

Energy, health and wine: Results of tasting wine done on the 12th December 2012

Tasting wine organization:

Jürgen Wagner, exporter of Capçanes wines. Coordinator of this event
Angel Teixidó, winemaker from Capçanes
Roman Kovar, energizer of wines
Montse Nadal, Teacher at URV, organization of the tasting sheet and URV panel

The taste took place twice: in the morning at the University / in the afternoon at Capçanes winery.

1 Panel: The taste of wines at the University of Tarragona (URV) was realized in the Enology Faculty.

The tasting room is equipped for doing professional sensory analyses.

Panelists were composed by winemakers and sommeliers.

1 Panel: The taste in the afternoon at Capçanes winery was realized by a group of viticulturists and winemakers.

Methodology:

- Panelists have tasted 8 different wines comparing two wines, one containing de wine without treatment, the second energized:
Glass A and glass B

Panelists did not know in which glass was the normal wine (nW) or the wine energized (eW).

On sample at random was not energized (the same wine no treated filled both of the two glasses).

Wines Samples:

Vimblanc
Marselan
Mas Picoa
Peraj Petita
Costers
Cabrida
Peraj Ha'abib
Blanc aged

In terms of organoleptic characters (olfactory and gustatory), the parameters evaluated were:

Fruity
Floral
Oak
Acidity
Astringency
Tanicity
Hamony

Results of wine tasting

1. URV panel

Differences between NW and EW (Table 1)

The kosher wines (Peraj Ha'abib; Peraj petita; and Cabrida) were the easier wines to be identified with differences between NW and EW (at 91.6% and 100% of percentage detected for panelists)

Opposite:

Mas picosa and Costers wines showed the low percentage for recognizing the differences between glass A and B.

Wine sample EW detected as optimum quality (Table 2)

The kosher Cabrida EW was detected at 100% as a preferred sample. Also Peraj Ha'abib was recognized as a preferred sample, nevertheless, only three panelists gave his opinion differentiating the quality of this wine

Table 1. Differences detected between wines NW (normal wine) and EW (energized wine)

	1	2	3	4	5	6	7	8	9	10	11	12	
Vimblanc	S	S	S	S	N	S	N	S	N	S	S	N	66,6
Marselan	S	N	S	S	N	S	S	S	S	S	S	S	83,3
Mas Picoosa	S	N	N	N	N	N	N	N	S	S	S	S	41,6
Peraj Petita	S	S	S	S	S	S	S	S	S	S	S	N	91,6
Costers	S	N	S	N	S	N	N	S	S	S	S	N	55
Cabrida	S	S	S	S	S	S	S	S	N	S	S	S	91,6
Peraj Ha'abib	S	S	S	S	S	S	S	S	S	S	S	S	100
Blanc aged	S	S	S	N	S	S	N	S	N	S	S	S	75

S= detected

N= no detected

Numbers of panelists: 12

Table 2. Differences detected between wines NW (normal wine) and EW (energized wine)

	1	2	3	4	5	6	7	8	9	10	11	12	
Vimblanc	S	S	N	N	-	N	-	N	-	S	N	-	37,5
Marselan	S	-	S	N	-	N	N	N	N	N	N	N	20
Mas Picoosa													
Peraj Petita	S	N	S	N	N	N	N	S	N	N	S	-	36,36
Costers													
Cabrida	S	S	S	N	S	S	N	S	-	S	S	S	81,8
Peraj Ha'abib								S	-	S		S	100
Blanc aged	S	N	S	-	N	S	-	S	-	S	N	S	66,6

S= preference for the EW

N= no preference for the EW

Numbers of panelists: 12

The evaluation of organoleptic parameters showed that EW wines resulted in more intensity than the normal ones (no treated: NW). (Exception for Blanc aged). The blanc aged wine was a wine not so good. With the energization, the bad intensity diminished.

2. Capçanes panel

Differences between NW and EW (Table 3)

Two of the three kosher wines (Peraj Ha'abib and Cabrida) were the easier wines to be identified with differences between NW and EW (at 91.9% and 100% detected for panelists).

Another wine (blanc aged) was detected at 100% as such different in glasses A and B (NW contrasting EW).

Capçanes panel obtained the same results with "costers" wine sample. This wine was not easy recognized like NW or EW.

Another sample, a new wine tasted only for the Capçanes panel ("genesis") showed not very clear judgment in comparing treatments NW and EW.

Wine sample EW detected as optimum quality (Table 4)

Peraj Ha'abib EW wine was detected for everybody as the better quality than the same wine no energized at 100%.

Cabrida EW was also preferred comparing with the NW wine (at 90%).

In the other hand, the blanc aged wine energized was recognized as better than the NW. This wine was unhealthy (oxidized and rough);

In my opinion, it's the only one that I've tasted in which the intensity of atributs diminished when it was energized, and as a result of this action, the wine improved his quality.

Table 3. Differences detected between wines NW (normal wine) and EW (energized wine)

	1	2	3	4	5	6	7	8	9	10	11	
Vimblanc	S	S	S	S	N	S	N	S	S	S	S	81,8
Mas Picoosa	S	N	S	N	S	S	S	N	N	N	S	54,5
Peraj Petita	S	N	S	S	S	S	S	N	N	S	S	72,7
Costers	S	S	N	S	S	S	S	S	N	S	N	72,7
Cabrida	N	S	S	S	S	S	S	S	S	S	S	90,9
Gènesi	N	N	N	N	S	N	S	N	N	N	S	27,2
Peraj Ha'abib	S	S	S	S	S	S	S	S	S	S	S	100
Blanc aged	S	S	S	S	S	S	S	S	S	S	S	100

S= detected; N= no detected

Numbers of panelists: 12

Table 4. Differences detected between wines NW (normal wine) and EW (energized wine)

	1	2	3	4	5	6	7	8	9	10	11	
Vimblanc	S	N	N	N	-	S	-	N	N	S	S	44,4
Mas Pcosa	S	-	S	-	S	N	S	-	-	-	N	66,6
Peraj Petita	N	-	S	S	N	S	S	-	-	N	N	50
Costers												
Cabrida	-	S	N	N	S	S	N	N	S	S	S	60
Gènesi												
Peraj Ha'abib	S	S	S	S	S	S	S	S	S	S	S	100
Blanc aged	N	N	S	S	S	N	S	S	S	N	S	63,6

S= preference for the EW; N= no preference for the EW

Numbers of panelists: 12