University of Zagreb Faculty of Agriculture
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Sensory properties and evaluation of wine (296561)

Course coordinator

Assoc. Prof. Ana-Marija Jagatić Korenika, PhD

Course description

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-learning: **L1**

Teaching hours: 30
Lectures: 10
Laboratory exercises: 20

Lecturer

- Prof. Ana Jeromel, PhD
- Assoc. Prof. Ana-Marija Jagatić Korenika, PhD

Associate teacher for exercises

- Iva Šikuten, PhD

Grading

Sufficient (2): 60-69%
Good (3): 70-79%
Very good (4): 80-89%
Excellent (5): 90-100%

Type of course

- Graduate studies / MS Courses taught in English (Elective course, 1 semester, 1 year)

General competencies

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

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Types of instruction

- Lectures
- Laboratory practice/exercises

Learning outcomes

Learning outcome	Evaluation methods
-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
-abbility 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

Working methods

Teachers' obligations

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

Students' obligations

Regular attendance and active participation in lectures and exercises

Methods of grading

Evaluation elements	Maximum points or Share in evaluation	Grade rating scale	Grade	Direct teaching hours	Total number of average student workload	ECTS
final exam	100%		Sufficient (2)			

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Weekly class schedule

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

Obligatory literature

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

Recommended literature

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

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