**DESCRIPTION OF A STUDY COURSE – SYLLABUS**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Title of a course** | **Sensory analysis of wine I** | | | | |
| **Study programme** | **Professional undergraduate study Winemaking** | | | | |
| **Status of a course** | Obligatory | | | | |
| **Year of study** | 3 | **Semester** | W | **ECTS credits** | 4 |
| **Goals of a course** | | | | | |
| By mastering the course material, students will recognize the primary secondary and tertiary aromas of wine and taste experiences of the four main flavours of wine: sweet, salty, sour and bitter through various methods of describing and evaluating wine. | | | | | |
| **Conditions for enrolling course** | | | | | |
| No conditions | | | | | |
| **Learning outcomes on a level of a study programme which includes course** | | | | | |
| Outcome 5: Interpret the role of microorganisms and apply adequate cultures in wine production.  Outcome 7: Recommend and implement methods of eliminating disease and wine defects.  Outcome 8: Apply the appropriate vinification technology for white, rose and red wine with monitoring and determining technological processes, and carry out physic-chemical and biological stabilization of wine.  Outcome 9: Finalize the wine by selecting the appropriate equipment and packaging and bottling the wine.  Outcome 10: Apply basic technologies in the production of sparkling wine, liqueur wine and dessert wine by selecting the appropriate equipment and packaging for the production, processing and finalization of these wines.  Outcome 11: Present the wine professionally, using professional terminology in describing and evaluating the wine, and lead wine tasting by interpreting the sensory experiences of the wine. | | | | | |
| **Expected learning outcomes on a level of a course** | | | | | |
| 1. Define basic senses. 2. Describe and explain the aromatic components of wine. 3. Describe the taste sensations of the wine and the components that form the taste of the wine, evaluate the harmony of the flavours between individual wine constituents. 4. Recognize wine in relation to defective aromas and flavours of wine. 5. Use wine grading methods | | | | | |
| **Content of a course** | | | | | |
| Senses and their locations. Senses of sight, smell, taste (sweet, salty, sour, bitter). Descriptive sensory aspects of wine, terminology and ways of describing sensory experiences related to wine. Description of colour (ideal to defective), description of clarity (turbid to crystal-clear). Description of smells, types of wine aromas (flowery, fruit, grassy, spicy, etc.) intensity, subtlety and duration of wine flavour. Wine flavour, components forming taste of wine, evaluation of harmony between flavours of certain wine ingredients, retro-nasal flavour. Methods of points-system evaluation. Methods of taste testers. Recognition of wine flavours compared to deficient smells and flavours of wine. Tasting white, red and rose wines. Tasting and describing young, mature and archived wines. Tasting and describing Istrian wines (Malvazija, Muškat from Momjan, Teran, Refošk, etc.) and most important Croatian wines (Graševina, Plavac mali etc..). | | | | | |
|  | | | | | |