

Absinthe tasting notebook





Brief guide to absinthe tasting

Allow yourself enough time for tasting.
Preparing and drinking absinthe is a ritual, which should not be rushed.

Use clean and clear glass.
Only then you can enjoy the magic of louching to its full potential.

If possible, ensure good lighting conditions.
It will help you to fully enjoy the visual art of louching.

Use clean ice cold water.
The quality and taste of the water also matter (after all, it is a major ingredient).
Its temperature, along with rate of pouring, helps to develop of herbal ingredients.

For the tasting, water should be added into absinthe drop by drop.
Ideally in a ratio of about three parts of water to one part of absinthe.
This will allow you to fully evaluate the louche.

For objective evaluation of taste, sugar should not be used in the preparation of absinthe (not to mention a fire).

Individual categories should be evaluated objectively
and in isolation from the other parts

For subjective feelings there is reserved the last category - overall impression.

Taste profile by absinthes.com does not say anything about quality of the absinthe.

Help on the opposite side of this page will help you with evaluations of individual tasting categories.

But mainly, enjoy your absinthe without hurry.
Remember that you drink it for your pleasure and joy.

Cheers! Santé! Na zdraví!

Rating by absinthemafia.com

Evaluation system used by members of Czech group absinthemafia.com. Final mark is sum of individual categories except for overall impression (maximum is 70 points).

Color Usual colors of absinthe are verte (green), blanche (clear), vintage (brown) and rouge (red). Evaluate purity and transparency of color. Absinthe should not be cloudy, should not create an artificial impression and should not have a sediment (does not apply for vintage absinthe). Verte absinthe should have a strong shade of green. Blanche absinthe should be absolutely clear without any hint of color or sludge.

Louche Evaluate process and final color of louche. Color should be slowly changing into milky shade when slowly adding water. Louche should not occur right after first drops. It should come later, from the bottom and eventually an unlouched layer should occur on the surface. Its disappearance indicates preparedness of drink. Louche should be dense, it should not be translucent and should not fade over time. Blanche absinthe should be milky white, verte absinthe should have green tint.

Aroma Aroma is evaluated before, during and after louching, as it changes during the process. Absinthe aroma should have pleasant tones of herbs at all phases. It should not be dominated by alcohol or other unpleasant odor.

Mouthfeel/Thickness Here, you should not evaluate taste, but the thickness of louched absinthe. A good absinthe should have a creamy mouthfeel, which rolls over nicely. Whereas bad absinthe will have watery mouthfeel.

Taste Evaluate taste and herbal palette of absinthe. Different flavors will be dominant in individual phases (beginning, body, finish), and some flavors may even need more sips before they emerge. Good absinthe should not be in any phase too bitter nor too sweet, but it should be delicious and refreshing. Experienced tasters should be able to capture taste of individual distilled herbs, such as wormwood, anise, fennel, or others according to the recipe.

Overall impression This category is for entirely subjective feeling about tasted absinthe and it should be completely independent of the previous evaluations.

Taste profile by absinthes.com

Three-scale, five-degree rating of absinthe tastes used in reviews of the German e-shop absinthes.com. It allows to simply graphically record and compare three basic flavors of absinthe – anise, bitter a complexity.

Name

Type / % alcohol content

Lot number or production date

Note Processing and quality of bottle and label, origin, price, date and place of tasting ...

Taste profile by absinthes.com ↓			Rating by absinthemafia.com →			
Without anise						Anise
Mild						Bitter
Simple						Complex

Color

10

Louche

10

Aroma

20

Mouthfeel/Thickness

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Overall impression

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Sources

Information about absinthe and rating systems were taken from the following sources:

www.absinthemafia.com

www.absinthes.com

Special thanks

Štefan „Habu“ Habulínek

for absinthe enlightenment and professional work on this topic

Martin Žufánek

for revival of true absinthe in Bohemia and Moravia

Links

More information about real absinthe can be found on the following websites:

www.absinthe.cz

www.absinthe-cz.com

www.absinthemafia.com

www.lepsinalada.cz

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