

SENSORY ANALYSIS

Bachelor Degree:	OENOLOGY	703G
Course title:	SENSORY ANALYSIS	544
Year/Semester:	3 rd year/Annual	ECTS Credits: 6

DEPARTMENT

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CONTENTS

- UNIT 1. Overview of sensory evaluation: tasting room, glasses, methods of sensory evaluation
- UNIT 2. Visual perceptions: the visual system and visual perceptions
- UNIT 3. Olfactory sensations: the olfactory system, odor perception, odor assessment in winetasting, wine aromas
- UNIT 4. Taste and mouthfeel sensations
- UNIT 5. Difficulties in wine assessment
- UNIT 6. Methods for sensory analysis
- UNIT 7. Quantitative (technical) wine assessment
- UNIT 8. Qualitative wine tasting
- UNIT 9. Wine terminology and types of wine

REFERENCES

Title
Handbook of Enology, volume 1 and 2. Ribéreau-Gayon et al. Wiley and Sons, 2006
Managing wine quality, volume 2: Oenology and wine quality. Edited by Andrew G. Reynolds, 2010
Winemaking problems solved. Edited by Christian E. Butzke, 2010.
Wine tasting: a professional handbook. Ronald S. Jackson, 2009.
Infowine: http://www.infowine.com/
Verema: http://www.verema.com/

EVALUATION SYSTEM

Observation techniques	60%
Writing exam	35%
Reports	5%