AI-Winetaster ©

A Revolutionary System for Objective Wine Tasting Notes.
Rudolf Sillén, Expert Products Sweden AB.

In a world where taste preferences vary greatly, finding a wine that suits one's individual palate can be a daunting task. The subjectivity of tasting notes has long been a challenge, as even specialists can differ in their assessments of the same wine. However, Expert Products Sweden AB has tackled this issue head-on by developing AI-Winetaster, a ground-breaking system that leverages artificial intelligence to create unbiased, neutral, and objective tasting notes for wines. By utilizing data about the grape and chemical composition of the wine, AI-Winetaster provides a stable platform for comparing wines and finding the perfect match for individual tastes.

The Challenge of Subjectivity:

Wine tasting is a complex sensory experience that involves a multitude of factors, from aroma and flavour profiles to mouthfeel and balance. Each individual perceives these attributes differently, making it difficult to establish a consensus among experts. Traditional tasting notes, often based on personal opinions and experiences, lack the objectivity necessary for consistent evaluation and comparison.

The Birth of AI-Winetaster:

After two years of meticulous development and utilizing advanced machine learning techniques, Expert Products Sweden has introduced AI-Winetaster to the wine industry. The system harnesses the power of artificial intelligence to analyze extensive datasets, including information on grape varieties and the chemical composition of wines, along with correlating this data with human tasting notes. This innovative approach aims to extract patterns and insights that transcend individual subjectivity, resulting in objective and reliable descriptions of wine characteristics.

Unveiling Objective Tasting Notes:

AI-Winetaster generates tasting notes that encompass key attributes of a wine, including fullness, sweetness, balance, fruitiness, and astringency. By combining the knowledge acquired from data analysis with the expertise of wine professionals, the system can provide descriptions that are free from personal bias and grounded in objective analysis. This enables individuals to compare wines with confidence, find their favourites, and explore new possibilities based on reliable information. In addition to capturing the nuances of taste and aroma, AI-Winetaster goes a step further by predicting the shelf-life of wines. Drawing upon its vast dataset, the system

can offer insights into how long a wine is likely to retain its quality and flavour profile, empowering consumers to make informed decisions about their purchases.
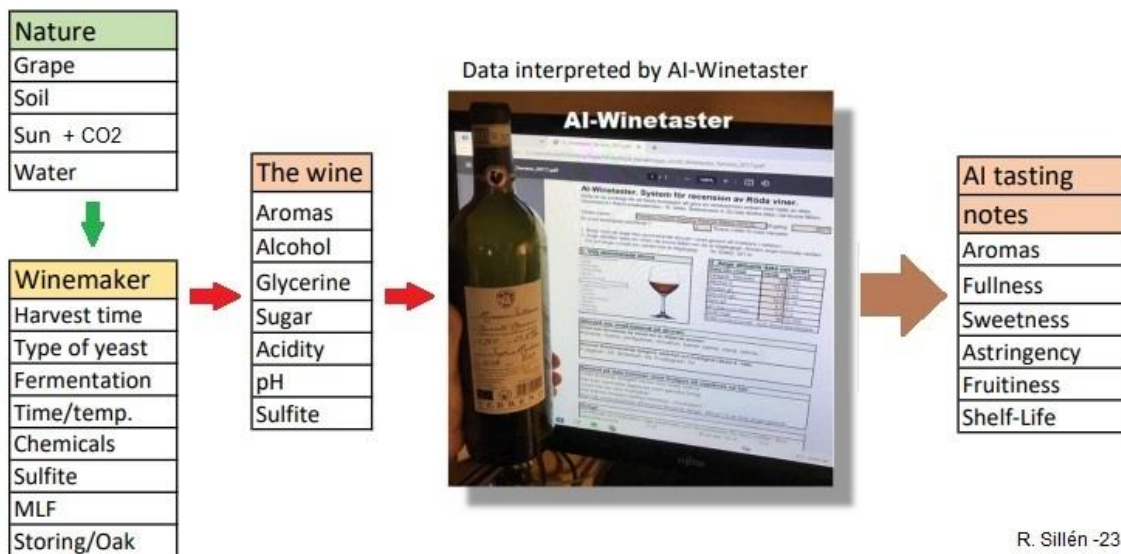
Applications across the Wine Industry:

The versatility of AI-Winetaster extends beyond individual wine enthusiasts. Producers can leverage the system to fine-tune their wines and align them with specific market preferences, ensuring a better fit with various consumer segments. Importers can also benefit from AI-Winetaster's capabilities by utilizing its objective tasting notes to guide their selection process when introducing new wines to their portfolios.

Conclusion:

With AI-Winetaster, Expert Products Sweden has revolutionized the way we approach wine tasting. By combining the power of artificial intelligence with extensive data analysis, the system offers an objective and consistent platform for describing and comparing wines. This innovative approach not only empowers individuals to find wines that align with their preferences but also provides winemakers and importers with invaluable insights to refine their offerings and make informed decisions. AI-Winetaster is set to reshape the wine industry, making the exploration and enjoyment of wines a more accessible and personalized experience for all.

For detailed information about the system and how to use it contact Mr. Rudolf Sillén by mail. Info@expertproducts.se. Mr. Sillén is a member of SAIS; Swedish Artificial Intelligence Society. His company were pioneers in Sweden in using AI for developing various expert systems already mid 1980!

AI-Winetaster is now available for red and white, single varietal, still wines. Below is an example of a tasting note.

AI-Winetaster (™) System for describing RED wines

A Knowledge Based System to make unbiased, neutral descriptions of single-variety grape wines.
Developed by Rudolf Sillén, Expert Products Sweden AB. Version 6.

Wine name	Respiro			Vintage	2021
Is the wine eco-certified?	Y		Y or N. Use capital letters	Other ID	Valdibella

Dominating grape

Cabernet Sauvignon
Syrah
Pinot Noir
Tempranillo
Merlot
[Nero d´Avola_____]
Sangiovese
Cabernet Franc
Gamay
Grenach
Montepulciano
Malbec
Nebbiolo
Zinfandel

Actual wine data

Type of data	Value	Normal
Oak storage? Month	0	0-24
Alcohol %	14.4	9-15
Sugar g/l	0.3	2-50
Glycerin g/l	8.0	4-15
Total acidity g/l	5.3	3-9
pH enter 0 if unknown	3.5	2-5
Total sulfite mg/l	5	10-200

NB. Use point . as decimal delimiter

Expected aromas

Note that is often difficult to recognise more than two aromas in a glas of wine!
Cherry, blueberry, blackberry, peppery notes

Sensory experience on the palate based on actual data. Scale 0-100

Fullness / Body	59
Fruitiness	69
Astringency	59
Sweetness	2

Most probable sensory experience on the palate

The taste will be rather dry
The wine can probably be experienced as a medium-bodied wine.
The wine has a certain fruitiness.
This wine shows signs of tannins.
The shelf-life will most likely be at least 10 years from the harvest year

Miscellaneous

Ecowine. No traces of systemic pesticides and few added chemicals. Excellent!

Density g/cm3:	0.97	Energy:	125	Kcal per 15 cl	Extract:	22

Let **AI-Winetaster** make an unbiased and objective sensory profile of your wine!

Just mail the following data to: info@expertproducts.se

- Name of the vineyard:

- Contact person:

- Name of the wine:

- Vintage:

- Grape:

- Is the wine eco-certified Y/N :

- Oak storage? Month:

- Alcohol %:

- Sugar g/l:

- Glycerol g/l:

- Total acidity g/l:

- pH:

- Total sulphite mg/l: