



“Universe” by Kel Rapisora; Red Wine and Oil
Short Report

Decanting is defined as a verb—to pour wine from one vessel into another. Many wine aficionados decant to let their wine “breathe” prior to drinking. They let the wine breathe anywhere from 5 minutes to 2 hours. I recently acquired this knowledge from the funny team at *WineFolly.com* who help beginners like me appreciate wine. Wines need to breathe because of how they are bottled. Many wine makers want their fellow tasters to have as much wine as possible so they pack wines tight. The makers do not leave much space for bubbles if anything at all, which we like but it can make drinking wine right out of the bottle bitter. This is where decanting wines become beneficial to the taste palate. Decanting wine increases the air/wine ratio and dissipates unwanted chemicals such as sulfur dioxide from the fermentation process.

Decanting also has a scientific definition. It is the process to separate mixtures. “Decanting is allowing a mixture of solid and liquid or two immiscible liquids to settle and separate by gravity,” according to Todd Helmenstine, an editor for *About.com*. This is the situation in the picture above—due to gravity, the red wine settled at the bottom of the glass to coalesce. This chemical reaction is also the difference between densities of the two fluids. The red wine sank to the bottom of the glass surrounded by oil.

Art and science can be a great conversation over a good wine. Talk about the process of fluid interactions and philosophies of life over a good tasting wine. The picture above can be viewed scientifically or artistically but it is undeniably a synergy of beauty.