

**AWAKEN YOUR SENSES WITH ENARTIS USA AND AROMA ACADEMY!**

# AROMA ACADEMY

Global Leading Sensory Training & Aroma Marketing

Enartis USA offers Aroma Recognition Training Kits by Aroma Academy - Your Route to Expertise in Aroma Recognition, Aroma Vocabulary and Mastering the Sense of Smell.

## Aroma Recognition Training Kits available for: Wine • Cider • Bourbon • Gin • Rum • Whiskey

### Kits Contain:

- 24 aroma samples that cover the spectrum of aromas typically found in wine or distilled beverages
- An explanatory spiral bound (for ease of use) booklet guide
- Aroma strips
- "Nosing" and Tasting record sheets

The kit and accompanying guide booklet will make beverage "nosing" and tasting an even more pleasurable experience and dramatically increase your knowledge.



### Let us guide you as we:

- Introduce a series of key reference aromas
- Educate you regarding nosing terminology/vocabulary
- Explain the nosing and tasting process
- Identify the key aromas

## Faults Aroma Kit



### The Faults Aroma Kit contains:

- 30 aroma samples representing the most common aroma/flavor faults found in wine, cider, beer and spirits
- Four concentration levels for one of the faults to introduce the concept of detection & recognition thresholds
- A booklet guide
- Blank aroma strips

Fault Kit Reference Aromas: Acetaldehyde, Acetic Acid (Vinegar), Antiseptic/Medicinal, Burnt Rubber, Butter (Excessive), Cheesy/Vomit, Earthy, Estery (Banana-Like), Fusel Oil, Garlic/Onion, Grassy (Excessive), Green Bell Pepper (IBMP), Green Vegetable (Excessive), Lactic Taint (Off-Butter), Leather/Farmyard, Metallic, Mushroom, Oxidation (Generic), Phenolic (Generic), Rotten Egg (H<sub>2</sub>S), Smoky, Solventy, Spicy, Sulfur (Generic), TCA - Level 1, TCA - Level 2, TCA - Level 3, TCA - Level 4, Wet Dog, Wood Derived (Excessive)

### ENARTIS USA

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