

ICV

## BERRY SENSORY ANALYSIS

## ANALYTICAL SCORESHEET

TASTER:

Date:

		Sample:	A	B	C	D
Grape variety						
Sample/vineyard identification notes						
<i>Visual and tactile evaluation</i>						
1. Berry Softness						
2. Berry Color						
3. Stalk Removal						
<i>Taste evaluation</i>						
PULP	4. Pulp detachment					
	5. Sweetness					
	6. Acidity					
	7. Herbaceousness					
	8. Fruity aroma					
SKIN	9. Disintegration					
	10. Tannin intensity					
	11. Skin acidity					
	12. Tannin astringency					
	13. Tannin dryness					
	14. Fruity aroma					
SEEDS	16. Color					
	17. Hardness					
	18. Aroma					
	19. Tannin intensity					
	20. Tannin astringency					

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BERRY SENSORY ANALYSIS

SYNTHETIC SCORESHEET

TASTER:

Date:

SAMPLE/VINEYARD:

Decision

	Maturity Level	1	2	3	4	Notes and abnormal characters
Technological ripeness						
Pulp aromatic ripeness						
Skin ripeness						
Seed ripeness						

SAMPLE/VINEYARD:

Decision

	Maturity Level	1	2	3	4	Notes and abnormal characters
Technological ripeness						
Pulp aromatic ripeness						
Skin ripeness						
Seed ripeness						

SAMPLE/VINEYARD:

Decision

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SAMPLE/VINEYARD:

Decision

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Decision