

Global Chinese Press

Be in love with wine, come and join “The Best B.C. Wine 2013 : Wine Tasting” with Export Ventures Group Inc.(EVG) in Vancouver!

Learning about wine is like space travel: Once you get going, there's no end in sight. Fortunately for those wine lovers who attended “The Best B.C. Wine 2013: Wine Tasting”, they were offered an unparalleled experience in the informative tasting event. Learning about wine is a fascinating experience, full of new flavours, new places, and new friends.

The wine tasting event was successfully held by EVG (Export Ventures Group Inc.). EVG dedicates to give wine enthusiasts the opportunity to sample a range of wines. “The Best B.C. Wine 2013: Wine Tasting” is not just for wine expertise, it is for anyone who has the passion for wine.

Global Chinese Press has also shared a proper procedure to wine tasting in order to get the most pleasure from what is in the glass. The first step to take is to look at the wine closely and you will notice the depth of color. Secondly, please take the opportunity to sniff the wine. The purpose of sniffing wine before tasting is to give you a preview of what is to come when sipping. Finally, it's time to take a sip of the wine you've been seeing and smelling. By swirling or slurping the wine over the tongue, you will experience the maximum impact of the wine you taste.

In addition, Global Chinese Press has recommended three award-winning wines of 2013:

1. Perseus Winery, 2009 Invictus

Taste: Appealing oak and eucalyptus aromas lead to a dense, complex palate of characteristic cassis, blackberry, cigar box and earth, with subtle flavours of olive and sage. Great for rich, savoury dishes of lamb, beef, or duck. Perfect with cheese and chocolate, or on its own.

2. Unsworth Vineyards, 2011 Pinot Gris

Taste: Pale lemon-green. The nose reveals a bouquet of pear, sweet lemons and notes of ripe stone fruit. On the palate, exotic lime peel is animated by lively acidity and elegant minerality, emanating a harmonious and bright mouthfeel.

3. Meyer Family Vineyards, 2011 Pinot Noir

Taste: The wine is round, concentrated and jammy, with fresh berry and plum-jam flavours enlivened by spice and tight acidity. Great for grilled salmon or roast pork.

