

PRESS RELEASE

Confirmed links between minerality and the sensory interpretation of wine

- Excell Ibérica and Outlook Wine present the results of the second scientific study carried out at international level on the perception of "minerality" in wines
- The objective of the research is the association of certain active chemical compounds at olfactory and gustatory level present in the wine with the descriptor "minerality" used as an attribute in the tasting
- The main conclusion challenges the popular belief that the chemical characteristics of the soil of the vineyard provide a higher concentration of minerals, which are responsible for the sensory perception of minerality in wine

Barcelona, September 2015.- The results of the second research study "Minerality in wines" indicate that the relationship between the chemical composition of the wines and their perception described as "mineral" in the tasting does not have a direct link associated with the minerals that make up the soil of the vineyard. There are other volatile chemical compounds with greater sensory impact that possess an origin defined by the metabolism of the plant, by the fermentation of yeasts and bacteria, as well as from techniques applied in the winemaking and the ageing process, and possibly also from microbiological contamination. This and other statements are the conclusions of the second research on minerality in wines carried out during two years by **Antonio Palacios**, Director of Laboratorios Excell-Ibérica in Logroño (La Rioja), and **David Molina**, Director of Outlook Wine in Barcelona.

Necessary sequel of the previous study, the main objective of the second part published now has consisted in the identification of chemical compounds present in wines that enable them to be categorized as mineral in the sensory interpretation of the tasters. Both in the olfactory phase of the research as in the gustatory phase of modified synthetic wines, the selected tasters coincided in the identification of certain elements allowing to define the term mineral in the samples, but not all of them from parameters linked to the soil. The main conclusion challenges the popular belief that it's the characteristics of the soil, where vines and grapes grow, which provide a higher concentration of minerals those being responsible for the sensory minerality of wine. Anyway, the structure of the soil and its water availability among other factors influence air and overall metabolism of the vine, which may make a difference in the final composition of the wine.

To carry out this study, a series of synthetic wines with added chemical compounds considered to be representative of minerality issued from the results obtained in the previous study were prepared. The selected set was methodically studied and subjected to a thorough sensory analysis by two qualified tasting panels, one made up of winemakers and another by wine sector professionals non producers. The results of sensory analysis by means of blind tasting directed and not directed to the perception of minerality show that some of its use to describe wine is due to subjectivity situations once the tasting is clearly induced, since there were significant changes in the description by the tasters, appearing in the directed phase descriptors such as stone smell, boulders or flint, which had not previously been listed in wines recognized by their mineral character. For this reason, trademarks and their weight on the market often link the term in their products thanks to media load.

The study also concludes that the descriptor minerality is not linked to the presence of one or two chemical compounds but rather the result of a mixture of compounds, which provide sometimes a gustatory component or an olfactory one, or both together in relation to minerality.

Finally the study points out that in the volatile chemical composition and in wine solution can exist molecules that in one way or another remind cognitive olfactory and gustatory associations related with the world of minerals, while soil does not have to be the single source of these.

Outlook Wine is "The Barcelona Wine School", a company created and directed by David Molina more than ten years ago and supported by the international experience of its teachers, among them Antonio Palacios of Excell-Ibérica, Ferran Centelles and Oriol Guevara. Focused on education and consulting in the wine world, Outlook Wine aims to assist students in their progressive training at various levels, and through modules of **Wine Coaching**, private **Wine Training for companies and groups**, **Thematic Seminars**, **WSET International Courses** and **OW Certified Tasting Courses**, attended by professionals from the sector, beginners and wine lovers with a growing interest in wine. <http://www.outlookwine.com>

Laboratorios Excell-Ibérica based in Logroño, La Rioja, a company directed by Antonio Palacios specializes in wine quality control and enological high precision analytics. It is also a wine consultancy personalized for vine-growers and wine producers. <http://www.labexcell.com/la-societe/le-laboratoire-excell-en-espagne>

Download the full study at: www.eventos.outlookwine.com

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