

## WSET Level 2 Award in Wines

### Paper 02 — Answer Key & Explanations

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- 1. B** — Protected Designation of Origin  
*PDO (Protected Designation of Origin) is the EU category for wines from specific regions, including AOC and DOC.*
- 2. B** — Chianti and Brunello di Montalcino  
*Sangiovese is the grape behind Chianti and Brunello di Montalcino, both from Tuscany, showing red cherry and herbal notes.*
- 3. C** — Shiraz  
*Barossa Valley produces rich, full-bodied Shiraz from some of the world's oldest vines.*
- 4. B** — Sauternes  
*Sémillon, often blended with Sauvignon Blanc, is the primary grape in Sauternes, producing botrytis-affected sweet wines.*
- 5. B** — The lowest Prädikat level, made from ripe grapes  
*Kabinett is the lightest Prädikat category, made from fully ripe grapes and typically lighter in body.*
- 6. B** — Burgundy, France  
*Burgundy is the spiritual home of Pinot Noir, producing elegant wines with cherry fruit and earthy complexity.*
- 7. B** — Pinot Noir  
*Willamette Valley's cool climate is ideal for elegant Pinot Noir, similar in style to Burgundy.*
- 8. B** — Old World wines tend to be more restrained with earthy notes, while New World wines are fruit-forward  
*Old World wines emphasize terroir and restraint with earthy notes, while New World wines are typically fruit-forward.*
- 9. B** — Differences in wine quality and style between different harvest years  
*Vintage variation describes how weather conditions in different years affect grape quality and wine style.*
- 10. C** — To clarify wine by removing suspended particles  
*Fining agents bind to suspended particles in wine, causing them to settle out for removal, improving clarity.*
- 11. B** — Austria  
*Grüner Veltliner is Austria's most important white grape, producing crisp wines with white pepper and citrus notes.*
- 12. B** — It concentrates sugars and adds honeyed complexity to sweet wines  
*Noble rot dehydrates grapes, concentrating sugars and acids while adding honeyed, complex flavors to wines like Sauternes.*
- 13. B** — Tuscany  
*Chianti Classico is a Sangiovese-based wine from the heart of Tuscany, marked by the Gallo Nero (black rooster).*
- 14. B** — Well-drained soils stress vines, producing concentrated, quality fruit  
*Well-drained soils like gravel and limestone stress vines moderately, concentrating flavors and improving quality.*
- 15. B** — Minimum aging of 3 years with at least 1 year in oak  
*Reserva indicates Spanish red wine aged for at least 3 years total with minimum 1 year in oak barrels.*
- 16. B** — Required labeling for wines containing sulfur dioxide above minimum levels, used as a preservative  
*Sulfites (sulfur dioxide) are used as preservatives in wine; labeling is required above certain threshold levels for consumer information.*

- 17. B** — Drying grapes (appassimento) before fermentation  
*Amarone uses appassimento, drying grapes indoors for months to concentrate sugars before fermentation into a powerful dry wine.*
- 18. A** — Denominazione di Origine Controllata  
*DOC (Denominazione di Origine Controllata) is Italy's quality designation for controlled origin wines.*
- 19. B** — Alcohol percentage, volume, producer, and country of origin  
*Regulations require alcohol percentage, volume, producer name, and country of origin on wine labels.*
- 20. B** — Tempranillo (Tinto Fino)  
*Ribera del Duero produces powerful Tempranillo wines (locally called Tinto Fino) from high-altitude vineyards in Spain.*
- 21. B** — The wine comes from the historic heartland of the appellation  
*Classico designates wine from the historic core area of an appellation, such as Chianti Classico.*
- 22. C** — Cabernet Sauvignon  
*Napa Valley produces world-class Cabernet Sauvignon, particularly from sub-regions like Rutherford and Oakville.*
- 23. B** — The wine has undergone extended aging beyond the minimum DOC/DOCG requirement  
*Riserva indicates extended aging beyond standard requirements, typically resulting in more developed wines.*
- 24. A** — Protected Geographical Indication, a broader regional designation than PDO  
*PGI (Protected Geographical Indication) is a broader EU category with fewer restrictions than PDO, like French Vin de Pays.*
- 25. B** — French oak adds subtle vanilla and spice, while American oak adds stronger coconut and vanilla  
*French oak imparts subtle flavors like vanilla and spice, while American oak gives more pronounced coconut and sweet vanilla notes.*
- 26. B** — Temperature during ripening  
*Temperature affects acidity retention; cooler temperatures preserve acidity while warm temperatures reduce it.*
- 27. B** — Slightly sweet with just perceptible sugar  
*Off-dry wines have slight residual sugar that is just perceptible, more than dry but not overtly sweet.*
- 28. B** — Moderate temperatures leading to balanced acidity and moderate alcohol  
*Maritime climates have moderate temperatures from ocean influence, producing balanced wines with good acidity.*
- 29. C** — Veneto  
*Amarone is made in Veneto using dried grapes (appassimento), creating a powerful, concentrated red wine.*
- 30. B** — High-acid Chablis or Sancerre  
*High-acid wines like Chablis and Sancerre are versatile with food, cutting through rich dishes and refreshing the palate.*
- 31. B** — New oak imparts more flavor compounds like vanilla and toast  
*New oak barrels release more flavor compounds (vanilla, spice, toast) while old oak has minimal flavor impact.*
- 32. B** — Champagne  
*Blending red and white wine to make rosé is generally prohibited for still wines but allowed for Champagne production.*
- 33. B** — Sauvignon Blanc  
*Marlborough produces internationally renowned Sauvignon Blanc with intense passion fruit and herbaceous notes.*
- 34. B** — Medium-bodied white wine with good acidity  
*Fatty fish pairs well with medium-bodied whites that have acidity to cut through richness, like oaked Chardonnay.*

- 35. C** — Piedmont  
*Barolo and Barbaresco are premium Nebbiolo wines from Piedmont in northwestern Italy.*
- 36. C** — Grape spirit to increase alcohol content  
*Fortification adds grape spirit to wine, stopping fermentation and increasing alcohol, as in Port and Sherry.*
- 37. A** — Red wine ferments at higher temperatures with grape skins present  
*Red wine fermentation includes grape skins for color and tannin extraction, typically at warmer temperatures than white wine.*
- 38. A** — Beaujolais Nouveau  
*Carbonic maceration ferments whole grapes in CO<sub>2</sub>, producing fruity, low-tannin wines like Beaujolais Nouveau.*
- 39. B** — Tar and roses  
*Nebbiolo produces powerful wines with distinctive tar and rose petal aromatics, along with high tannins and acidity.*
- 40. C** — Lactic acid  
*MLF is a bacterial conversion of sharp malic acid into softer lactic acid, reducing acidity and adding buttery notes.*
- 41. A** — Aging wine on dead yeast cells to add texture and complexity  
*Sur lie aging keeps wine in contact with dead yeast cells (lees), adding creaminess and complexity, common in Muscadet and Champagne.*
- 42. C** — Southern Rhône  
*Châteauneuf-du-Pape is in the Southern Rhône, producing powerful red blends primarily from Grenache.*
- 43. C** — Douro Valley  
*Port is a fortified wine from the Douro Valley in northern Portugal, aged in Vila Nova de Gaia.*
- 44. C** — Médoc  
*The Médoc on the Left Bank is renowned for Cabernet Sauvignon-based wines, including Pauillac and Margaux.*
- 45. B** — Malbec  
*Mendoza, at the foot of the Andes, produces Argentina's signature Malbec with intense dark fruit flavors.*
- 46. B** — Soil, climate, topography, and human influence  
*Terroir is the combination of soil, climate, topography, and human factors that give wine its unique character.*
- 47. B** — Aromatic white wines from Riesling and Gewürztraminer  
*Alsace specializes in aromatic white wines, particularly Riesling, Gewürztraminer, and Pinot Gris.*
- 48. B** — Direct press treats grapes like white wine with minimal skin contact, while saignée is a byproduct of red wine  
*Direct press treats red grapes like white wine with minimal skin contact, while saignée bleeds off juice from red wine fermentation.*
- 49. B** — They provide texture, aging potential, and astringency  
*Tannins from grape skins and oak provide structure, texture, and aging potential while contributing astringency.*
- 50. B** — It is neutral and takes on characteristics from winemaking and region  
*Chardonnay is a neutral variety that reflects terroir and winemaking choices, ranging from crisp and unoaked to rich and buttery.*



