## WINE SWEETNESS CODE

| Sweetness Code | Description | Grams of sugar per litre of wine |
| :--- | :--- | :--- |
| 1 | Very dry | $0-5$ |
| 2 | Off-dry | $5-25$ |
| 3 | Medium | $25-45$ |
| 4 | Sweet | $45-65$ |
| 5 | Very sweet | $65-105+$ |

Here are some examples of what kinds of wines fall into the sweetness codes above.

| Code | Description and Types |
| :--- | :--- |
| 1 | The very dry wine category would include many Chardonnay, Cabernet varietals, Chianti, Shiraz and Zinfandel. Dry <br> French wine or Champagne will be indicated with Brut. |
| 2 | Some of the wines in the off-dry category would include many Sauvignon Blanc, California Burgundies and many <br> sparkling white and rosés. Look for the word sec in the French section, trocken in the German section and seco on the <br> Italian wines. |
| 3 | The medium category will start to reveal summery whites such as German Riesling and Gewôrztraminer. German <br> wines may be noted with halbtroken, Spanish wines dulce and French wines doux. |
| 4 | In the sweet category you'll find Hungarian Tokaji, some Late Harvest wines and other fortified wines. This level of <br> sweetness is most closely associated with ports and aperitifs. |
| 5 | The very sweet wines include Late Harvest, Irewine, the noble rot and many Sauternes. Italian wines in this category <br> of sweetness may be indentified as dolce, German wines as lieblich, and French as moelleux. |

