



WHISKY TASTING 101

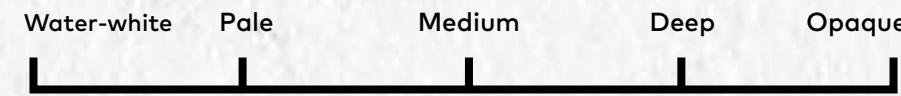
Use this approach to tasting spirits, developed by the Wine & Spirit Education Trust (WSET), to improve your understanding of taste and flavour in whisky. This will help you create exciting serves and communicate about whisky with confidence.

01 APPEARANCE

Clarity



Intensity



Colour



Other Observations

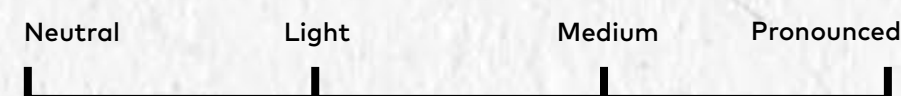
E.g. Louching

02 NOSE

Condition



Intensity



Aroma Characteristics



03 PALATE

Sweetness



Texture



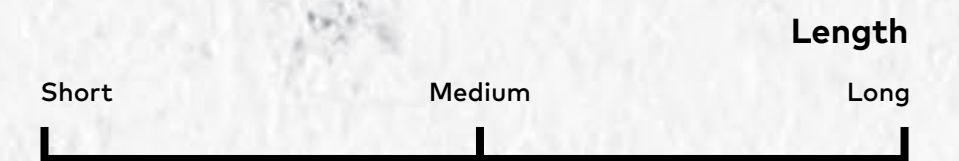
Flavour Intensity



Flavour Characteristics



Finish

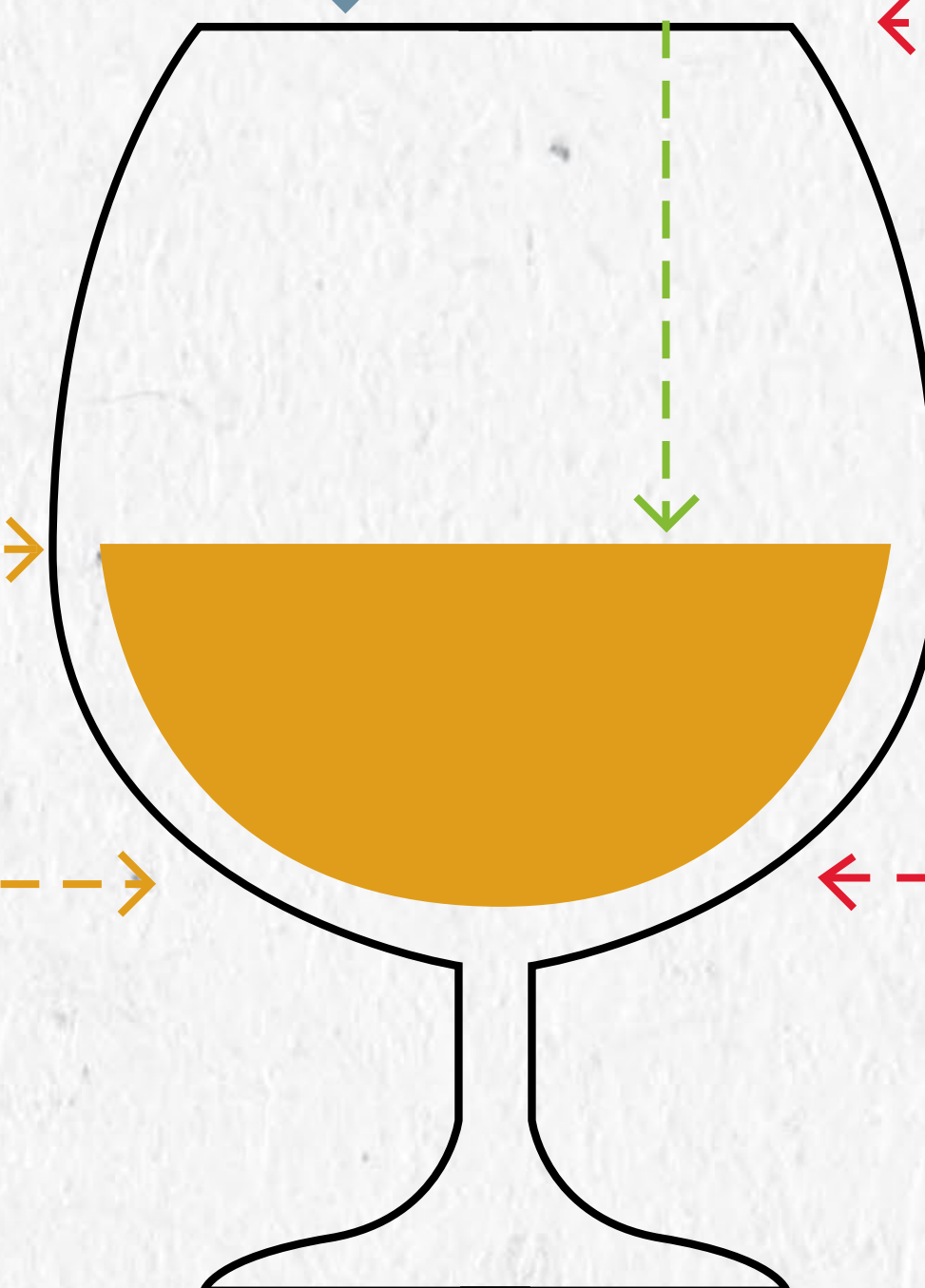
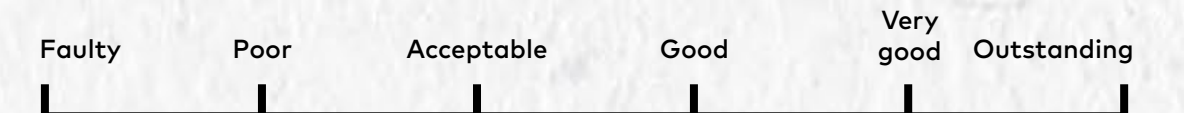


Nature



04 CONCLUSIONS

Quality level



*This content is based on the WSET Level 2 Systematic Approach to Tasting Spirits® and has been reproduced with the written permission of the Wine & Spirit Education Trust (WSET). All rights belong to WSET.