

1. Ethyl alcohol evaporates at ----- degree centigrade
A. 78.5°C
2. Rum is distilled from
A. Molasses
3. The major three Champagne grapes are:
A. Pinot noir, Pinot meunier & Chardonnay
4. Champagne made out of only white grapes known as
A. Blanc de Blanc
5. What is the famous sparkling wine of Spain
A. Cava
6. Asti Spumante is what
A. Italian sparkling wine
7. The person who makes Champagne from his own grapes is mentioned in the label as
A. RM – Recoltant Manipulant
8. The deep curve at the bottom of the Champagne bottle is
A. Punt
9. The string of bubbles found inside a Champagne bottle is known as
A. Mousse
10. Port is what
A. Sweet fortified Wine
11. Tall buildings with high arched ceiling used to manufacture Sherry is known as
A. Bodega
12. The colour Campari is
A. Red
13. Suze is what
A. Bright yellow colour bitter from France flavoured with gentian and herbs
14. Irish Whisky is pot distilled how many times
A. Thrice
15. Canadian Whisky is matured for ----- years
A. 3 years
16. The major grapes varieties used to manufacture Cognac is known as
A. St. emilion (ugmi blanc)
17. Cognac with VSOP label indicates wood aging of minimum ----- years.
A. 4 & ½ years

18. Gin is the national drink of
A. Holland
19. Rum along with water is known as
A. Grog
20. Some Vodka are flavoured with ----- which gives them light green colour and naughty aroma.
A. Zubrowka grass.
21. The famous grey goose Vodka is from which country
A. France
22. The very famous Vodka from England is known as
A. Smirnoff
23. The crushed grapes are known as
A. Must
24. Which type of press produces the most high quality juice or wine?
A. Membrane press
25. How long does it take to complete fermentation process in case of white wine?
A. 7-11 days
26. Wort is boiled with the hops
A. to provide bitter taste and flavour to the beer
27. Alcohol content of sake varies from
A. 4-17 %
28. Sonti is
A. rice beer or wine of India
29. The organism used for the preparation of sake is
A. *Aspergillus oryzae*
30. In sparkling wine production, the cuvee is
A. the base wine
31. How long does it take to complete fermentation process in case of red wine?
A. 3-5 days
32. Ales are the beer in which fermentation is carried out using
A. top yeast
33. What temperature is maintained during anaerobic fermentation of white wine?
A. 10-21 °C
34. In a hot climate, grapes lose acidity because
A. of break down of malic acid

35. Maturation of the beers is carried out at
A. 2°C
36. A hydrometer
A. measures grape sugar
37. Sodium or potassium meta bi sulphate is added to crushed grapes to
A. check the undesirable organisms
38. After storage and recarbonation, left over yeast is separated by
A. Filtration
39. Wine is obtained after alcoholic fermentation of
A. Grapes
40. What temperature is maintained during anaerobic fermentation of red wine?
A. 24-27 °C
41. The germination of barley kernels under controlled temperature and humidity to generate enzymes for the degradation of starch and protein is known as
A. Malting
42. Wort is
A. an aqueous extract of malt
43. Which of the following organism is used for the fermentation of grapes?
A. *Saccharomyces cerevisiae*
44. If the malolactic fermentation is not carried out,
A. the wine may be microbially unstable
45. Grist is
A. coarse powder obtained after milling of malted barley
46. Volatile acidity is
A. produced by acetobacter
47. Sake is
A. rice beer or wine of Japan
48. Lagers are the beer in which fermentation is carried out using
A. bottom yeast
49. Chaptalization is
A. adding sucrose to must
50. The process of making malt as soluble as possible by using enzymes adjuncts etc is known as
A. Mashing
51. The term Racking refers to
A. removing clear liquid from sediment

- 52. Sherry is a type of**
A. Wine
- 53. Bock beer is prepared from**
A. roasted germinated barley seeds
- 54. What is the desirable sugar content of the grapes required for the wine production?**
A. 14-20%
- 55. The yeast generated during the fermentation of beer is generally separated by**
A. Centrifugation
- 56. Most Tequila bottled atABV**
A. 37-40%
- 57. The heart of Agave plant is known as**
A. Pinas
- 58. Tequila is manufacture from**
A. Fermented juices of Blue green Agave Tequilana weber.
- 59. Sprit from Italy distilled from the residue of skin , stalks and pulp of grapes**
A Grappa
- 60. Name the famous sprit manufacture from corn in Germany**
A. Korn
- 61. Name the famous sprit from cashew fruit from Goa India**
A. Fenny
- 62. What is Poteen?**
A. An Iris drink made from potatoes
- 63. Arrack means**
A. A firey drink distilled from fermented sap of palm tree
- 64. Name the fermented drink from sap of palm tree produced in Kerela and Tamil Nadu.**
A. Toddy
- 65. What do you understand by Okolehao**
A. A fermented and distilled drink made from the root of “ti” tree from Hawaii
- 66. Pisco means**
A. A sprit distilled from the residue of Muscat grapes and matures in clay jars from South America.
- 67. Apple jack means**
A. A distilled drink from fermented mashed of cider Apple.
- 68. Name the country name from which liqueur aurum is**
A. Italy

69. Name a coffee flavour liqueur

A. Tia- Maria and Kahlua

70. Name an orange flavour liqueur from France?

A. Grand Marnier

71. Name the famous honey flavour liqueur

A. Drambuie

72. Name the Israel orange chocolate flavour liqueur

A. Sabra

73. Term VSOP means

A. Very Superior Old Pale

74. Jim Bean is a what type of whisky

A. Bourbon Whisky

75. Ice Beer means

A. It is a strong beer. The strength is obtained by freezing since water freezes before alcohol. The Ice crystals are removed to concentrate the beer.