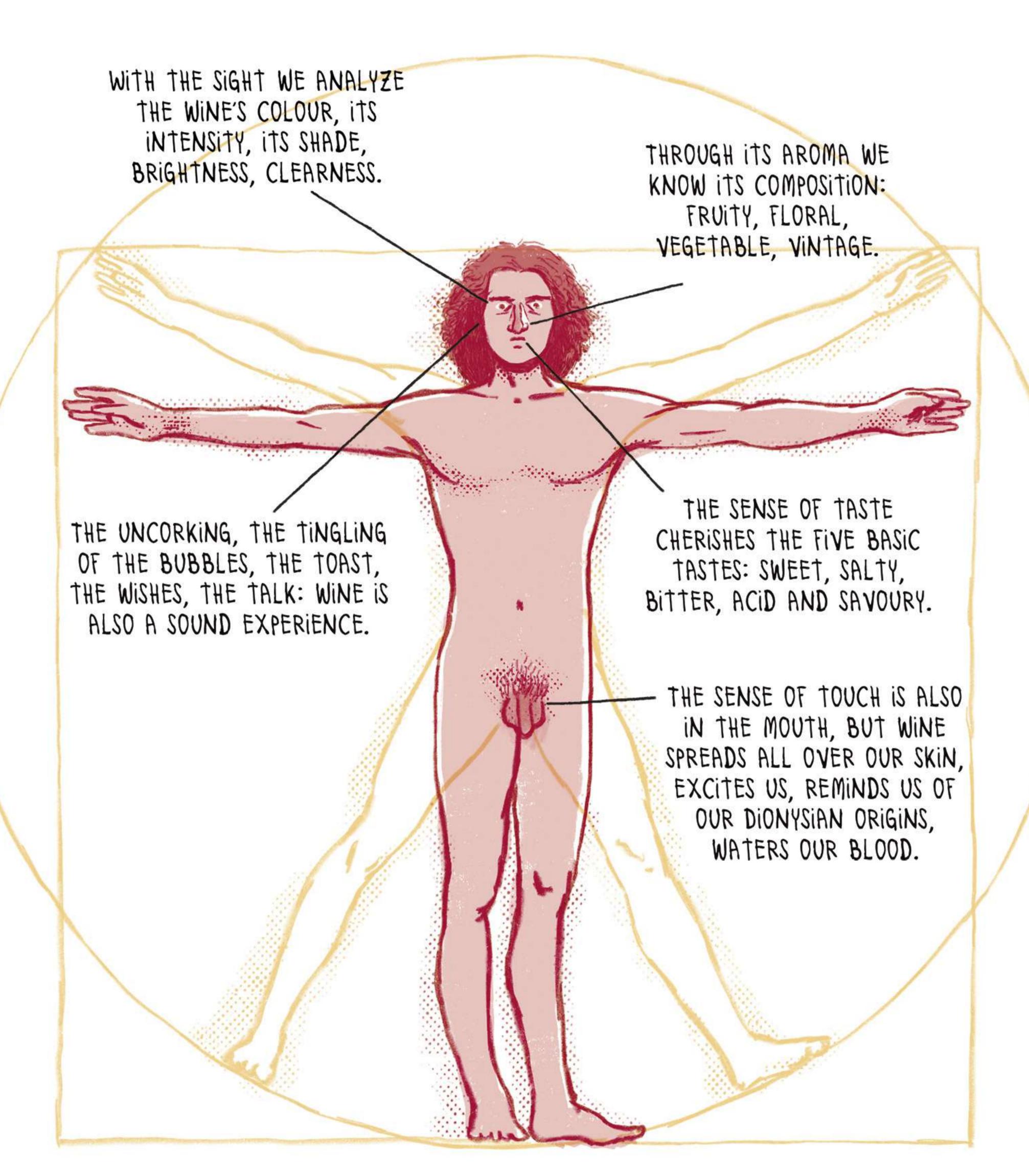
THE MAN'S SENSES

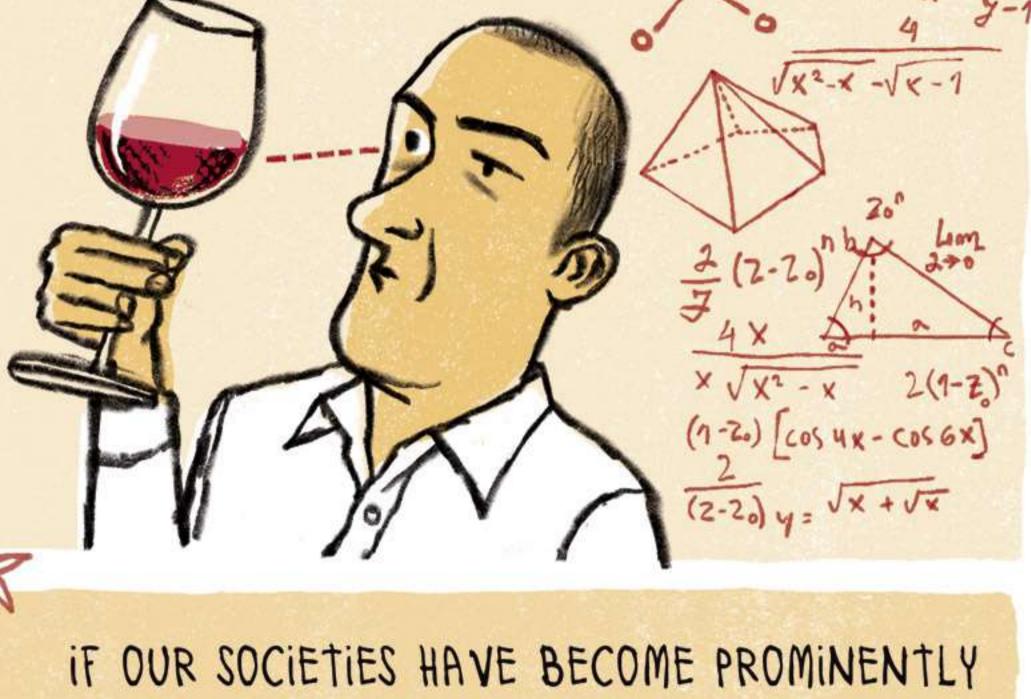


LA DO CATALUNYA PRESENTS VINÔMICS

THE WINE'S SENSES

JORGE CARRIÓN / MARTÍN TOGNOLA

THE EXPERTS ARE ABLE TO DEDUCE, WITH JUST A LOOK, THE AGE, ORIGIN, OR EVEN, THE TYPE OF GRAPE. IF THE WINE IS SPARKLING WE GET TO THE BUBBLES GEOMETRY, THE RISE OF THE CARBONIC GAS FROM THE BOTTOM OF THE GLASS TO HE OUTSIDE AIR.



IF OUR SOCIETIES HAVE BECOME PROMINENTLY
VISUAL, WHEN WE DRINK WINE WE COME
BACK TO THE WORLD WHERE THE ANIMAL
SMELL WAS SUPER DEVELOPED (BUT NOT AS
MUCH AS OUR MEMORY). DEPENDING ON
HOW MUCH AROMATIC SERIES IT EVOKES, THE
WINE WILL BE MORE OR LESS COMPLEX.

THE PALATE IS THE RAISON D'ETRE OF THE WINE. BUT THERE'S TOUCH IN THE MOUTH TOO. THE TOUCH OF THE MOUTH CAVITY INFORMS ABOUT THE STRUCTURE, CONSISTENCY, SMOOTHNESS (SWEETNESS) AND ASTRINGENCY (BITTERNESS) OF THE WINES.



STEPPING ON THE GRAPES. STEPPING ON THE GROUND. THE GESTURE HAS BEEN OUTLAWED BUT NOT FORGOTTEN. WE ALL KNOW THAT FOR THOUSANDS OF YEARS, GRAPES WERE STEPPED WITH FEET. THERE'S THE REMEMBRANCE, IN OUR PLANTS MEMORY, AS BIG MIGRATIONS.



CHANGES, THE SAME AS ITS SYMBOLS CHANGES.



THE FEELINGS OF THE PLANTS DO NOT HAVE ORGANS, INSTEAD THEY ARE SPREAD ALL OVER THEIR BODY, AS NODULES OF A BIG NET. THE EVIDENCE THAT THEY HAVE THOUSANDS OF EYES IS THAT THEY GROW FOLLOWING THE LIGHT.

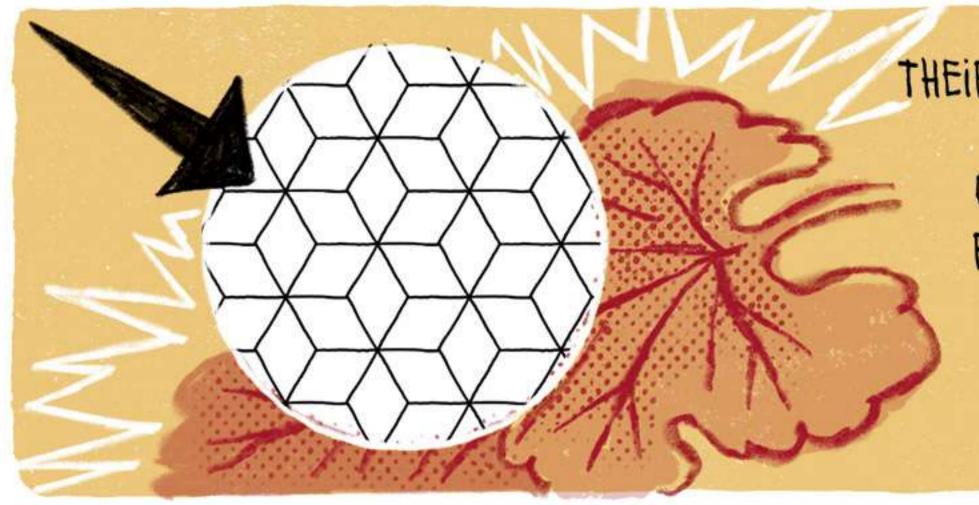


THERE'S NO DOUBT
THAT THERE'S A VEGETAL
SENSITIVITY, BUT WE'RE ONLY
STARTING TO EXPLORE IT
NOW. IN THE PLANT KINGDOM,
THERE'S ARE UP TO 20
SENSES.

THEIR SENSE OF SMELL IS ALSO BROKEN DOWN, THEY PERCEIVE THREATS AND PROMISES THROUGH IT, AS WELL AS REEKS AND AROMAS.

THE EQUIVALENT OF THE VEGETAL TASTE IS FOUND IN THE ROOTS: PLANTS ARE DISTINGUISHED GOURMETS.

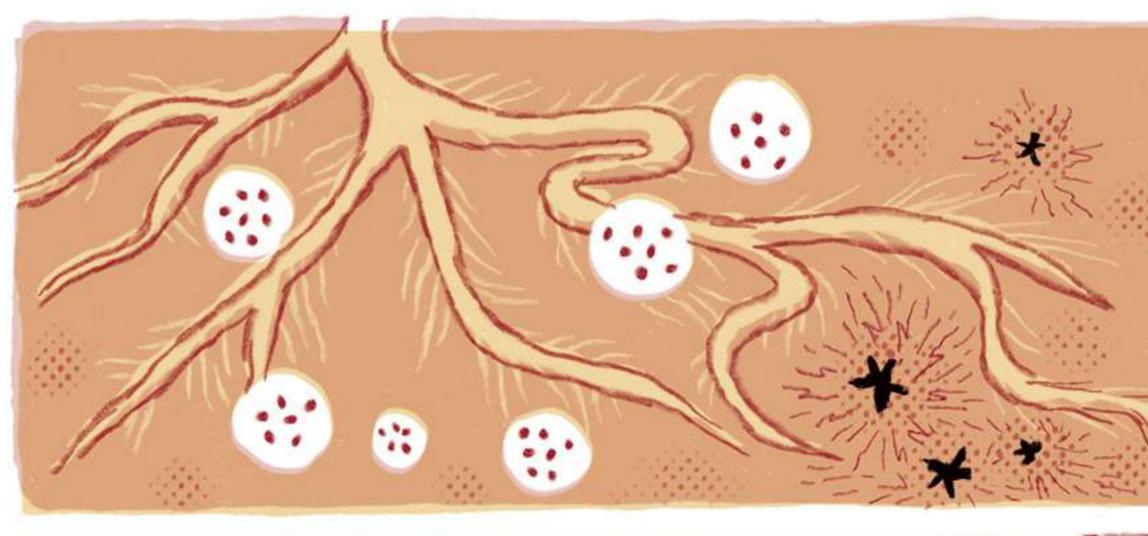
if the Leaves seek the Light, the Roots go after the Darkness. They can touch one another, and though sometimes they don't have any contact, they sense the other's vibration.



THEIR PURSUIT OF LIGHT DECIDES THE BEHAVIOUR
OF THE PLANTS, WHICH RECOGNIZES THEIR
QUALITY ACCORDING TO THE LENGTH OF THE
RAYS' WAVES. THE WHOLE PLANT IS COVERED
WITH LIGHT RECEPTORS, BUT LEAVES ARE
WHERE WE FIND MOST OF THEM: THEY'RE
PHOTOSYNTHESIS LABS!

THROUGH THE VOLATILE ORGANIC COMPOUNDS, PLANTS GATHER THE INFORMATION ABOUT THEIR ENVIRONMENT AND THEY COMMUNICATE WITH ONE ANOTHER AND WITH THE INSECTS. THEY SMELL OUT AND SMELL ALL THE TIME: SOMETIMES, WHEN WE SMELL A STRONG AROMA FROM A FLOWER, OR IN A SPRING-LIKE FOREST, WE CAN GLIMPSE THE POWER OF THIS COMMUNICATION THROUGH OUR OWN SENSE OF SMELL.





THE RECIPIENTS OF THE CHEMICAL SUBSTANCES FROM THE ROOTS EXPLORE INCESSANTLY, TASTING THE SOIL, SAVOURING IT CONTINUOUSLY, ACCEPTING OR REJECTING IT.

SINCE VIBRATION IS WHAT THEY FEEL, THE MUSIC GENRE IS NOT WHAT MAKES A VINEYARD MAKE BETTER GRAPES. INSTEAD, IT'S THE SOUND FREQUENCY, THAT NOT ONLY STIMULATES THE PLANT'S GROWTH OR THE SEED GERMINATION BUT ALSO PUTS INSECTS OFF, A VOIDS PARASITES AND PLAGUE.

