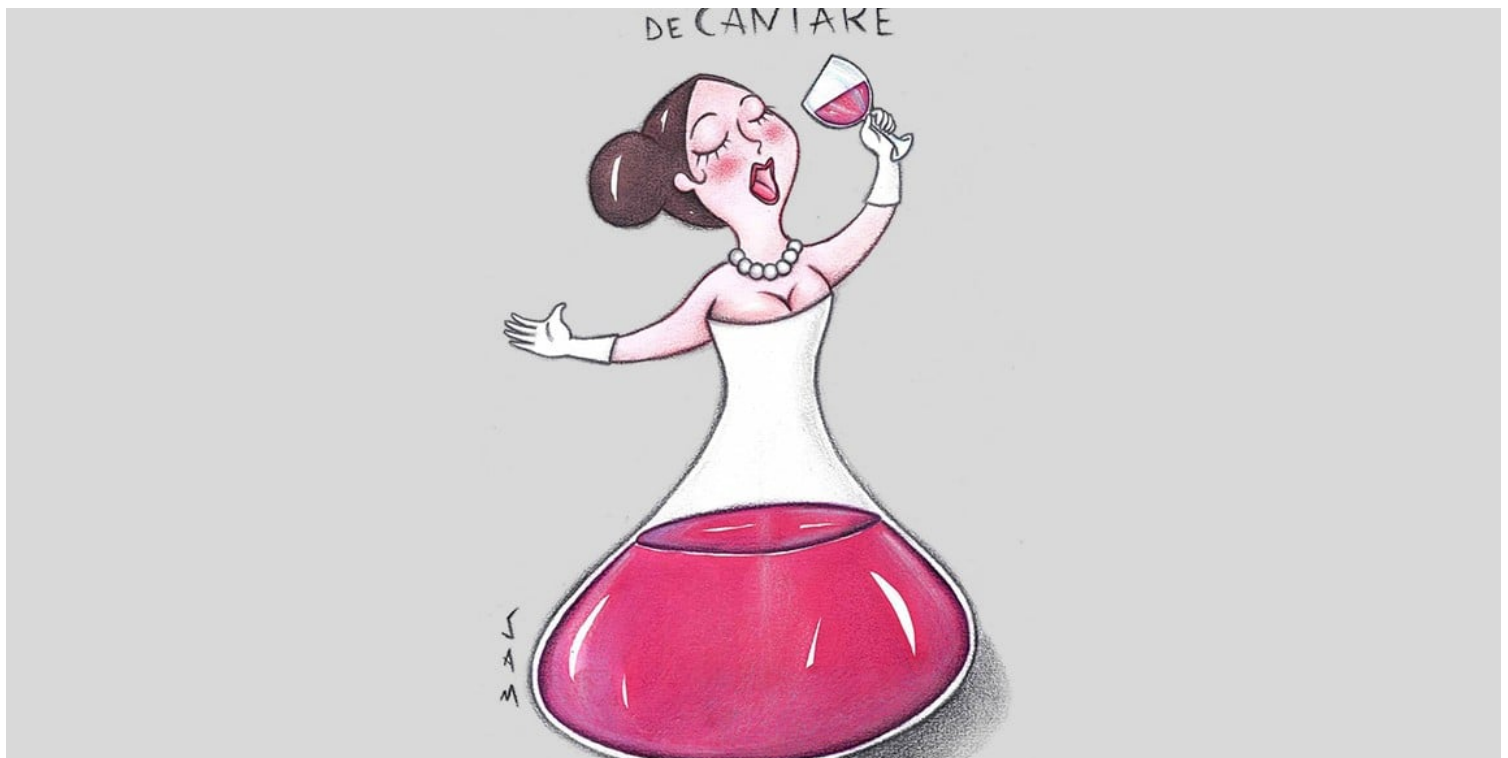


Comic Strip

Why should I use a decanter?

di: Redazione

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Why should I use a decanter? There are two reasons why we decant wines:

1. Decant an older wine to separate it from its sediment.
2. Decant a younger wine to increase aeration, revealing more complexity, and opening up aromas and flavors.
 - To enjoy young wines fully (up to 10 years for both red and white) consider opening them 8 – 12 hours prior to consumption for aeration, or decant the wine, as this shortens the aeration process.
 - The main preservation element in wine is carbon dioxide, which is integrated with the wine during the first (= alcoholic) fermentation.
 - Decanting reduces the amount of carbon dioxide and “matures” the wine, allowing the bouquet to develop faster.
 - On the palate, decanted wine expresses higher levels of fruit in red wines and tends to integrate and smooth out tannins.
 - When decanting young wines, turn the bottle straight into the decanter and let it splash into the vessel, allowing maximum aeration.

- When decanting off the sediment of an old wine, slowly pour the wine into the decanter without allowing any sediment to leave the bottle.

We suggest you try the following exercise:

Using identical glasses, decant half the bottle and serve the other half directly from the bottle – then draw your own conclusion.

Riedel: www.riedel.com/all-about-riedel/why-use-a-decanter