

**PT 89 – Wines – Sensory analysis: defect identification**

Details of the program:

- Proficiency testing scheme created in 2018
- **20 registered laboratories from 10 countries**
- 2 rounds per annual series
- The time for analysis is 3 weeks
- Samples are shipped via express carrier



**Schedule:**

DATE	CODE	MATRIX	VOLUME
October	0189	Red wine	1 L
	0289	White wine	1 L
February	0189	Red wine	1 L
	0289	White wine	1 L

**ANALYTES**

Visual alterations:

- Hazy appearance
- Browning
- Pinking effect (white wine)
- Lack of color (red wine)
- Premature brick-red color (red wine)

Olfactory tactile and taste alterations: intensity of perceived attributes:

- Olfactory alterations
  - Vegetable
  - Mouldy/Earthy
  - Acetic
  - Reduced
  - Oxidized
  - Animal
  - Lactic
  - Others attribute, to be specified
- Wine tactile and taste alterations
  - Acid
  - Bitter
  - Astringent
- Other alterations, to be specified

Intensity of perceived negative attributes (defect) predominantly perceived

Conclusion: acceptance or refusal

*Note: Matrices and analytes may be changed or removed for technical or scientific reasons. Please refer to current application form available in your member area ([www.bipea.org](http://www.bipea.org)).*