

ORGANOLEPTIC ANALYSIS OF WINES

Introduction to the theory and practice of tastings. Methods of conducting tastings and techniques of organoleptic analysis. Terminology and descriptors. The aroma wheel



The purpose of mastering the discipline:

Mastering the basics of tasting analysis of different types of wines and cognacs.

Tasks of the discipline:

- familiarization with the rules of various types of tastings;
- mastering the technique of tasting;
- acquisition of skills in organoleptic analysis of wine products;
- study of the relationship of sensory characteristics of the color, aroma and taste of the product with the chemical composition of the wine.

PLAN (topic # 1 and 2):

1. General concepts. Terms and definitions
2. Sensory organs involved in organoleptic analysis
3. Types of tastings
4. Methods of conducting tastings
5. Classification of wines
6. Descriptors for color, aroma/bouquet, and taste characteristics
7. The character and style of wine
8. The aroma wheel

General concept. Terms and definitions

Organoleptic analysis - is a physiological process in which the human sense organs serve as a measuring device

Organoleptics - the definition of quality captured by the senses

Taster - a specialist in tasting; someone who tastes food or drinks, determining their quality by sight, smell, and taste

Tasting - evaluating the quality of the product through organoleptic analysis

Wine - is a complex product of biochemical transformations of sugars and other substances of grape berries during alcoholic fermentation

Wine - is a wine product with a volume fraction of alcohol from 8.5 % to 22.0 %, made as a result of complete or incomplete alcoholic fermentation of whole or crushed berries of fresh grapes or grape must, with or without the addition of wine alcohol from food raw materials, rectified grape alcohol, wine distillate, sugar-containing substances, natural food flavors, carbon dioxide, using technological techniques allowed in winemaking to give their individual types of characteristic organoleptic properties.

Wine product – a product made as a result of complete alcoholic fermentation of whole or crushed berries of fresh grapes, fruits or their wort, their distillation with subsequent aging or without aging; complete or incomplete alcoholic fermentation of whole or crushed berries of fresh grapes, fruits or their wort with or without the addition of rectified alcohol from food raw materials, wine, grape or fruit alcohols, wine, grape or fruit distillates, sugar-containing substances, natural or identical to natural food flavors, carbon dioxide.

Table wine – wine with a volume fraction of alcohol from 8.5 % to 15.0 %, made as a result of complete or incomplete alcoholic fermentation of whole or crushed berries of fresh grapes or grape must with or without the addition of sugar-containing substances of grape origin.

Special wine – wine with a volume fraction of alcohol from 15.0 % to 22.0 %, made as a result of complete or incomplete alcoholic fermentation of whole or crushed berries of fresh grapes or grape must with the addition of wine alcohol from food raw materials or rectified grape alcohol or wine distillate, sugar-containing substances of grape origin.

Liqueur wine - is a special wine with a volume fraction of alcohol from 15,0% to 22.0 % with natural volume of alcohol not less than 12.0 % prepared by full or partial alcoholic fermentation of whole or crushed berries fresh grapes or grape must with added alcohol or wine distillate, sugar-containing substances of the grape of origin.

Дескриптор – слово или словосочетание для описания основных ключевых понятий дегустационной характеристики (цвет, аромат, вкус, общее впечатление).

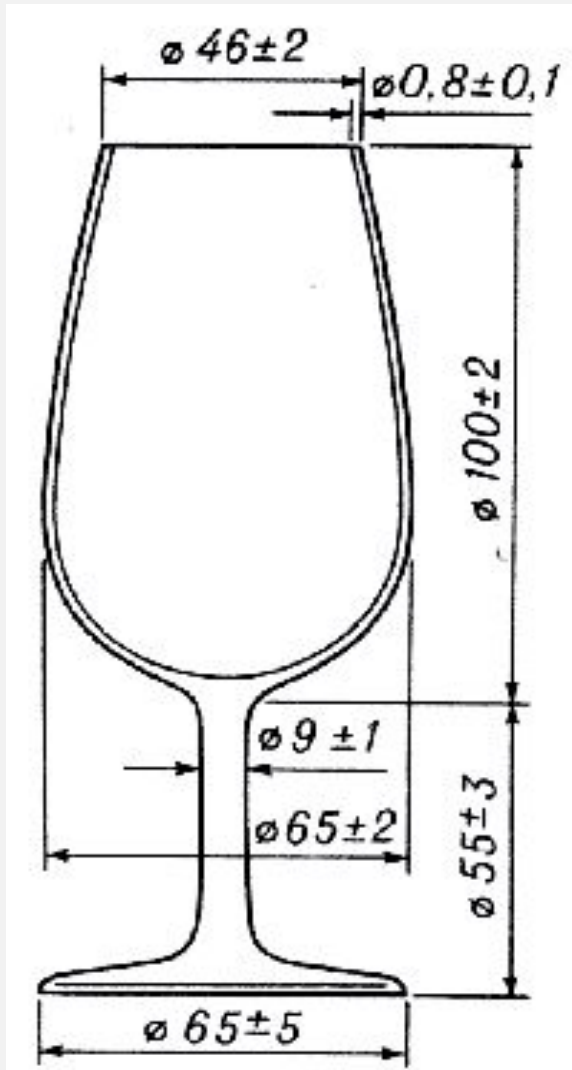
Цвет – визуальное восприятие световой волны видимого диапазона.

Аромат – вид хеморецепции; ощущение, возникающее при действии различных веществ на рецепторы обоняния.

Вкус – вид хеморецепции; ощущение, возникающее при действии различных веществ на рецепторы вкуса.

Типичность вина – соответствие его прозрачности, цвета, аромата и вкуса винам данной группы, сорта, места и способа приготовления.

Working tool - wine tasting glass European standard (ISA)



Physiological bases of organoleptic analysis

The analyzer - is a part of the nervous system that generates sensations and perceptions of external and internal stimuli. Analyzers (sensory systems) are systems for entering information into the brain and analyzing this information, which, in turn, is a necessary condition for the development and functioning of the Central nervous system

Sensation - is a subjective reflection of individual properties, qualities of real objects of objective reality

Perception - is a subjective reflection of a complete object of objective reality, formed on the basis of the summation of individual sensations

Types of tastings

- Working tasting** - quality control of products throughout the entire technological cycle of production; does not require special conditions and is carried out directly in the production premises
- Production tasting** - to solve issues related to the assessment of the quality of wine materials and finished products
- Arbitration (expert) tasting** – to resolve the issue of conformity or non-conformity of products to the declared type and name in case of disputes between the parties about the quality of products
- Competitive tasting** – to identify the best products at exhibitions and competitions
- Commercial tasting** - to resolve issues about product turnover-purchasing (including import), deliveries (including export)
- Educational tasting** – for training specialists in the basics of organoleptic analysis or improving their skills; conducted by a specialist qualified in the issues of organoleptic analysis of products.
- Demonstration tasting** – for a wide range of people in order to promote the culture of product consumption; conducted by an experienced taster
- Open tasting** – products are provided with brief information about their origin, basic physical and chemical parameters, the name of the product and the manufacturer; a group of tasters is held to discuss the characteristics of the analyzed product samples
- Closed tasting** – samples are encoded by a group of numbers or letters, signs are removed from the package that allow you to identify the sample, informing the year of harvest of the product

Room for professional tasting



**separate work places for each expert
(training class and international center)**



Requirements for a taster:

- good health with no problems sensory perception (diseases of ENT organs, oral cavity and digestive system)
- balanced psychological state
- sufficient theoretical and practical training
- developed taste and smell memory
- neat appearance, body and oral hygiene

Before tasting, it is forbidden to:

- eating fatty, spicy, hot food and alcohol
- tobacco Smoking!
- use of perfumes and any hygiene products and cosmetics with strong perfumes

Wheel of wine flavors

