Partner Sample Submission Form

SKOFFgroup
passion for winemaking

Contact

NAME

STREET | NO. | ZIP CODE | TOWN

Sample Name

GRAPE VARIETY

VINTAGE

EMAIL ADDRESS FOR ANALYSIS REPORT

Assessment & Recommendation – Joachim Skoff

			PRICE /SAMPLE	PARTNER PRICE /SAMPLE
☐	**Sensory Assessment & Recommendation**	Sensory Assessment & Recommendation: Targeted expertise for product selection, balancing, and application. Results are conveniently delivered via voice message on WhatsApp or per E-Mail. Required sample quantity: 250 ml Note: Without preliminary trials.	€ 31,20	**€ 24,96**

Sensory Optimization & Profiling – Joachim Skoff

			PRICE /SAMPLE	PARTNER PRICE /SAMPLE
☐	**Sensory Optimization & Profiling**	Precise sensory fine-tuning, balancing, and profile sharpening according to individual specifications. Detailed and comprehensive preliminary trials. Required sample quantity: 750 ml	€ 74,90	**€ 59,92**
☐	**Return Sample**	Sample (100 ml) of the profiling result for sensory verification. Required sample quantity: 100 ml	€ 17,90	**€ 14,32**

Information about the wine

Quality Category

☐ Entry-level / Basic ☐ Regional Wine ☐ Village Wine ☐ Premier Cru ☐ Grand Cru

Vinification

☐ Stainless steel tank ☐ Barrique / Tonneaux ☐ Casks ☐ Amphora

Sensory Optimization

Profile

☐ Joachim is requested to optimize the sensory profile

Assessment scale 1–5:

	Presence of phenols	Presence of acidity	Sweetness	Aromatic expression	Complexity	Structure	Body
Actual							
Target							
Note	1 perfectly polished, 5 very present, but not bitter	1 very mild, 5 very acid-accentuated	1 bone dry, 5 very sweet	1 low aromatic expression, 5 highly aromatic	1 very lean, 5 very complex	1 very soft, 5 highly structured	1 very lean, 5 full-bodied

www.skoffgroup.com

SKOFFoenotec Oenologie- & Eichenprodukte | Consulting Oenologie Beratung | WineLab Analytik & Sensorik | &more Fokussiertes Zusatzportfolio

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Oak Expression

☐ without oak expression / unoaked

☐ Joachim is requested to optimize the oak expression

Assessment scale 1–5:

	Light-toasted oak (vanilla, coconut)	Medium-toasted oak (fine roasted aromas, caramel)	Medium Plus-toasted oak (medium roasted aromas)	Intense-toasted oak (intense roasted aromas, coffee, mocha)
Actual	_____	_____	_____	_____
Target	_____	_____	_____	_____

FTIR Analysis Packages

		PRICE /SAMPLE	PARTNER PRICE /SAMPLE
☐ **FTIR Analysis Package Basic**	Alcohol, total sugar (glucose/fructose), total acidity (titratable)	€ 18,80	**€ 16,92**
☐ **FTIR Analysis Package Standard**	Alcohol, total sugar (glucose/fructose), total acidity (titratable), pH, volatile acidity	€ 19,90	**€ 17,91**
☐ **FTIR Analysis Package Plus**	Alcohol, total sugar (glucose/fructose), total acidity (titratable), pH, volatile acidity, glycerol (glycerine), tartaric acid, L-malic acid, DL-lactic acid, citric acid, relative density (20°/20°), original must weight, total alcohol g/L, actual alcohol g/L	€ 27,70	**€ 24,93**
☐ **FTIR Analysis Package Acids**	Total acidity (titratable), tartaric acid, L-malic acid, DL-lactic acid, pH	€ 19,90	**€ 17,91**

Analysis Individual Parameter

			PRICE /SAMPLE	PARTNER PRICE /SAMPLE
Stability	☐	**Bentonite requirement**	€ 16,60	**€ 14,94**
	☐	**Tartrate stability** (conductometric)	€ 22,20	**€ 19,98**
SO_2	☐	**Free SO_2**, without reductones (colorimetric)	€ 9,90	**€ 8,91**
	☐	**Total SO_2** (colorimetric)	€ 12,20	**€ 10,98**
	☐	**Reductones** (colorimetric)	€ 19,90	**€ 17,91**
Alcohol	☐	**Alcohol** (distillative)	€ 17,70	**€ 15,93**
	☐	**Glycerol** (glycerine) (enzymatic)	€ 12,20	**€ 10,98**
Sugar	☐	**Total sugar** (D-glucose/D-fructose) (enzymatic)	€ 22,20	**€ 19,98**
	☐	**Glucose** (enzymatic)	€ 17,90	**€ 16,11**
	☐	**Fructose** (enzymatic)	€ 17,90	**€ 16,11**
	☐	**Sucrose** (enzymatic)	€ 29,90	**€ 26,91**
Acids	☐	**Volatile acidity** (enzymatic)	€ 19,90	**€ 17,91**
	☐	**Total acidity, titratable** (potentiometric)	€ 14,90	**€ 13,41**
	☐	**Tartaric acid** (enzymatic)	€ 12,20	**€ 10,98**
	☐	**L-malic acid** (enzymatic)	€ 12,20	**€ 10,98**
	☐	**DL-lactic acid** (enzymatic)	€ 27,70	**€ 24,93**
	☐	**L-lactic acid** (enzymatic)	€ 14,90	**€ 13,41**
	☐	**D-lactic acid** (enzymatic)	€ 14,90	**€ 13,41**
	☐	**Citric acid** (enzymatic)	€ 14,90	**€ 13,41**

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Analysis Individual Parameter			PRICE /SAMPLE	PARTNER PRICE /SAMPLE
Phenols	☐	**Polyphenols** (colorimetric)	€ 33,30	**€ 29,97**
	☐	**Catechins** (colorimetric)	€ 33,30	**€ 29,97**
Elements	☐	**Copper** (colorimetric)	€ 22,20	**€ 19,98**
	☐	**Iron** (colorimetric)	€ 22,20	**€ 19,98**
	☐	**Potassium** (colorimetric)	€ 22,20	**€ 19,98**
	☐	**Calcium** (colorimetric)	€ 22,20	**€ 19,98**
General	☐	**pH**	€ 9,90	**€ 8,91**
	☐	**Relative density** 20°/20°C	€ 9,90	**€ 8,91**
	☐	**Original must weight** (calculated)	€ 9,90	**€ 8,91**
	☐	**Dry extract** (calculated)	€ 9,90	**€ 8,91**
	☐	**Sugar-free extract** (calculated)	€ 9,90	**€ 8,91**
	☐	**Total alcohol in g/L and % vol.** (calculated)	€ 9,90	**€ 8,91**

General – Special Requests / Notes

DATE

SIGNATURE

All prices are quoted net, excluding the statutory VAT. Payable within 8 days of the invoice date without deduction. Delivery is subject to an extended and expanded retention of title. Exclusively the General Terms and Conditions (GTC) of SKOFFgroup International GmbH, in their currently valid version, shall apply. These can be viewed at www.skoffgroup.com/gtc and will be sent upon request. This price list is valid until a new one is issued. Errors and omissions excepted (E&OE). Valid from: 29.10.2026

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