



COURSE CARD: E3S – SP – UNIRIOJA – 1

University: University of La Rioja, Spain
Course: Sensorial analysis in wine
Course code: 544
Credits: 6
Language: Spanish, English and French
Instructor: Antonio T. Palacios García
When: Annual subject, starting in September and ending in May. Next course will begin in September 2013. further information at:
<http://www.unirioja.es/estudios/grados/enologia/index.shtml>
Content: Introduction to the sensory analysis, appropriate conditions of tasting, room tasting and glasses.
Conditions of the physiological system in terms of light, smell taste and touch
Chemical components of the sweetness sense
Chemical components of the acidic sense
Chemical components of the bitterness sense
Chemical components of the salinity
Balances between taste and odor.
Textbook: Requirements: First and second year of Enology bachelor
For whom: Third year of bachelor students in Enology
Students (n): 25-35
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