Q.1. How is Red Wine made? List four red and white grape variety. 

(6+4=10)

Q.2. What is solera system? Give various styles of Port.

OR 
Explain the Wine Laws of Germany. 

(5+5=10)

Q.3. List the steps involved in making beer. Give any four international brands of beer. 

OR 
How is beer stored? Explain any five styles of beer. 

(8+2=10)


OR 
Draw the Physical layout of a Bar. List any five bar equipment and their uses. 

(10)

Q.5. Define liqueur. Give various methods of manufacture of liqueurs. List any five liqueurs with their flavouring and spirit base. 

(5+5=10)


(2+4+4=10)
Q.7. What is Vermouth? How is it produced? Give the styles of Vermouth.  

(2+4+4=10)

OR

What is Bitter? Explain any five Bitters which can be served as aperitifs.

(10)


(6+4=10)

OR

Explain in detail spirit proofs.

(10)

Q.9. Give short answers:
(a) Chaptalization  
(b) Faults in Beer  
(c) Terroir  
(d) Trappist Beer  
(e) Marsala

(5x2=10)

Q.10. Match the following:
(a) Courvoisier  
(b) Beefeater  
(c) Grey Grouse  
(d) Camino  
(e) Jim Beam  
(f) Tavel  
(g) Château Latour  
(h) Borolo  
(i) Chablis  
(j) Sula Wine  

(i) Gin  
(ii) Vodka  
(iii) Tequila  
(iv) Bourbon Whiskey  
(v) Cognac  
(vi) Maharashtra, India  
(vii) Rose wine, Rhone  
(viii) Burgundy, France  
(ix) Grand Cru wine, Bordeaux  
(x) Piedmont, Italy

(10x1=10)

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