



PAPER TITLE

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Obtaining and characterizing Tokaj liqueur wine

Introduction

- Tokaj is a historic wine region, where wine has been produced for 450 years Tokaj liqueur (Tokaji aszú) famous worldwide, known as "the king of wines, nectar.

• Material and method

The summary or current analysis includes the determination of the following characteristics or indices:

- density;
- alcohol concentration;
- sugar content;
- total acidity;
- pH;
- volatile acidity;
- content in the extract;
- ash content;
- total and free SO₂ content.

• Results and discussions

- **The sensory analysis** of wines is of particular importance for their characterization. The organoleptic indices (color, clarity, smell and taste) must correspond to the type, assortment and age of the wine.
- Tasting as a method of appreciating wines requires a habit, a special education of the senses that is achieved through repeated exercises, done by established tasters, who know exactly what the relationship is, the relationship between the sensations offered by wine and the words used to express them. and which draw attention to these characters. Tasting is therefore not an easy operation, on the contrary it subjects the taster to great and unforeseen difficulties.

• Conclusions

For the complete and precise characterization of the wine there is always the need to correlate the physico-chemical, organoleptic and microbiological indices.