

Sensory properties and evaluation of wine (176010)

Nositelj predmeta

[izv. prof. dr. sc. Ana-Marija Jagatić Korenika](#)

Opis predmeta

The course Sensory Properties and Evaluation of Wine enables students to acquire basic knowledge about the sensory characteristics of wine, ways, and methods of sensory evaluation, and the definition of wine quality based on the odor and taste characteristics. Through the program, students are introduced to basic flavors and aromas of wines of certain varieties and their changes during the maturation of wine. During the wine tasting new data about the impact of certain chemical compounds on the taste and aromatic properties of wines are improved and information about the various defects and wine faults are discussed.

ECTS: **3.00**

E-učenje: **R1**

Sati nastave: 30

Predavanja: 10

Vježbe u praktikumu: 20

Ocjenjivanje

Dovoljan (2): 60-69%

Dobar (3): 70-79%

Vrlo dobar (4): 80-89%

Izvrstan (5): 90-100%

Izvođač predavanja

- [prof. dr. sc. Ana Jeromel](#)
- [izv. prof. dr. sc. Ana-Marija Jagatić Korenika](#)

Izvođač vježbi

- [dr. sc. Iva Šikuten](#)

Vrsta predmeta

- Graduate studies / [MS Courses taught in English](#) (Izborni predmet, 1. semestar, 1. godina)

Opće kompetencije

After completing the course, students will be able to list the main sensory properties of wine, identify the presence of certain defects and/or diseases in wine, rank wine depending on its aroma and taste properties, select and apply appropriate methods of sensory evaluation of wine, demonstrate the proper way of evaluation of wine, establish sensory differences between wines of different varieties

Oblici nastave

- Lectures
- Exercises

Ishodi učenja i način provjere

Ishod učenja	Način provjere
-understanding the process of sensory evaluation of wines	Students' participation and activity will be monitored during lectures. Their presence in the classroom will be marked as well as their will to discuss and participate in practical work during wine tasting, together with the results achieved at tests. During regular consultations students will be informed about their progress and potential problems and at the end will attend oral or written exam
-ability for independent conclusion on the quality of wine of different varieties and ages	Students' participation and activity will be monitored during lectures. Their presence in the classroom will be marked as well as their will to discuss and participate in practical work during wine tasting, together with the results achieved at tests. During regular consultations students will be informed about their progress and potential problems and at the end will attend oral or written exam

Način rada

Obveze nastavnika

Participation in all forms of teaching as lectures and consultation; helping in writing graduate works, providing teaching materials, and ensuring active communication with the student throughout the semester

Obveze studenta

Regular attendance and active participation in lectures and exercises

Polaganje ispita

Elementi praćenja	Maksimalno bodova ili udio u ocjeni	Bodovna skala ocjena	Ocjena	Broj sati izravne nastave	Ukupni broj sati rada prosječnog studenta	ECTS bodovi
final exam	100%		Sufficient (2)			

Tjedni plan nastave

1. Introduction to sensory evaluation
2. The evaluation methods
3. Defining basic wine tasting terms
4. Wine tasting
5. The technique of wine tasting
6. Visit to HCPHS
7. Introduction to basic taste
8. Introduction to basic aromas
9. Off-flavours in wines
10. The color of wine
11. The numerical assessment methods
12. Descriptive wine tasting methods
13. Evaluating white varieties wine
14. Evaluating red varieties wine
15. Practicing sensory evaluation of different types of wines

Obvezna literatura

1. Jackson, R.S. „Wine tasting“, Academic press, 2009
2. Peynaud, E. „The taste of wine“, Wiley & Sons, 1996

Preporučena literatura

1. Ferreira and Loureiro: "Mastering the Art of Enjoying Wine", Cambridge Scholars Publishing, 2023