Q.1. What is distillation? Draw neat diagram and briefly explain the types of distillation. (10)

Q.2. (a) Name the founder, regions and grape varieties of champagne.
(b) Briefly explain the traditional method of making champagne. (5+5=10)

Q.3. What is liqueur? Explain briefly the different methods of making liqueurs. OR Briefly explain the steps in making beer. (10)

Q.4. Explain briefly how rum is made. Write four international brand names of rum. OR Explain briefly about scotch whisky production. (6+4=10)

Q.5. Briefly answer the following (any five):
(a) What is solera system?
(b) Differentiate between lagar and lager.
(c) Name six major wine producing regions of France.
(d) Differentiate between Blanc de blanc and Blanc de noir.
(e) Differentiate between Premier chauffe and bonne chauffe.
(f) Steps in tasting red wine.
(g) Reasons why hops are added to brew. (5x2=10)

Q.6. Draw the classification of wines on the basis of taste, colour, nature and standard. OR What is fortification? Briefly explain the steps in making a port wine. (10)

Q.7. Classify alcoholic beverages with examples. (10)

Q.8. Briefly explain the factors affecting the final quality of wine. (10)

Q.9. Explain in one or two lines the following wine terms:
(a) Dry (b) Maceration (c) Weeping (d) Corkage (e) Doux (f) Ullage (g) Straight (h) Proof (i) Mash (j) Bourbon (10x1=10)

Q.10. Fill in the blanks (any ten):
(a) __________ are dried, scaly fruit of wine “Humulus Lupulus” which belongs to the nettle family.
(b) The sediments which is formed after fermentation of wine is known as __________.
(c) __________ is a sweet wine which is heated at a temperature of 49ºC for four to five months which gives it a slightly caramelized taste.
(d) __________ is a spirit made from blue agave cactus plant in Mexico.
(e) __________ is a Japanese spirit made from rice.
(f) __________ is a liqueur made with scotch whisky, honey and herbs.
(g) __________ is an alcoholic distillate made from the fermented juice or sugar cane or molasses.
(h) Exact geographical location + weather + soil + sub-soil = __________.
(i) A brew with insufficient carbon dioxide is called __________.
(j) Light red wines of Bordeaux are known as __________.
(k) __________ scotch whisky is the product of one specific distillery and has not been mixed with whisky from any other distilleries. (10x1=10)