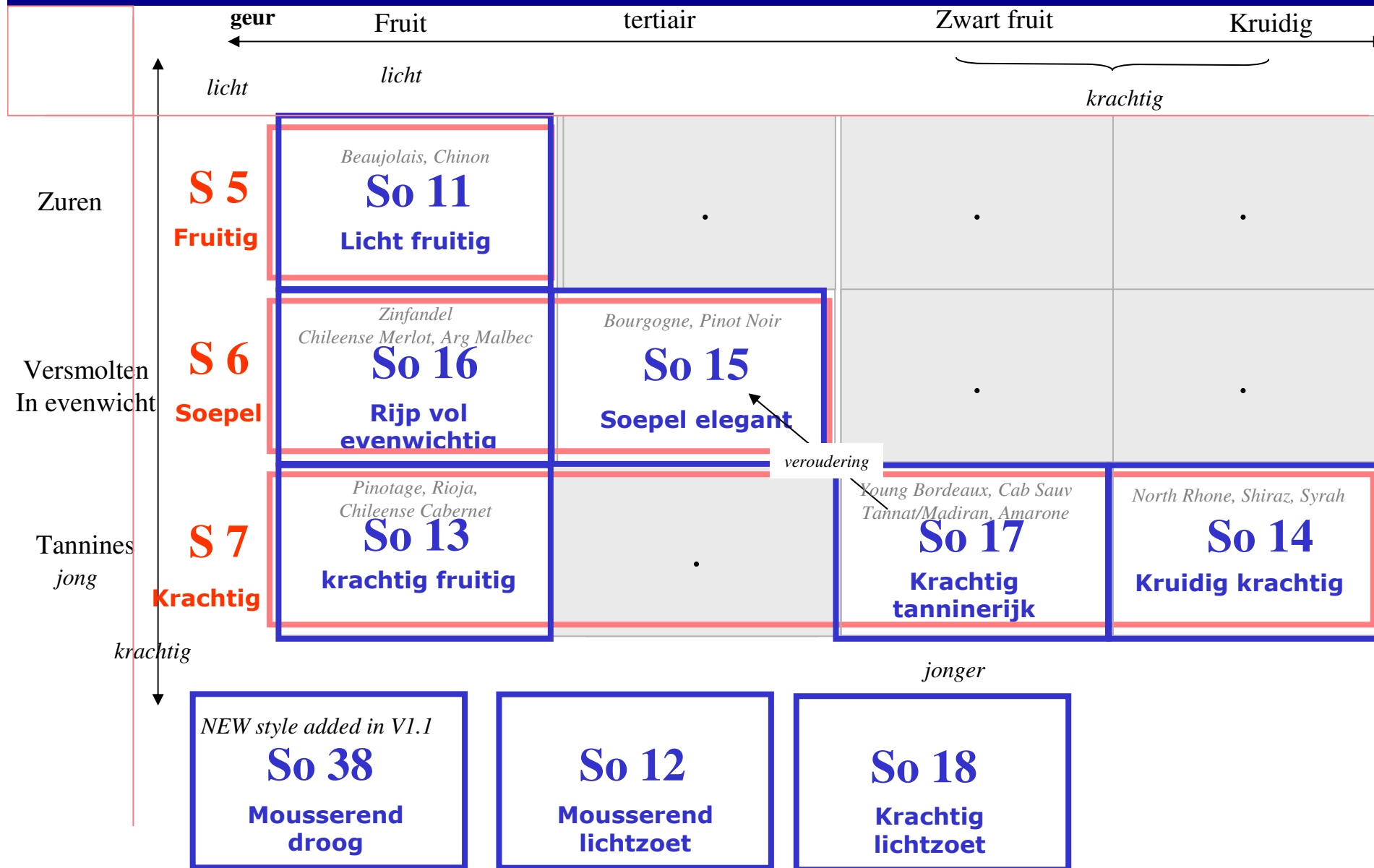
WHITE – Dry and Semi-Dry



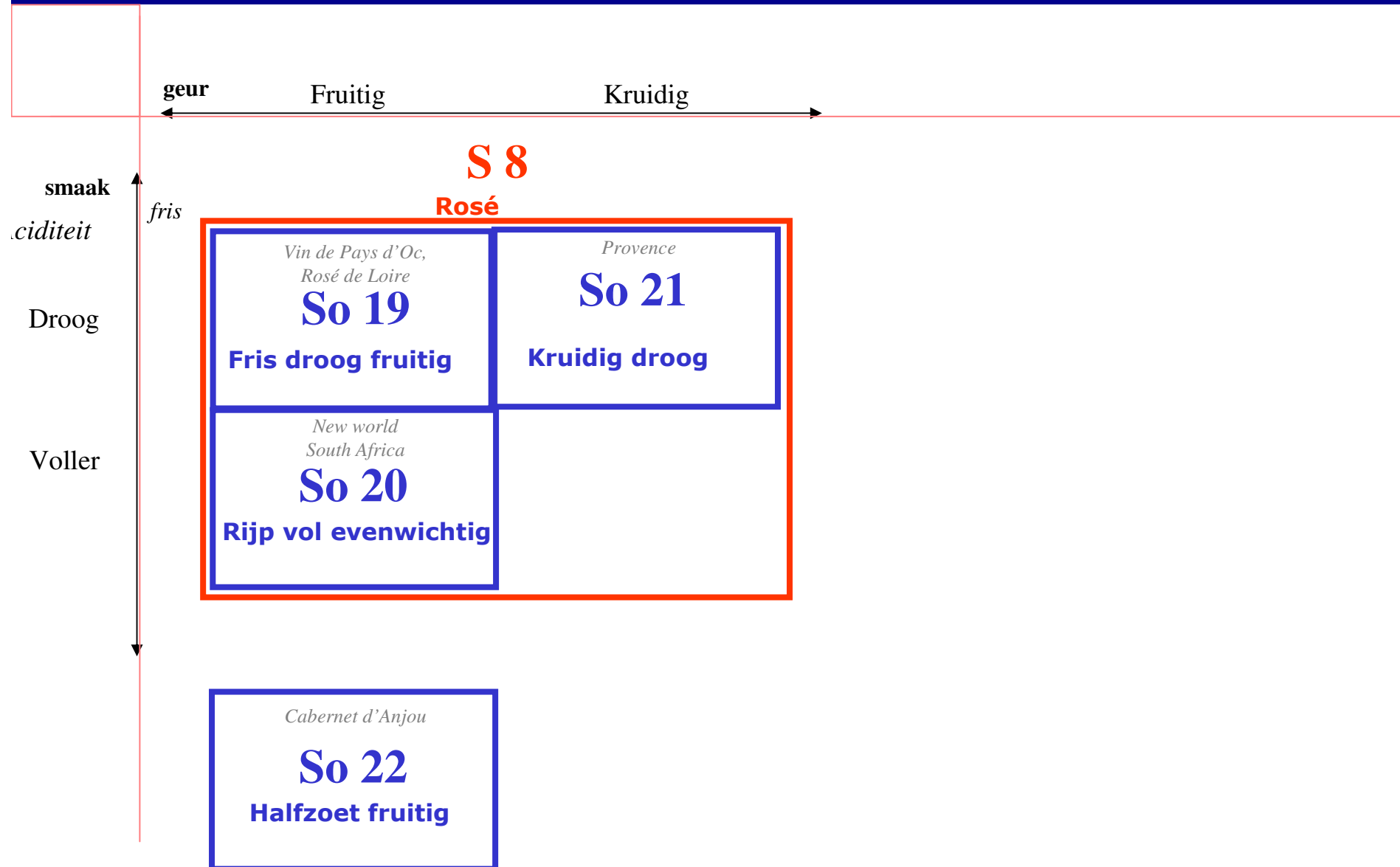
WHITE – Sweet, Semi-Sweet, Light-Sweet



RED



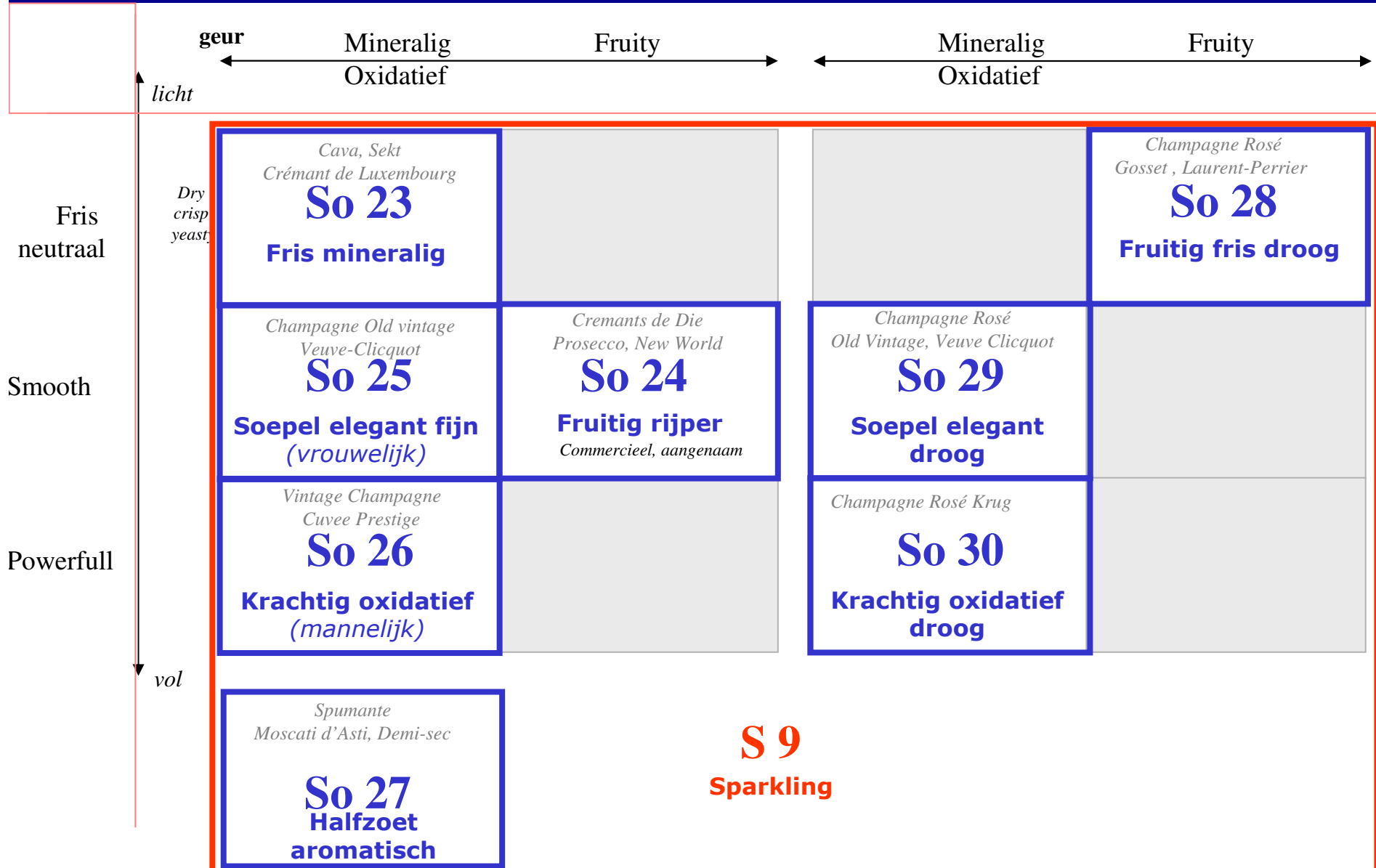
ROSE – Dry and Semi-sweet



SPARKLING

White

Rosé



FORTIFIED

White

Red

SMELL

Fruitig en/of
aromatisch

Oxidatief

Fruitig en/of
aromatisch

Oxidatief

S 10
Fortified

TASTE

fris

Dry

Semi Sweet

Sweet

vol

	<i>Madeira Sercial, white Port Sherry Amontilado/Fino</i> So 32 Oxidatief droog v.		
	<i>Madeira Verdelo/Psoal Sherry Oloroso</i> So 33 Oxidatief halfzoet v.		
	<i>Muscat de Rivesaltes</i> So 31 Aromatisch zoet v.	<i>Moscatel, Madeira Mamsey Sherry Cream</i> So 34 Oxidatief zoet v.	<i>Port LBV Late Bottled Vintage Ruby Port, Banyuls Rimage</i> So 35 Fruitig zoet v.
			<i>Port Tawny, Banyuls Rancio</i> So 36 Oxidatief zoet v.

For more information:

www.iswn.org