**DESCRIPTION OF A STUDY COURSE – SYLLABUS**

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| **Title of a course** | **Wine sensory evaluation II** | | | | |
| **Study programme** | **Specialist Professional Study of Winemaking** | | | | |
| **Status of a course** | Obligatory | | | | |
| **Year of study** | 1 | **Semester** | S | **ECTS credits** | 6 |
| **Goals of a course** | | | | | |
| By mastering the course material, students will describe the primary, secondary and tertiary aromas with professional terminology wines and delicious wine experiences, using different methods of describing and evaluating wines. | | | | | |
| **Conditions for enrolling course** | | | | | |
| No conditions | | | | | |
| **Learning outcomes on a level of a study programme which includes course** | | | | | |
| Outcome 2: Evaluate the impact of the terroir, technological maturity and harvesting technology to achieve the targeted quality of grapes and wine.  Outcome 4: Evaluate the physiochemical composition of grape must and wine and evaluate their impact on the characteristics and quality of wine.  Outcome 5: Select the appropriate techniques and methods, determining the technological processes in the vinification of white, rose and red wine.  Outcome 6: Identify yeasts and bacteria for alcoholic, malo-lactic and malo-ethanol fermentation  Outcome 8: Substantiate the influence of significant factors on the processes and concentration of the most significant wine components.  Outcome 9: Evaluate and determine the origin of the aromatic constituents and types of wine aroma.  Outcome 7: Choose a specific production technology of autochthonous wine in order to preserve the variety specificities  Outcome 11: Substantiate the development stage of wine and evaluate its commercial value. | | | | | |
| **Expected learning outcomes on a level of a course** | | | | | |
| 1. Use sensory techniques and expert terminology 2. Select and recommend rating lists and rating techniques of wine evaluation 3. Recommend and apply adequate comparative evaluation methods 4. Lead a wine tasting | | | | | |
| **Content of a course** | | | | | |
| Conditions and methods of conducting sensory evaluations, international standards, internal sensory evaluations, sensory as the quality confirmation parameter. Evaluation methods: ranging, pair comparison, two-three test, triangles and panel discussion. Development of descriptive wine profiles. Descriptive sensory. Evaluation of commercial wines’ quality. Sensory description of wines and recognition of specific wine’s characteristics. Sensory description of wines and recognition of deficiencies. Developmental phase of wine. | | | | | |
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