**Tasting Categories**

*Wines are judged by country, region, variety/style and vintage as appropriate.*

**STILL WINES**

1. **Vintage/Non Vintage Wines**

*(white, rosé, red)*

* Dry
* Medium
* Sweet
* Eiswein/Icewine
* Botrytis

**SPARKLING WINES**

**2. Champagne**

*(white, rosé)*

* Zero Dosage
* Ultra Brut
* Brut
* Extra Dry
* Sec
* Demi-Sec
* Doux
  + Non Vintage
  + Vintage
  + Prestige Cuvée
  + Special Edition

**3. Cava**

* Brut Nature
* Brut
* Extra-Dry
* Dry
* Demi-Sec
* Sweet
  + Cava
  + Reserva
  + Gran Reserva

**4. Prosecco**

* Prosecco DOC
* Prosecco die Treviso DOC
* Di Conegliano-Valdobbiadene DOCG
* Di Valdobbiadene Superiore di Cartizze DOCG
* Di Superiore Colli Asolani DOCG
* Other
  + Dry
  + Brut
  + Extra Dry

**5. Bottle Fermented Sparkling Wine**

*(white, rosé, red)*

* Dry
* Medium
* Sweet
* Traditional Method
  + Transfer Method

**6. Tank Fermented Sparkling Wine**

*(white, rosé, red)*

* Dry
* Medium
* Sweet

**7. Lightly Sparkling / Perle**

* Dry
* Medium
* Sweet

**FORTIFIED LIQUEUR WINES**

**8. Madeira**

* Sercial and other dry styles
* Verdelho and other medium styles
* Bual and other medium sweet styles
* Malmsey and other sweet styles

**9. Port**

* White
* Pink
* Ruby
* Tawny
* Aged Tawny
* Reserve
* Crusted
* Late Bottled Vintage
* Single Quinta Vintage
* Colheita
* Vintage

**10. Sherry**

* Fino
* Manzanilla
* Manzanilla Pasada
* Amontillado *(true)*
* Amontillado *(sweetened)*
* Palo Cortado
* Oloroso *(sweet)*
* Oloroso *(dry)*
* Cream
* Pale Cream
* Pedro Ximenez
* Other styles

**11. Vermouth & Other Aromatised Wines**

**12. Worldwide Fortified Wine / Vin De Liqueur**

* White *(dry)*
* White *(sweet)*
* Red *(wood aged)*
* Red *(bottle aged)*
* 'Irish' Poteen
* Flavoured Spirits
* Other *(please specify)*