The purpose of this study was to evaluate and compare the quality of different types of wines commercialized in Dourados-MS, using physical-chemical tests. For that, they were used 15 different samples of wine, 3 marks for each of the following types of wine: dry white, soft white, dry red, soft red and rose. The products were submitted to analyzes of the following parameters: alcohol by volume, alcohol by weight, total dry extract, reduced dry extract, reducing sugars glucose, sucrose non-reducing sugars, total acidity, alcohol in weight / reduced dry extract and sulfates. For alcohol by volume, the variation between assessments was 6.60 to 10.16%, and except for one sample, the others one attempted the standards required by law. The dry extract ranged from 16.93 to 121.09 g / L, with higher levels for soft wines, followed by rose wine. As for the reducing sugars glucose, the variation was from 0.19 to 3.73%, whose higher levels were observed in soft wines. The total acidity showed values between 55.0 meq / L to 130 mEq / L, of which red wines showed the highest levels. Thus, it is clear that most of the runned tests showed that some parameters vary depending on the wine's type and the differences were significant when compared soft and dried wines and in some parameters the differences were between white and red wines. Most of the evaluated parameters were classified in the quality specifications of the produced and consumed wine.