

## Laboratory Division and Tasting Panel

### Tasting Panel

# MINIMUM ORGANOLEPTIC REQUIREMENTS

## Geographical Indication «Madeira Rum»

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## INTRODUCTION:

This internal regulation is intended to define the minimum organoleptic characteristics that the product entitled to the Geographical Indication (GI) «Madeira Rum» must present, in order to comply with the no. 3 of article 7 of Regional Legislative Decree no. 18/2021/M, of July 28, regarding the parameters Aspect (Clarity and Color), Aroma, Flavor, Age and Quality.

### IG «MADEIRA RUM»

#### A) ASPECT - CLARITY

The product must present the following characteristics:

ASPECT - CLARITY	Notation
Natural «Madeira Rum»	Clear
Aged «Madeira Rum»	

#### A) ASPECT - COLOR

The product must present the following characteristics:

ASPECT - COLOR	Minimum notation	Maximum notation
Natural «Rum da Madeira»	Colourless	Yellowish tone
Aged «Madeira Rum»	Yellowish	Topaz

#### B) AROMA AND FLAVOR

The aroma and flavor parameters include:

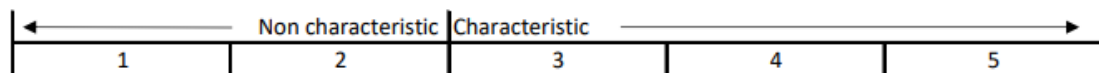
- Presence of a defect (without aromatic and gustatory characteristics to be recognized as GI «Madeira Rum»), or absence of a marked defect (with aromatic and gustatory characteristics, to be recognized as GI «Madeira Rum»), requiring the absence of defect;

## Minimum organoleptic requirements

Aroma and flavor, according to the scale in figure 1, can have a maximum notation of 5 and a minimum notation of that shown in the following table:

AROMA AND FLAVOR	Minimum notation
Natural «Rum da Madeira»	3
Aged «Madeira Rum»	

Figure 1 - Aroma and flavor scale



### C) AGE

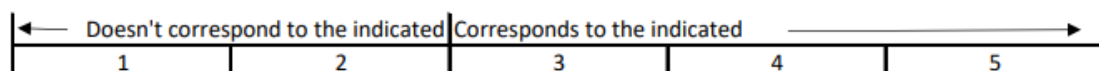
The age parameter includes:

- Presence of defect (with no evolution characteristics defined for the standard to be recognized as GI «Rum da Madeira»), or absence of defect (with evolution characteristics defined for the standard to be recognized as GI «Rum da Madeira»), being required the absence of defect;

Age, according to the scale in Figure 2, can have a maximum notation of 5 and a minimum notation of that shown in the following table:

AGE	Minimum notation
Aged «Madeira Rum»	3
Indication of the production year	
Age indication	

Figure 2 - Age scale



## Minimum organoleptic requirements

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### D) QUALITY

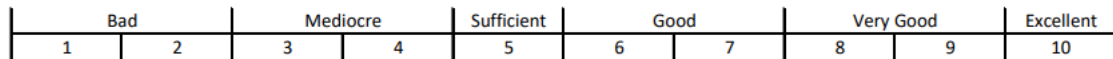
The quality parameter includes:

- Presence of defect (noticeable that although not completely canceling the remaining organoleptic characteristics, alters the quality of the product) or absence of defect (with aromatic and gustatory characteristics for the designation, moderately balanced, structured and with medium persistence), being required the absence of defect.

- The Quality according to the scale in figure 3, can have a maximum notation of 10 and a minimum notation presented in the following table, according to the natural and aged characteristic:

QUALITY	Minimum notation
Natural «Rum da Madeira»	5
Aged «Madeira Rum»	5

Figure 3 - Quality scale



The product «Madeira Rum» must reveal the raw material from which it originates (sugar cane) and when subjected to aging it must have an aroma and flavor characteristic of that process.