



EXAMEN INTEGRADOR

a. LEER LOS SIGUIENTES FRAGMENTOS Y COMPLETAR LA GRILLA.

1. Different grape varieties **have** very different flavors and characteristics. Some are adapted to hot climates, while others do better where it is cooler, with a slower, longer growing period.

In countries such as France, Italy, Spain and other parts of Eastern Europe where vines have been cultivated for centuries, growers **have gradually discovered** which varieties **work** best in their vineyards and climate. In the newer wine-producing countries the tendency **has been** to plant internationally famous varieties. Now many of these countries **are beginning** to experiment with different varieties. For many wines the grape variety is the most important fact. Wines with the grape variety on their labels **will really sell**.

2. Argentina is the fifth largest wine producer in the world. In the last years, Argentina **has reduced** its wine-producing areas in a 30 % to accompany the tendency throughout the world: it is preferable to produce less wine of good quality than plenty of wine of insufficient quality. This is what the international market **is asking for**.

In Argentina, the use of a “denomination of origin” system has only recently been introduced and has been adopted in only some regions of the country. Some day,

this system, which is used almost everywhere in Europe, **will prevail** in the New World wine producing countries, but so far the absence of specific regulations in the wine regions of these countries **has contributed** to a better flexibility.

3. The selection of the characteristics of the barrels **will depend** on the winemaker's choice. The counter label also **refers** to the time that the wine **has spent** in the barrel. The higher or lower contribution of the characteristics of oak wood will also depend on the time the wine is in the barrel. The longer it is there, the more oxygen it will get. But the winemaker **is not looking** for an oxidized wine; he is looking for a softer and a more complex wine. This is the reason why the development in wood is closely controlled so that the wine **will get** progressive micro-oxygenation (through the pores of the wood) and not an instant an exaggerated oxygenation.

Frase verbal	Tiempo verbal	Traducción
Have		
have gradually discovered		
work		
has been		
are beginning		
will really sell		
has reduced		

is asking for		
will prevail		
has contributed		
will depend		
Refers		
has spent		
is not looking		
will get		

b. LEER NUEVAMENTE Y RESPONDER VERDADERO O FALSO.

1. Los vinos que contienen información acerca del varietal en su etiqueta se venderán.
2. El sistema de denominación de origen se aplica desde hace muchos años en Argentina.
3. El sistema de denominación de origen se aplica en toda la Argentina.
4. La mayor o menor exposición al roble depende del tiempo que el vino pase en la barrica.
5. El desarrollo en barrica no requiere cuidados especiales.