

Sulfites

BC: You can find sulfites in certain foods and beverages, as well as a variety of medications including some of the medications given to treat asthma and allergic reactions. Sulfites appear in natural ways in some foods and assists the transformation of grape juice into wine. (30 to 80 shares per million). Negative reactions to sulfites account for less than 1% of the population. Potassium bisulfite is a chemical element with the formula HKSO_3 , which is used as a food additive under reference E228. This compound is synthesized by the reaction between metallic potassium and sulfurous acid. It allows the disinfection and the good hygienic condition of the equipment used in the processing and fabrication of wine. It can be used very excessively to stabilize wines of bad practices. In very small doses, it guarantees consumers a healthy wine without bacterial agents.

AC: The enemy of all headaches and certainly not "natural"!!!

Natural

BC: A natural "act of God" allowing the transformation of grape juice into wine. Often associated with the rural method.

AC: Wine without sulfite or chemicals, very low in alcohol (10% by volume is a dream), without sugar, must smell funky, sour, soapy, VA; a wine certainly not appreciated or consumed by one's parents.

Biodynamic

BC: Agricultural and philosophical practices based on both organic farming and the holistic and metaphysical practice of Rudolph Steiner; a cultural movement created in the early 1900s; does not reject the very minimal use of adding HKSO_3 .

AC: Natural wine...really natural.

Skin Contact

BC: A wine naturally red in color, due to the contact of the skins of the grapes last the fermentation. Guarantees the presence of tannins.

AC: Orange wine only. No idea that it is the process, but surely from contact of orange colored grape skin.



Orange Wine

BC: What is That?

AC: Orange colored wine that must absolutely smell sour, dish soap, funky, bitter orange peel and more... "Orange is the new Rose"

Bonde

BC: The name of a winery in the mountains of St. Emilion in Bordeaux. (Côtes de Bonde), but also one of the oldest family of Sweden (The House of Bonde). In French it is a glass stopper used during barrel fermentation to control the process by simple physick intervention.

AC: The most interesting and interactive wine shop in Massachusetts. The wine selection focuses on eco-responsible wines (sustainable, organic, biodynamic and natural) with more than 95% of the selection from American wineries. "Author's Wine" is the mantra. It is a mythical place to find the best selections of wine accessories and an institution for quality and fun wine tasting events. All ages and tastes can find their pleasures there.

*Memorandum:

My words and opinions in these newsletters are and would always be personal, and I intend to offend.

I always accept that others have the full right and duty to challenge me, to argue, and, if it is necessary, excommunicate me from their beliefs (often dull and hollow) because I would act the same way if it were the other way around

bonde
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