

Wine Making, Tasting and Selecting

Adam Heller

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Edited by Adam Heller



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Wine Making, Tasting and Selecting

About the Book

The topics included in this book on wine are of utmost significance and are bound to provide incredible insights to readers. The process of making wine begins with the selection of grapes, crushing them and then preserving them in a bottle. There are different variants of wine like fruit wine, white wine, red wine, mead and rose wine. For all those who are interested in the making and selection of wine, this book can prove to be an essential guide. It will help the readers in developing a better understanding of the procedures related to wine making.

About the Editor

Adam Heller pursued his diploma in Wine and Management Programme from Le Cordon Bleu, France. His expertise lies in food and wine pairing and wine service techniques. Heller's works have been published in various books as reference materials for students. He has also been an invited speaker at various international culinary conferences. Heller has won over 10 awards and recognitions for his researches and teaching service.



