

TasteRank Explorer

Data Appendix

Source Data, Tables, and Reference Materials

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Companion documents: Summary · Technical Appendix · Methods Primer · Data Appendix · Grape Reference

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D.1 Sensory Dimension Key

The following abbreviations are used in the data tables. All scores are integers on a 0–5 scale representing canonical varietal typicity across thirteen sensory dimensions drawn from established wine-tasting methodology (UC Davis, Peynaud, and related structured tasting frameworks).

Abbr.	Dimension	Description
Col	Color Depth	Intensity of pigmentation (pale to opaque)
Aro	Aromatic Intensity	Strength of nose from low to pronounced
Flo	Floral	Degree of floral aromatic contribution
Frt	Fruit Ripeness	Ripe / dried fruit vs. underripe / green fruit
Hrb	Herbal / Earthy	Green herb, earth, mineral notes
Spk	Spice / Oak	Oak-derived and spice character
Acid	Acidity	Perceived acidity from low to high
Tan	Tannin	Tannin level (reds); 0 for most whites
Bod	Body	Weight and texture on palate
Alc	Alcohol	Perceived alcohol warmth
Fla	Flavor Intensity	Palate flavour concentration
Fin	Finish	Length and persistence of aftertaste
Cpx	Complexity	Layeredness and evolution of character

D.2 Community Summary

Six communities were detected by the Clauset–Newman–Moore greedy modularity optimisation algorithm. The table below summarises each community’s character, size, colour composition, and hub varieties.

ID	Character	Size	R / W	Hub Varieties
C0	Full-bodied Mediterranean Reds	31	31 / 0	Sagrantino, Nero d’Avola, Lagrein, Negroamaro, Plavac Mali
C1	Light / Aromatic Cross-boundary	21	4 / 17	Assyrtiko, Falanghina, Albariño, Riesling, Kadarka
C2	Mid-weight Structured Reds	18	18 / 0	Limniona, St. Laurent, Zweigelt, Blaufränkisch, Sangiovese
C3	Rich Textural Whites	13	0 / 13	Marsanne, Fiano, Godello, Pinot Gris, Chardonnay
C4	Mineral / Crisp Whites	10	0 / 10	Greco, Friulano, Verdicchio, Verdejo, Vermentino
C5	Lean Neutral & Aromatic Whites	8	0 / 8	Gewürztraminer, Petit Manseng, Muscat Blanc, Malvasia

D.3 Complete Variety Data (Ranks 1–101)

All 101 grape varieties sorted by TasteRank. Columns show rank, variety name, type (Red / White), community assignment, TasteRank score, and the thirteen sensory profile dimensions.

#	Variety	Type	Com	TR	Col	Aro	Flo	Frnt	Hrb	Spk	Acid	Tan	Bod	Alc	Fla	Fin	Cpx
1	Sagrantino	Red	C0	0.3020	5	3	1	4	2	3	3	5	5	4	4	4	4
2	Nero d’Avola	Red	C0	0.2849	5	3	1	4	2	2	3	4	4	4	4	3	3
3	Lagrein	Red	C0	0.2748	5	3	1	3	2	2	3	4	4	3	3	3	3
4	Negroamaro	Red	C0	0.2380	4	3	1	4	2	2	3	3	4	4	3	3	3
5	Plavac Mali	Red	C0	0.2251	5	3	1	4	2	2	3	4	5	5	4	3	3
6	Montepulciano	Red	C0	0.2108	5	3	1	4	2	2	3	4	4	3	3	3	3
7	Petit Verdot	Red	C0	0.2093	5	3	2	3	2	3	3	5	5	4	4	4	4
8	Monastrell	Red	C0	0.2060	5	4	1	4	2	3	2	4	5	5	4	4	3
9	Petite Sirah	Red	C0	0.1768	5	3	1	4	1	3	3	5	5	4	4	4	3
10	Pinotage	Red	C0	0.1710	5	4	0	4	1	3	3	4	4	4	4	3	3
11	Malbec	Red	C0	0.1697	5	3	2	4	1	3	3	4	5	4	4	4	3
12	Tannat	Red	C0	0.1676	5	3	1	3	2	3	4	5	5	4	4	4	4
13	Garnacha Tintorera	Red	C0	0.1670	5	3	1	4	2	2	3	4	5	4	3	3	2
14	Dolcetto	Red	C0	0.1659	4	3	1	3	1	1	3	3	3	3	3	2	2
15	Mourvèdre	Red	C0	0.1565	5	4	1	3	3	3	3	4	5	4	4	4	4
16	Primitivo	Red	C0	0.1498	5	4	1	5	1	3	2	3	5	5	4	3	3
17	Zinfandel	Red	C0	0.1498	5	4	1	5	1	3	2	3	5	5	4	3	3
18	Merlot	Red	C0	0.1333	4	3	1	4	2	3	3	3	4	4	3	4	4
19	Carignan	Red	C0	0.1283	4	3	1	3	3	1	4	4	4	3	3	3	3
20	Limniona	Red	C2	0.1223	4	4	2	3	3	2	4	4	4	3	4	4	4
21	St. Laurent	Red	C2	0.1218	3	3	1	3	2	2	4	3	3	3	3	3	3
22	Bobal	Red	C0	0.1212	5	3	1	3	2	1	4	4	4	3	3	3	3
23	Grenache	Red	C0	0.1206	3	3	1	4	2	2	2	2	4	5	3	3	3
24	Syrah	Red	C0	0.1177	5	4	2	3	2	4	3	4	5	4	4	5	5
25	Tempranillo	Red	C0	0.1163	4	3	1	3	3	3	3	4	4	3	3	4	4
26	Mavrud	Red	C0	0.1149	5	3	1	3	3	2	4	5	4	4	4	4	4
27	Zweigelt	Red	C2	0.1134	3	3	1	3	1	1	3	2	3	3	3	3	2
28	Counoise	Red	C2	0.1121	3	3	2	3	2	1	4	3	3	3	3	3	3

#	Variety	Type	Com	TR	Col	Aro	Flo	Frnt	Hrb	Spk	Acid	Tan	Bod	Alc	Fla	Fin	Cpx
29	Graciano	Red	C0	0.1027	5	4	2	3	3	3	4	5	4	3	4	4	4
30	Marsanne	White	C3	0.0978	3	3	1	3	1	2	2	0	4	4	3	3	3
31	Cabernet Sauvignon	Red	C0	0.0940	5	4	1	3	3	4	3	5	5	4	4	5	5
32	Tinta Roriz	Red	C0	0.0925	4	3	1	3	3	3	3	4	4	3	3	4	4
33	Blaufränkisch	Red	C2	0.0909	4	4	1	3	2	2	4	4	3	3	4	4	4
34	Fiano	White	C3	0.0855	2	4	2	3	1	1	4	0	3	3	4	4	4
35	Touriga Nacional	Red	C0	0.0849	5	5	3	3	2	3	3	5	5	4	5	5	5
36	Carménère	Red	C2	0.0839	4	4	1	3	4	2	3	3	4	3	4	3	3
37	Godello	White	C3	0.0826	2	3	1	3	1	1	4	0	3	3	3	3	4
38	Pinot Gris	White	C3	0.0803	3	3	1	3	0	1	3	0	3	3	3	3	3
39	Aglianico	Red	C0	0.0787	4	4	1	3	3	3	5	5	4	4	4	5	5
40	Baga	Red	C0	0.0787	4	3	1	2	3	2	5	5	3	3	3	4	4
41	Chardonnay	White	C3	0.0764	3	3	1	3	1	3	3	0	4	4	3	4	4
42	Sémillon	White	C3	0.0753	3	3	1	3	0	2	2	0	4	4	3	4	4
43	Encruzado	White	C3	0.0747	2	3	1	3	1	2	4	0	3	3	3	4	4
44	Greco	White	C4	0.0742	2	3	1	2	1	0	4	0	3	3	3	3	4
45	Roussanne	White	C3	0.0710	3	4	2	3	2	2	3	0	4	3	4	4	4
46	Friulano	White	C4	0.0688	2	3	1	2	1	0	3	0	3	3	3	3	3
47	Verdelho	White	C3	0.0683	2	3	1	3	0	1	3	0	3	3	3	3	3
48	Verdicchio	White	C4	0.0674	2	3	1	2	1	0	4	0	3	3	3	3	3
49	Cabernet Franc	Red	C0	0.0671	3	4	2	2	4	2	4	4	3	3	4	4	4
50	Verdejo	White	C4	0.0662	2	3	1	2	2	0	4	0	3	3	3	3	3
51	Barbera	Red	C2	0.0650	4	3	1	3	1	2	5	2	3	3	3	3	3
52	Vermentino	White	C4	0.0650	2	3	1	2	2	0	4	0	3	3	3	3	3
53	Corvina	Red	C2	0.0641	3	3	2	3	1	1	4	2	3	3	3	3	3
54	Sangiovese	Red	C2	0.0632	3	4	1	2	3	2	5	4	3	3	4	4	4
55	Mencía	Red	C2	0.0601	3	4	2	2	3	2	4	3	3	3	4	3	4
56	Grüner Veltliner	White	C4	0.0594	2	3	1	2	2	0	4	0	3	3	3	3	4
57	Pinot Blanc	White	C3	0.0574	2	2	1	2	0	1	3	0	3	3	2	3	2
58	Nebbiolo	Red	C2	0.0567	3	5	3	3	3	3	5	5	3	4	5	5	5
59	Arneis	White	C3	0.0560	2	3	2	3	0	0	3	0	3	3	3	3	3
60	Vidiano	White	C3	0.0550	2	3	2	3	1	1	3	0	3	3	3	3	3
61	Cinsault	Red	C2	0.0540	2	3	2	3	1	1	3	2	2	3	3	2	2
62	Touriga Franca	Red	C2	0.0524	4	4	3	3	1	2	3	3	4	3	4	4	4

#	Variety	Type	Com	TR	Col	Aro	Flo	Frnt	Hrb	Spk	Acid	Tan	Bod	Alc	Fla	Fin	Cpx
63	Falanghina	White	C1	0.0515	2	3	2	2	0	0	4	0	3	3	3	3	3
64	Nerello Mascalese	Red	C2	0.0499	2	4	2	2	3	2	5	3	2	3	4	4	5
65	Garganega	White	C4	0.0497	2	2	1	2	1	0	3	0	3	3	2	3	3
66	Silvaner	White	C4	0.0487	2	2	1	2	1	0	3	0	3	3	2	3	3
67	Xinomavro	Red	C2	0.0481	3	4	1	2	3	2	5	5	3	3	4	5	5
68	Clairette	White	C4	0.0437	2	2	1	2	1	0	3	0	3	3	2	2	2
69	Assyrtiko	White	C1	0.0409	2	4	1	2	1	0	5	0	3	3	4	4	5
70	Viognier	White	C3	0.0400	3	5	4	4	0	2	2	0	4	4	4	3	4
71	Pinot Noir	Red	C2	0.0399	2	4	2	2	2	2	4	2	2	3	4	4	5
72	Chenin Blanc	White	C4	0.0391	2	3	2	3	1	1	5	0	3	3	3	4	4
73	Albariño	White	C1	0.0387	1	4	2	2	1	0	5	0	2	3	3	3	4
74	Gewürztraminer	White	C5	0.0361	3	5	4	4	1	2	2	0	4	4	5	3	4
75	Furmint	White	C1	0.0361	2	3	1	2	1	1	5	0	3	3	3	4	5
76	Petit Manseng	White	C5	0.0356	2	4	2	4	1	1	5	0	3	3	4	4	4
77	Riesling	White	C1	0.0353	1	4	3	2	0	0	5	0	2	2	4	4	5
78	Trousseau	Red	C2	0.0352	2	3	1	2	2	1	4	2	2	2	3	3	3
79	Kadarka	Red	C1	0.0335	2	3	2	2	2	1	4	2	2	2	3	2	3
80	Loureiro	White	C1	0.0324	1	4	3	2	0	0	4	0	2	2	3	2	3
81	Ribolla Gialla	White	C1	0.0318	1	3	1	2	1	0	4	0	2	2	3	2	3
82	Malvasia	White	C5	0.0315	2	4	3	3	1	0	3	0	3	3	3	3	3
83	Gamay	Red	C2	0.0310	2	4	2	2	1	1	4	1	2	2	3	2	3
84	Muscat Blanc	White	C5	0.0302	2	5	5	3	0	0	3	0	2	2	4	2	3
85	Malagousia	White	C5	0.0297	2	4	4	3	1	0	3	0	3	3	4	3	4
86	Torrontés	White	C5	0.0296	2	5	4	3	0	0	3	0	3	3	4	2	3
87	Sauvignon Blanc	White	C1	0.0290	1	4	1	2	4	0	5	0	2	2	4	3	3
88	Cortese	White	C1	0.0256	1	2	1	2	0	0	4	0	2	2	2	2	2
89	Arinto	White	C1	0.0255	1	3	1	2	0	0	5	0	2	2	3	3	3
90	Welschriesling	White	C1	0.0234	1	3	2	2	0	0	4	0	2	2	2	2	2
91	Müller-Thurgau	White	C1	0.0226	1	3	2	2	0	0	3	0	2	2	2	2	2
92	Schiava	Red	C1	0.0219	1	3	2	2	1	0	4	1	1	2	2	2	2
93	Poulsard	Red	C1	0.0219	1	3	2	2	1	0	4	1	1	2	2	2	2
94	Colombard	White	C1	0.0214	1	2	0	2	1	0	4	0	2	2	2	2	2
95	Chasselas	White	C5	0.0209	1	2	0	2	0	0	3	0	2	2	2	2	2
96	Trebbiano	White	C5	0.0196	1	2	0	2	0	0	3	0	2	2	2	2	2

#	Variety	Type	Com	TR	Col	Aro	Flo	Frt	Hrb	Spk	Acid	Tan	Bod	Alc	Fla	Fin	Cpx
97	Frappato	Red	C1	0.0195	2	4	3	2	1	0	4	1	2	2	3	2	3
98	Aligoté	White	C1	0.0188	1	2	0	2	0	0	4	0	2	2	2	2	2
99	Melon de Bourgogne	White	C1	0.0174	1	2	0	1	0	0	4	0	2	2	2	2	2
100	Mauzac	White	C1	0.0167	1	2	1	2	0	0	4	0	2	2	2	2	2
101	Ugni Blanc	White	C5	0.0101	1	1	0	1	0	0	5	0	1	2	1	1	1

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