



Gammy's House Recipes

Decanting Wine

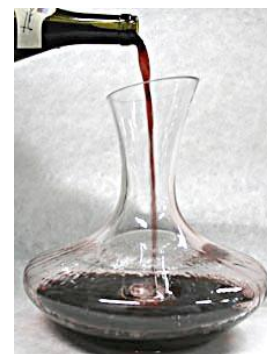
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Decanting wines is primarily done for two purposes. Firstly to pour off the sediment of wine that may have formed at the bottom of a well cellared bottle and secondly to *aerate* (breathe) younger wines by adding oxygen to the wine. This will help the wine to develop its full flavor potential. Serving wine in a nice crystal (or glass) carafe is also an upgraded presentation on your dinner table. It is important however that the bottle of wine is presented next to the carafe as the label of the bottle host's information to the grape variety, age and origin of the wine.

Recipe By Thomas Wenger

Ingredients

- A nice decanter or carafe
- A bottle of good wine



What to do

Timing of the decantation is important, in general younger wines robust wines can be decanted and let breath up to 6 hours ahead serving, while old and vintage wines are decanted only a short time before actually serving the wine.

Older, aged wines and vintage ports

Old wines that have been cellared properly often contain sediments due to the aging process. By decanting the wine, the wine is poured into a decanter (carafe) and the sediments will remain in the bottle.

- The bottle should be taken out of the familiar horizontal position (cellar position) and stand up for an hour. The sediments will then settle at the bottom of the bottle.
- Very carefully open the wine as one does not want to shake the settled substances at the bottom of the bottle.
- Due to the color of the bottle (mostly green glass), it is advisable to work in front of a small light or a candle. This will help in seeing the sediments before they are being poured through the neck of the bottle, while ensuring that all of the wine is being decanted.
- Hold the bottle below the neck with the neck in front of the light/candle. Bring the bottle into 140-degree angle to the carafe, you may start at approximately 120 degree and while the bottle empties increase the angle, and ever so gently let the wine flow into the carafe.
- This process might take several minutes and should not be rushed. Towards the last part of the bottle, watch carefully for the sediment and stop the process, when the sediment appears in the neck of the bottle
- Let the wine rest for a while before serving as the motion of decanting may have "unsettled" the wine.
- There are brass and silver decanting cradles available, which certainly make sense for the serious wine lover. The bottle is horizontally suspended in a cradle with a cranking system ensuring a perfectly smooth tilting action and as little disturbance to the wine as possible.

Younger wines to be aerated

Young, but full-bodied, robust wines often benefit from being aerated or decanted. The purpose here is that the wine comes with as much oxygen in contact as possible, and this in turn will help to develop the aroma and "bouquet" of the wine.

- Contrary to the older wines, it is quite all right if the wine "splashes" and twirls when being poured into the decanter or carafe. In general a wide bodied decanter is better suited for aerating wines, as the wine inside the carafe is provided with a bigger surface that is exposed to air and therefore the wine can better develop the flavor and aromas.
- During the time the wine "breath's" and is exposed to air, it will also settle and calm again after being twirled and "awaken".

Source: Chef's Pencil 2007