**DESCRIPTION OF A STUDY COURSE – SYLLABUS**

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| **Title of a course** | **Wine sensory evaluation III** | | | | |
| **Study programme** | **Specialist Professional Study of Winemaking** | | | | |
| **Status of a course** | Obligatory | | | | |
| **Year of study** | 2 | **Semester** | W | **ECTS credits** | 5 |
| **Goals of a course** | | | | | |
| Through this course, students will gain new knowledge about the sensory properties of wine, guided wine tastings, and the proper manner of verifying and testing tasters. In this way, they will be trained for guided tastings as well as to lead expert commissions for sensory evaluation. | | | | | |
| **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 7: Choose a specific production technology of autochthonous wine in order to preserve the variety specificities.  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 11: Substantiate the development stage of wine and evaluate its commercial value. | | | | | |
| **Expected learning outcomes on a level of a course** | | | | | |
| 1. Use professional terminology to describe wine. 2. Select and explain rating lists, techniques and methods of wine evaluation 3. Lead a wine tasting panel 4. Assess the developmental stage and potential of wine 5. Compare and evaluate the results of instrumental evaluation of sensory properties of wine | | | | | |
| **Content of a course** | | | | | |
| Examples of using sensory methods in practical cases:  Internal tastings: new product development, type determination, quality control and wine condition.  Guided tastings: white wine, rose wine, red wine, special wine, sparkling wine and vintage wine.  Confirmation of sensory evaluations through instrumental methods, with emphasis given to gas chromatography and mass spectrography. | | | | | |
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