INTERNATIONAL STANDARD 3591

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Sensory analysis — Apparatus — Wine-tasting glass

Analyse sensorielle — Appareillage — Verre à dégustation pour l'analyse sensorielle des vins

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FOREWORD

ISO (the International Organization for Standardization) is a worldwide federation of national standards institutes (ISO member bodies). The work of developing International Standards is carried out through ISO technical committees. Every member body interested in a subject for which a technical committee has been set up has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work.

Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council.

International Standard ISO 3591 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in August 1974.

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It has been approved by the member bodies of the following countries :

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Austria	Ghana	Romania
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Chile	India	Spain
Czechoslovakia	Israel	Turkey
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No member body expressed disapproval of the document.

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Sensory analysis — Apparatus — Wine-tasting glass

1 SCOPE AND FIELD OF APPLICATION

This International Standard specifies the characteristics of a wine-tasting glass to be used for the sensory analysis of wines. This glass may be used for the examination, by all types of tests (simple tasting, profile analysis, etc.), of all organoleptic characteristics of wine samples (colour, clarity, bouquet, flavour).

2 DESCRIPTION (See figure)

The tasting glass consists of a cup (an "elongated egg") supported by a stem resting on a base. The opening of the cup is narrower than the convex part so as to concentrate the bouquet.

3 PHYSICAL CHARACTERISTICS

The tasting glass shall be made from colourless[1] transparent glass (see note), which shall be free of grooves and bubbles.

NOTE — The so-called "crystallin" type (crystal glass) is a colourless transparent glass that has been found suitable. Its principal characteristics are as follows :

Zinc oxide (ZnO), barium oxide (BaO), lead oxide (PbO), potassium oxide (K_2O) (singly or in combination) $\geqslant$ 10 % (*m/m*)

Relative density $\geqslant$ 2,45

Refractive index $\geqslant$ 1,520

Its rim shall be regular, smooth and rounded (for example cold-cut, ground flat[2] and reheated) and without unnecessary thickening as a result of annealing.

The tasting glass shall be annealed to a good commercial standard.

4 DIMENSIONAL CHARACTERISTICS

The tasting glass shall have the dimensions shown in the figure.

5 SPECIAL CHARACTERISTICS

5.1 Lid

The tasting glass may, if required, be provided with a lid.

5.2 Marking

The tasting glass may be graduated.

A small ground area for marking may be provided on the upper surface of the base.

5.3 Coloured glass

In certain special tests it is necessary to use a tasting glass made of a glass which is sufficiently deep in colour to mask the colour of the wine and thus to eliminate the visual factor.

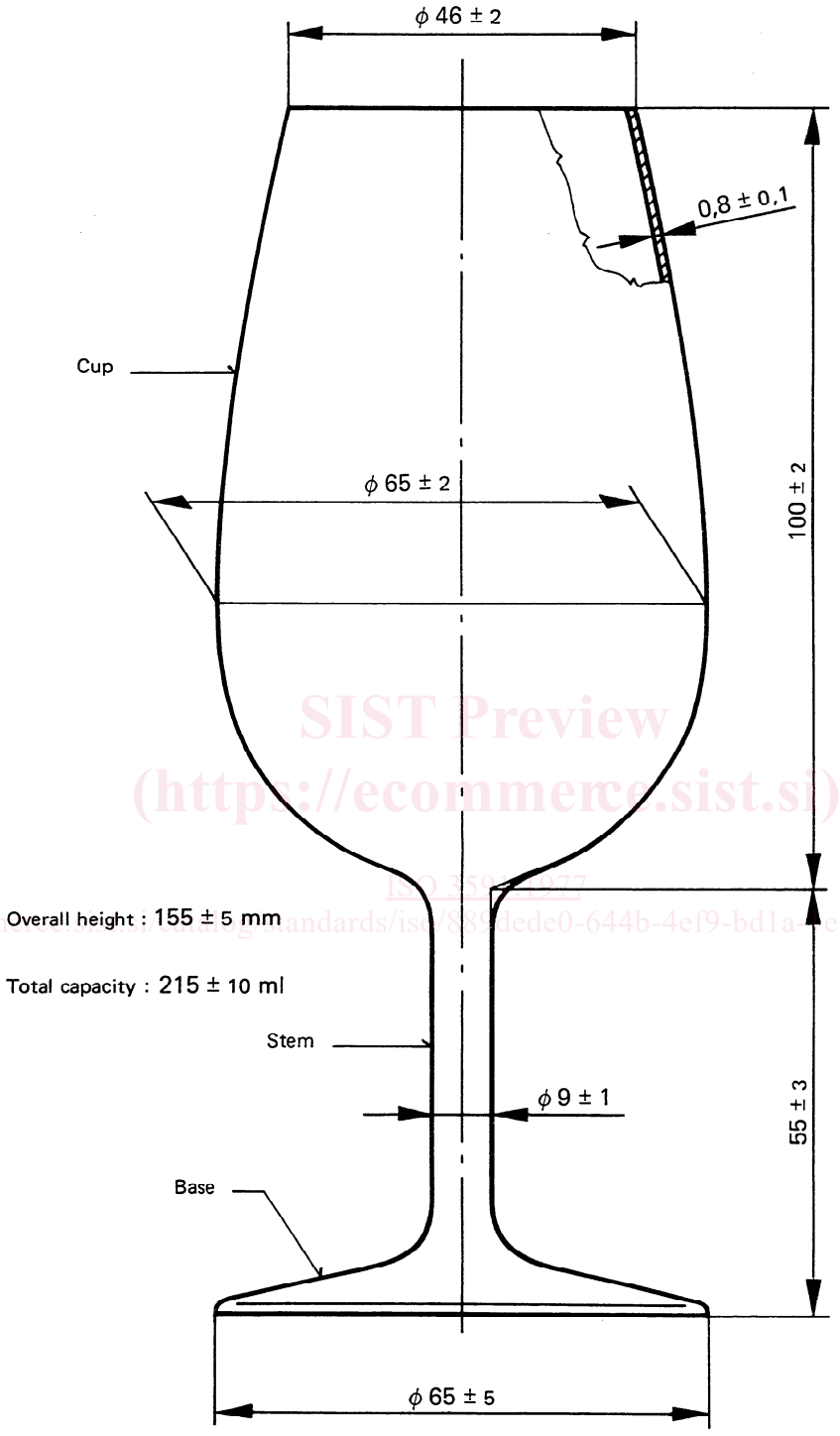
5.4 Glass with an area for effervescence

In order to obtain reproducible results when determining the effervescence of certain wines, the tasting glass shall, in this case, have a ground circular area for the formation of bubbles. This ground area shall be in the central part of the bottom of the cup, and shall have a diameter of 5 ± 0,5 mm.

1) Except for special cases (see 5.3).

2) Ground to ensure that the edge is regular and horizontal.

Dimensions in millimetres



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FIGURE — **Form and dimensions of the tasting glass**