

# Easily collecting and making use of tasting information

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## Tools and procedures for sensorial analysis



## Presentation of Siryel

**Siryel is a wonderful tool for sensorial analysis which enables easy collection and use of tasting information.**

**A most innovative sensor system, its role is threefold:**

- numerical grading
- data storage
- processing and viewing of results

**Over time, you can then monitor one or more organoleptic characteristics of one or more wines.**

**Siryel is a state-of-the-art tool for rationally defining the profile of a wine or group of wines.**

### A sensorial sensor

Using patterned paper, the Siryel pen produces the data as hard copy as the grading takes place.



### Special patterned paper

The acquisition form is specially patterned. Sensorial criteria may be:

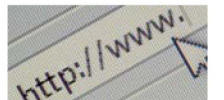
- predefined
- defined by you.



You print the sheets yourself.

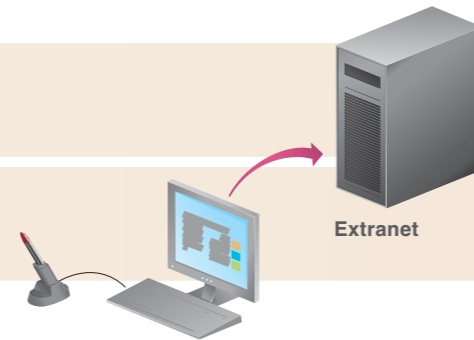
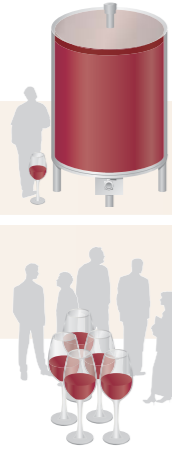
### Software (secured extranet)

Data management and immediate data processing to answer your problematics, thanks to highly secured servers.



The sensorial method begins when you fit the Siryel system.  
To find out more about it, you can contact your personal advisor by writing to: info@vivelys.com

# 1 Collecting information






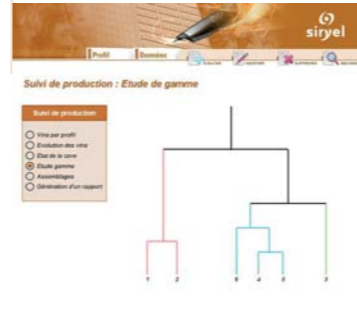
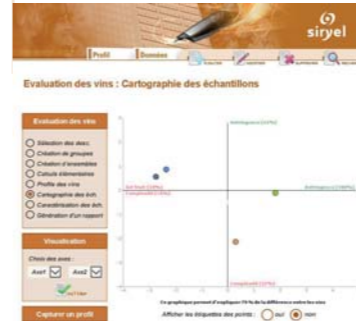


**a** Tasting, on your own or with a panel, the wine produced.

**b** Use the pen and Siryel forms to enter the tasting information\*.

**c** Place the pen on its base, and the data will be transferred and stored automatically, using a secured connection on Extranet\*.

**d** Analyse the data and use it to work out future strategies (see targets and actions below).

# 2 Make the most of it

Target	expose the products from a cellar to competition	place wines alongside one another	easily select wines from buyer demand	assess the impact of the wine ranges from a cellar	select the most interesting in terms of purchases or assembly	do not make a mistake during the post-harvesting assembly period	relevance of information gathered
Actions	assess what the differences are and the course of action to be taken to play a part in competition or steer clear of it	gain an insight into all of their differences, or obtain a detailed description of these differences	find out which wines from the cellar match a given profile	find out whether top products in the range are perceived differently to products at the bottom of the range	classify and characterise volumes of wine	assess interest and feasibility of assembly	assess and improve the performance of a tasting panel
							

\* more details may be found in the user manual