

Sparkling Tea Sensory Evaluation Sheet

Based on the WSET (Wine & Spirit Education Trust)

Systematic Approach to Tasting (SAT)

Adapted for Sparkling Tea☺

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Mixologist & Tea Tender

1. Sample Information

Sample Name: ALTHAUS Sparkling Tea Blanc

Tea Style: Sparkling Tea (Oolong & Jasmine Green Tea)

Batch: 2025

Tasting Date: 21.07.2026

Serving Temperature: 6–8°C

Glassware: White wine

Evaluator: Mariusz Sieradzki

2. Appearance

Clarity: Clear

Colour: Pale lemon (Very Pale / Pale / Medium / Deep)

Bubble Size: Fine (Fine / Medium / Coarse)

Bubble Persistence: Long (Short / Medium / Long)

3. Nose

Condition: Clean (Clean / Faulty)

Intensity: Medium + (Light / Medium(-) / Medium / Medium(+) / Pronounced)

Aroma Characteristics: white flowers, jasmine, white peach, acacia honey, citrus

Other Notes: Fresh, floral and well-defined nose with clearly expressed tea aromas.

4. Palate

Sweetness: Off-dry (Dry / Off-Dry / Medium / Sweet)

Acidity: Medium+ (Low / Medium(-) / Medium / Medium(+) / High)

Body: Light (Light / Medium / Full)

Texture / Mousse: Fine, creamy mousse with delicate carbonation.

Tea Expression: Tea character is clearly present, showing floral jasmine notes alongside delicate oolong flavors without being covered by sweetness.

Balance: Balanced, with acidity, sweetness and tea character working well together.

Finish: Short (Short / Medium / Long)

5. Overall Assessment

Quality: Very Good (Acceptable / Good / Very Good / Outstanding)

Food Pairing: Fresh oysters, sushi, sashimi, ceviche, goat cheese, light salads, seafood, afternoon tea pastries.

Cocktail Potential: Excellent alternative to Champagne/Sparkling Wine in low- and no-alcohol cocktails. Equally suitable as an aperitif or palate cleanser between tasting courses.

Comments

I have tasted several premium sparkling teas, including Copenhagen Sparkling Tea Company and ACALA. This sample offers the most attractive overall flavor profile with excellent aromatic purity and balance. Compared to the competition, it is the most enjoyable to drink. However, the palate is relatively light-bodied and the finish is noticeably short, which slightly limits its overall complexity and persistence.