



Croatian Center for Agriculture, Food and Rural Affairs
Institute of Viticulture and Enology
Zagreb, Croatia



The distinctive sensory descriptors of Malvasija dubrovačka wines

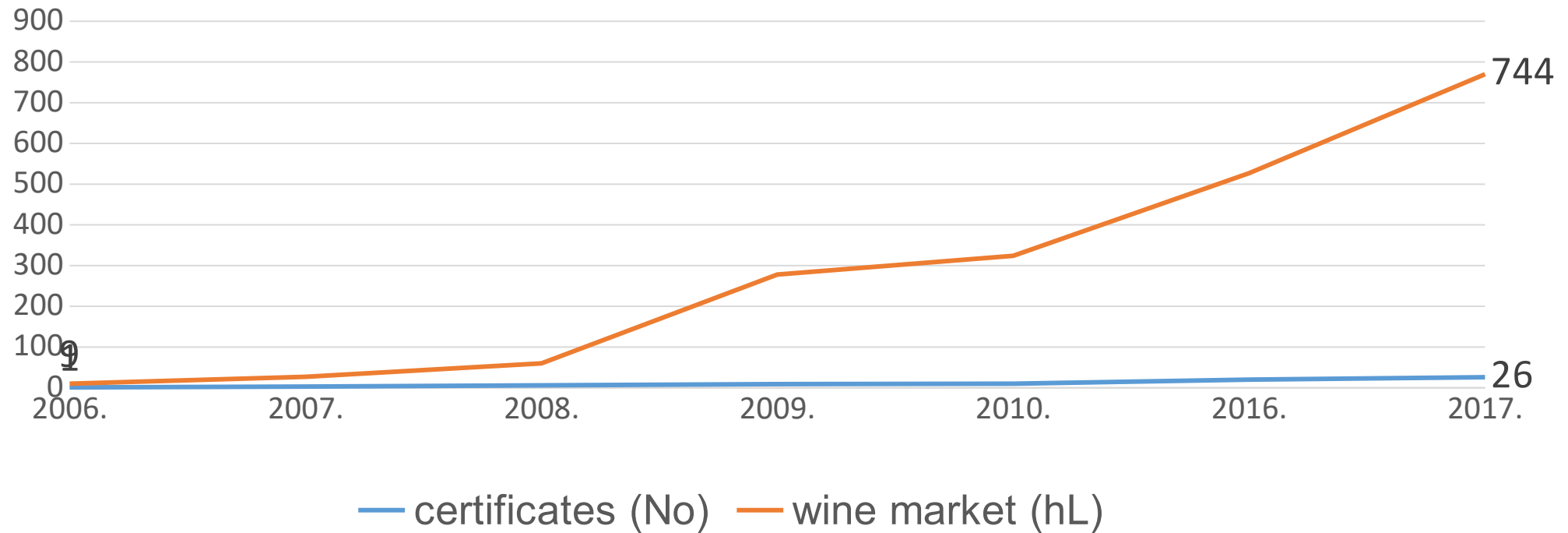
Ivana Alpeza, Ana Jeromel, Dragica Kastelanac,
Ana Marija Jagatić Korenika

6. Simposio internazionale delle Malvasie nel bacino del Mediterraneo, Alghero, 2018.

- *Malvasija dubrovačka is grape variety with high potencial; for all kinds of technologies and all kinds of wines (still wines, sparkling wines, desert wines)*
- *The story of Malvasija dubrovačka can be described as a story about the reborned star...*
-

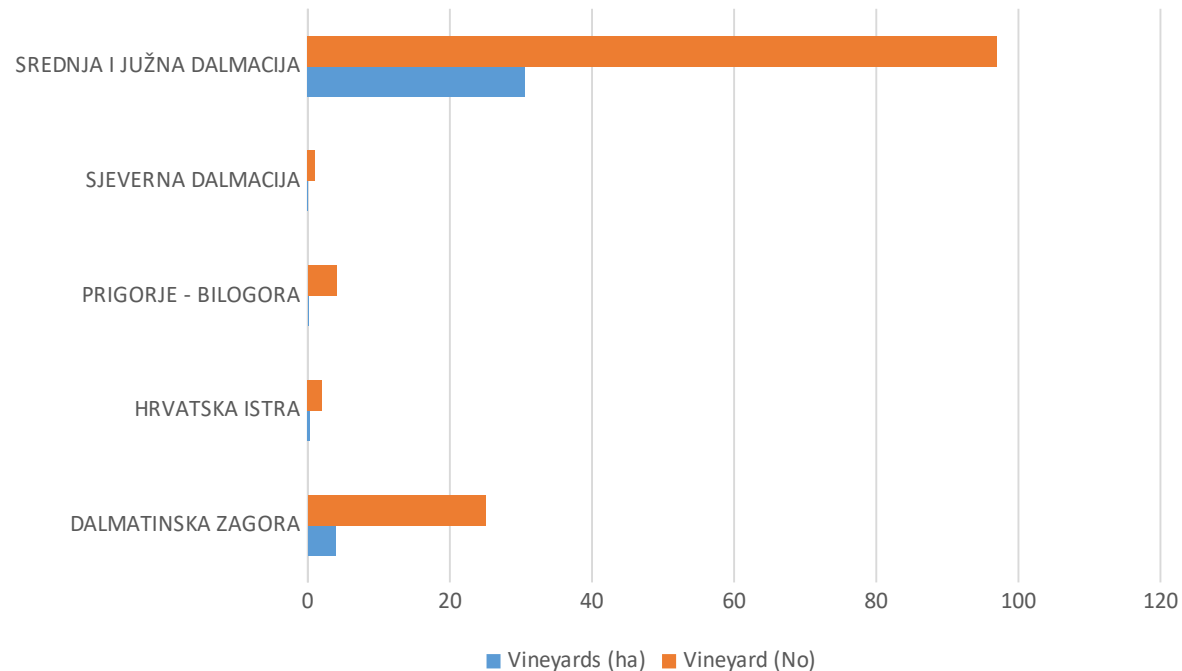


Malvasija dubrovačka wines on the market



Vineyards and wines of *Malvasija dubrovačka*

- 35 ha – *Malvasija d.* vineyards in Croatia
- 69 grape producers in „Vitiwini” registar



KARTA HRVATSKIH VINOGRADARSKIH PODREGIJA I VINOGORJA

20 0 20 40 60 Km

Autori: Stjepan Husnjak, Nikola Mirošević



LEGENDA

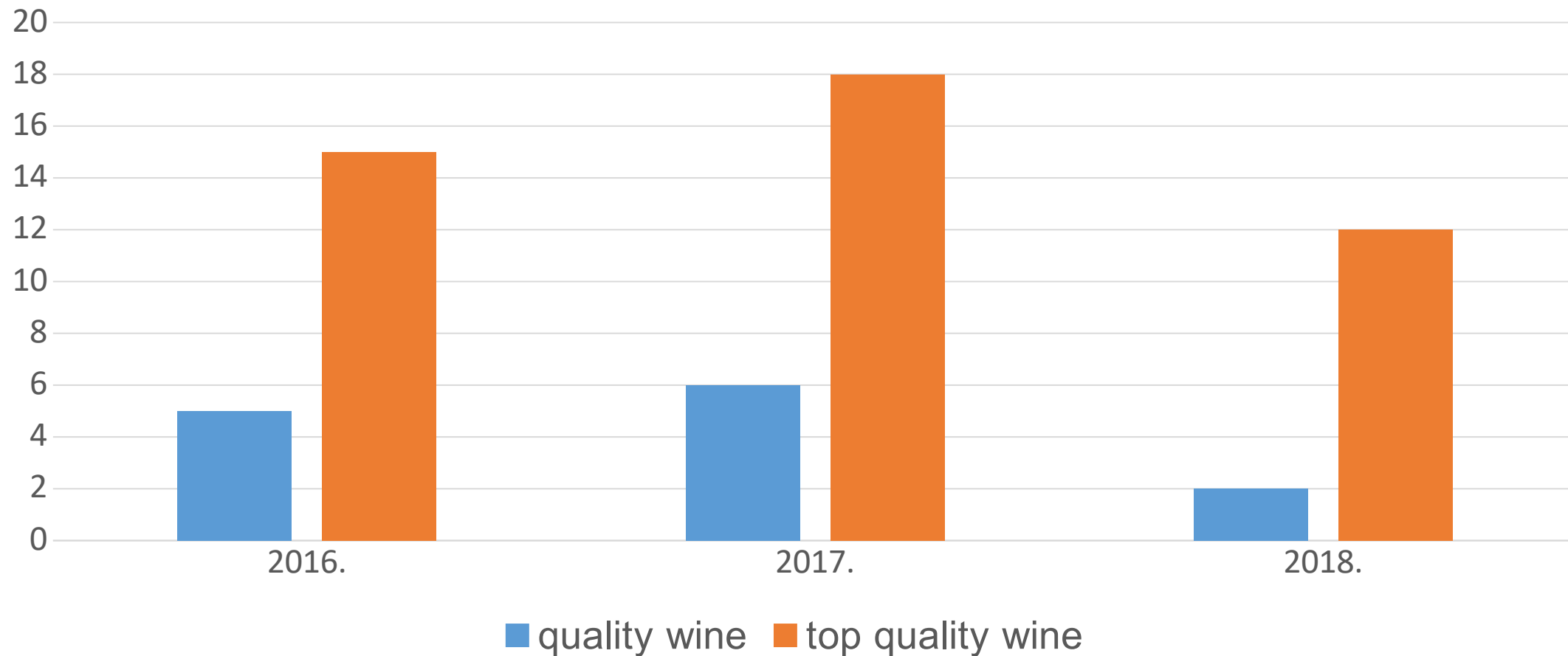
Broj i naziv podregije	Oznaka i naziv vinogorja
1. PODUNAVLJE	Srijem
	Baranja
	Erdut
	Virovitica
2. SLAVONIJA	Orahovica-Slatina
	Daruvar
	Pakrac
	Nova Gradiška
	Požega-Pleternica
	Slavonski Brod
	Kučevo
3. MOSLAVINA	Voloder-Ivanić Grad
	Čazma
	Dugo Selo-Vrbovec
	Kalnik
4. PRIGORJE-BILOGORA	Koprivnica-Burđevac
	Bilogora
	Zagreb
	Sv. Ivan Zelina
	Medimurje
5. ZAGORJE-MEDIMURJE	Varaždin
	Ludbreg
	Krapina
	Pregrada
	Klanjec
	Zabok
	Zlatar
	Stubica
Zaprešić	
6. PLEŠIVICA	Samobor
	Sv. Jana
	Krašić
	Ozalj-Vodina
	Plešivica-Okuč

LEGENDA

Broj i naziv podregije	Oznaka i naziv vinogorja
7. POKUPLJE	Karlovac
	Vukomeričke Gorice
	Petrinja
8. ISTRA	Zapadna Istra
	Središnja Istra
	Istočna Istra
9. HRVATSKO PRIMORJE	Rijeka-Vinodol
	Krk
	Rab
	Cres-Lošinj
10. SJEVERNA DALMACIJA	Zadar-Biograd
	Sibenik
	Primošten
	Benkovač-Stankovci
11. DALMATINSKA ZAGORA	Kistanje
	Skradin
	Knin
	Drniš
	Klis
	Sinj-Vrlika
	Imotski
	Vrgorac
	Kaštel-Trogir
	Split-Omiš-Makarska
12. SREDNJA I JUŽNA DALMACIJA	Neretva
	Dubrovnik-Konavli
	Mljet
	Pelešac
	Korčula
	Lastovo
	Vis
	Hvar
Šolta	
Brač	

Granica podregije

Malvasija dubrovačka; type of wine quality on the market



The goal of research

- Malvasija dubrovačka wines are protected under the PDO *Srednja i južna Dalmacija*, but not satisfactory
- There is no official sensory description of MD wines; different terms are used by different professions
- We are faced with the need to harmonize the approach of wine vocabulary
- Association of MD producers want to legalise PDO specification for MD on its own
- The results of this research should be used as a tool in preparing of specification, as well as MD wines communication

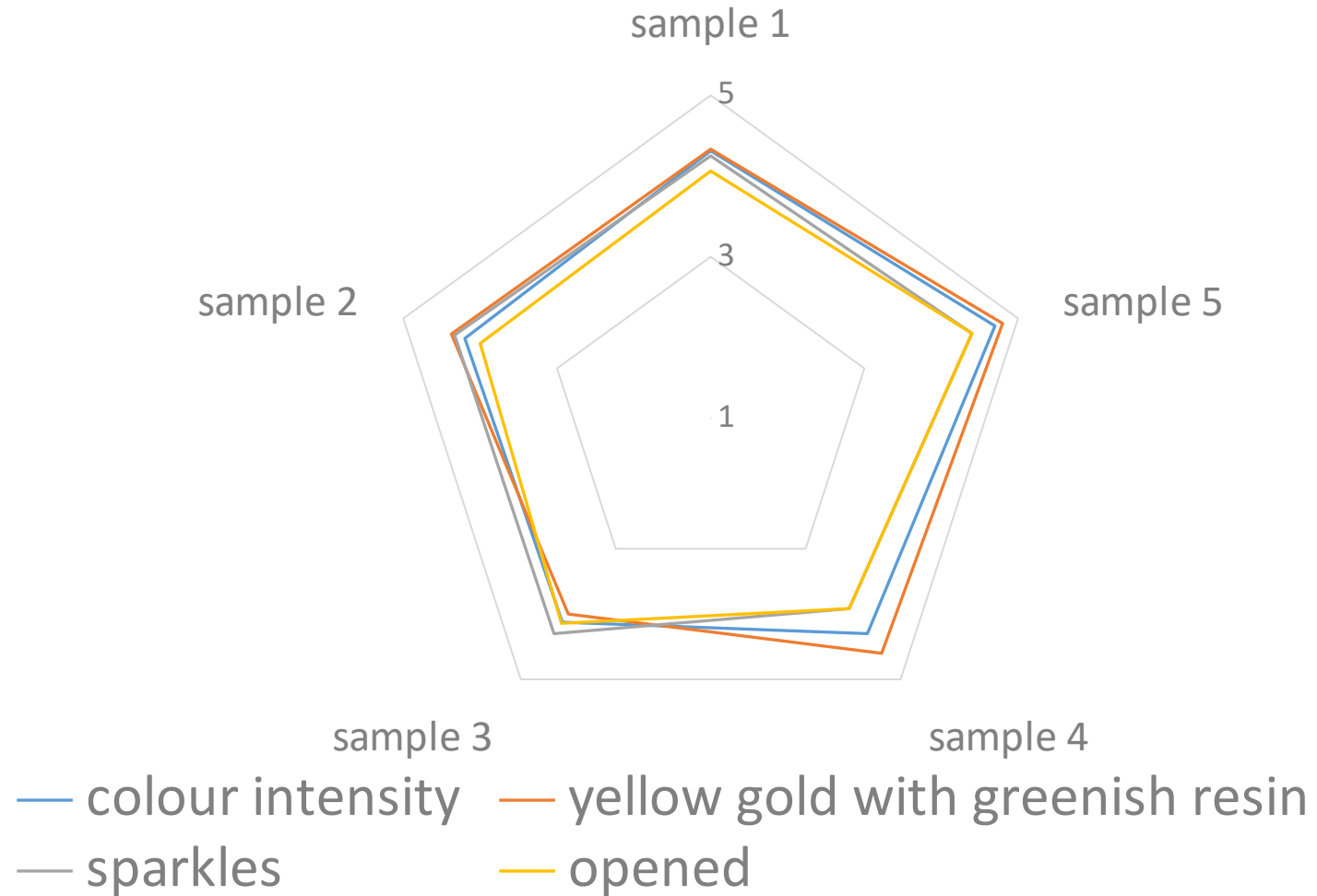
Material and methods

- *Malvasija dubrovačka* still wines
- Vintages 2016. and 2017.
- The samples were collected from the market
- All samples were PDO *Srednja i južna Dalmacija*, high quality wines (produced with no quality correction of grape must)
- The data of physico-chemical parameters, according to nacional and EU regulatives, corresponded with certificates for the market

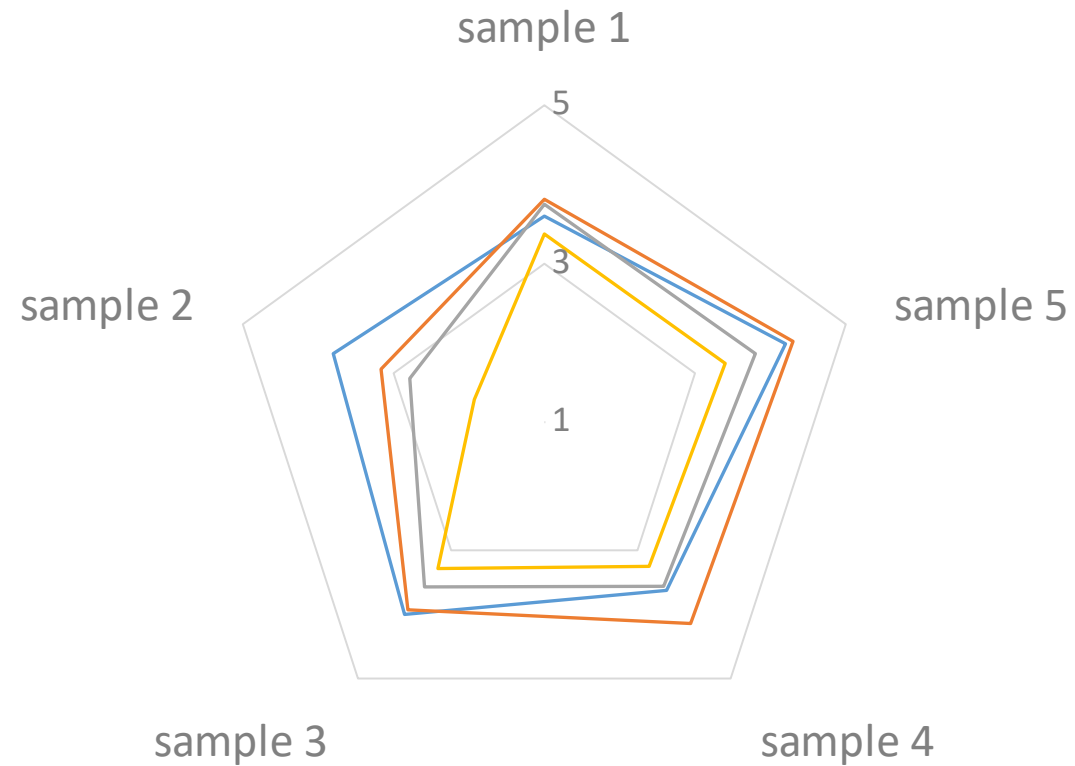
Two levels of descriptive sensory evaluation

- Professionals, from aroma food industry, well trained in sensory analyses, tested the samples
- They had no informations about the origin of samples (origin of grape, grape variety, vintage)
- They made the first selection of aroma descriptors
- Official wine assessors, well educated and experienced in grape and wine production, certified at academic level, made the second analyses
- Aroma descriptors prepared in the first step, combined with OIV descriptors, were analysed, in repetition for each sample
- Score range for atributes was from 0 (can not be recognised) to 5 (very strong, very intensive)
- ISO 8589 (technical conditions)

Selected colour descriptors

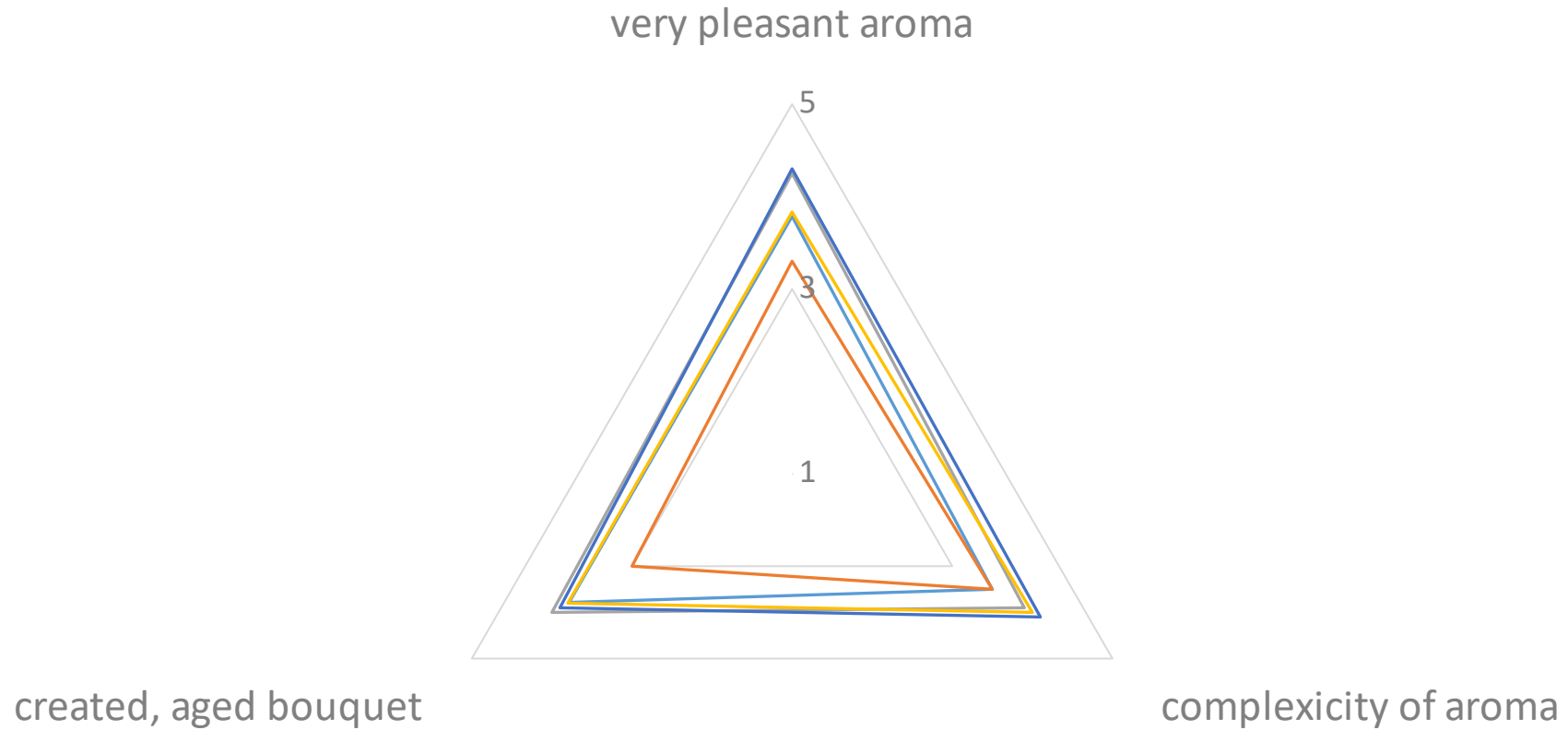


Selected taste descriptors



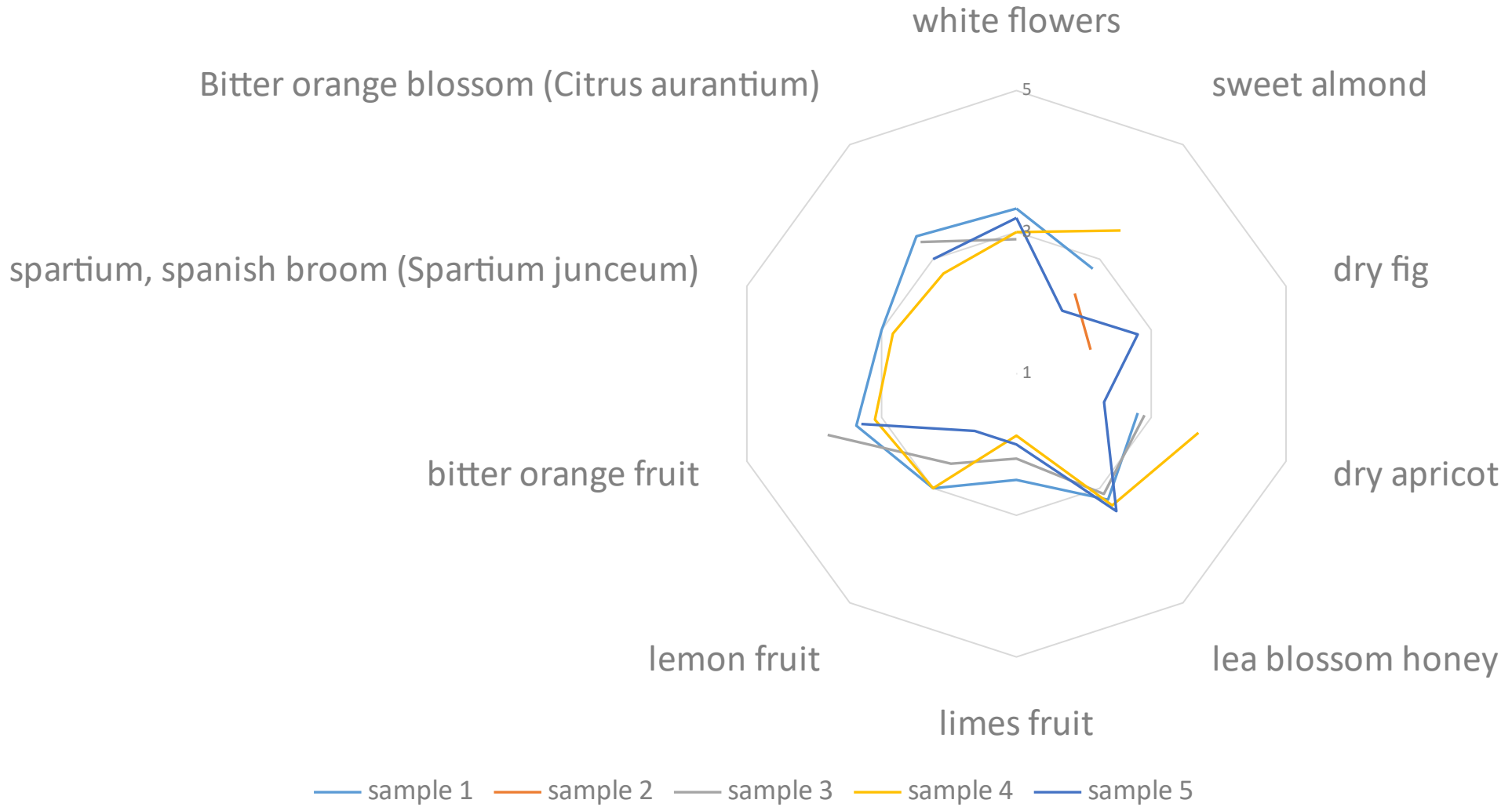
— aroma intensity — taste intensity
— taste persistence — aging potencial

Descriptors of aroma, „in general”

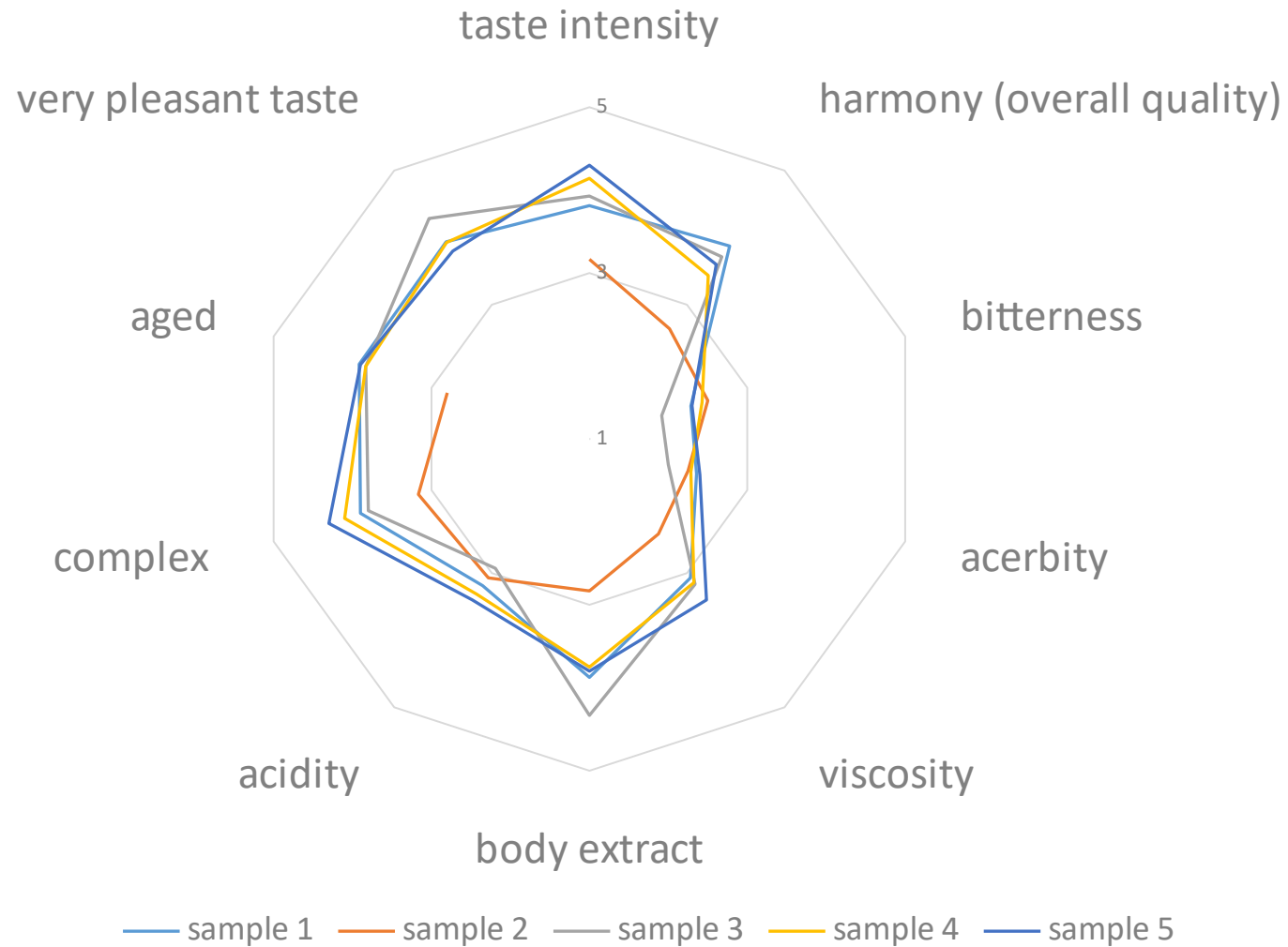


— sample 1 — sample 2 — sample 3 — sample 4 — sample 5

Distinctive aroma descriptors



Descriptors of quality „in general”



Next activities

- Collaboration with association of MD producers to include them in sensory testing of wines, vintage 2018.
- Comparison of their results with the results obtained from professionals
- Go on with chemical analyses of volatiles (GC-MS)
- The results of both analyses and sensory evaluation will be submitted to appropriate statistical tools
- We expect to find very strong link between chosen sensory descriptors and volatile compounds



Thank you!

ivana.alpeza@hcphs.hr