

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

### NEW PROFICIENCY TESTING SCHEME 2017 - 2018

Dear Madam, Dear Sir,

In order to complete our wide range of PT programs in WINES, we are pleased to announce the launch of an experimental PT program.

The technical details are available below:

PT	<b>89 – Wines – Sensory analysis: defect identification</b>
Schedule	1 round in February 2018
Matrices	<b>still wine</b>
Volume	1 red wine 750 ml + 1 white wine 750 ml
Parameters	<p><b>Visual alterations:</b></p> <ul style="list-style-type: none"> <li>• Hazy appearance: yes/no</li> <li>• Browning: yes/no</li> <li>• Pinking effect (white wine): yes/no</li> <li>• Lack of color (red wine): yes/no</li> <li>• Premature brick-red color (red wine): yes/no</li> </ul> <p><b>Olfactory tactile and taste alterations:</b> intensity of perceived attributes (result format 2.1: 2 units, 1 decimal, in cm) :</p> <ul style="list-style-type: none"> <li>• Olfactory alterations <ul style="list-style-type: none"> <li>- Vegetable (median and interquartile range)</li> <li>- Mouldy/Earthy (median and interquartile range)</li> <li>- Acetic (median and interquartile range)</li> <li>- Reduced (median and interquartile range)</li> <li>- Oxidized (median and interquartile range)</li> <li>- Animal (median and interquartile range)</li> <li>- Lactic (median and interquartile range)</li> <li>- Others attribute, to be specified</li> </ul> </li> <li>• Wine tactile and taste alterations <ul style="list-style-type: none"> <li>- Acid (median and interquartile range)</li> <li>- Bitter (median and interquartile range)</li> <li>- Astringent (median and interquartile range)</li> <li>• Other alterations, to be specified</li> </ul> </li> </ul> <p><b>Intensity of perceived negative attributes (defect) predominantly perceived (identification and median)</b></p> <p><b>Conclusion: Do you accept this wine? (yes/no)</b></p>
References	OIV – Review document on sensory analysis of wine, April 2015
Deadline for Registration	<b>February 2nd, 2018</b>
Date of shipping	February, 2018
Deadline for Results Submission	3 weeks after reception of the samples
Price "France" area including shipping cost	<b>225 €</b> (for other countries, please contact us <a href="mailto:shellali@bipea.org">shellali@bipea.org</a> )

If you want to register to this program or to receive more information, please feel free to contact us.

Best regards,

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