

Sample Multiple-Choice Examination Questions

The Wine & Spirit Education Trust does not release past papers for the WSET Level 3 Award in Wines. In order to give candidates an idea of the sort of questions that might be asked, this section includes five sample examination questions. The examination consists of 50 questions similar to these.

- 1. What is the principal grape variety in the Rosé d'Anjou blend?**
 - a. Gamay
 - b. Grolleau
 - c. Malbec
 - d. Cabernet Franc

- 2. What is the name given to the process whereby the sediment is expelled from a bottle of Champagne?**
 - a. Drawing off
 - b. Riddling
 - c. Racking
 - d. Disgorgement

- 3. Which one of the following will guarantee microbiological stability in a wine?**
 - a. Sterile filtration
 - b. Racking
 - c. Depth filtration
 - d. Cool fermentation

- 4. What grape variety is NOT used in the production of Port?**
 - a. Tinta Roriz
 - b. Touriga Nacional
 - c. Ugni Blanc
 - d. Touriga Franca

- 5. Which one of the following is an important natural factor in Ribera del Duero?**
 - a. Maritime influence
 - b. Early morning autumn mist
 - c. High altitude
 - d. Cold air descending from the Pyrenees

Answers

1b, 2d, 3a, 4c, 5c