COMPARATIVE ANALYSIS OF PHYSICOCHEMICAL CHARACTERISTICS FOR RED SUPERIOR WINES OBTAINED IN THE WESTERN PART OF ROMANIA

Mureșan Claudia, V. Ciutina, S. Palcu, L. Halmagean

University “AUREL VLAICU” of ARAD, Faculty of Food Engineering, Tourism and the Environmental Protection, str. Elena Dragoi no. 2, Arad, 310330, ROMANIA
E-mail: muresanclaudette@yahoo.com

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SUMMARY

The determinations that were done in this study regarded the evolution of total acidity and volatile acidity, alcohol content, reducing sugar, total extract and ash contents, processes that took place during the maceration fermentation process in rotating metallic tanks of red grapes from Merlot variety and Burgund variety, in Minis vineyard. It was shown of that the must and wine physicochemical characteristics variation, with addition of different sulphur dioxide concentration.

Physicochemical analyses were made for the wines that were processed in this way, after the alcoholic fermentation and after the malolactic fermentation that was made yearly, during few years, both for the obtained wine without enzymatic mixtures and for the obtained wine through maceration – fermentation process with enzymatic mixtures adding.

The alcohol content, the total acidity and volatile acidity were determined with an oenochemical distillation equipment (VA Kombo Still) equipped with steam generator in purpose to determine the volatile acidity.

The alcohol quantity at wines which were enzymatic treated is higher with 0.1-0.2 % vol. comparative with the one which was not enzymatic treated. During the maturation period the alcohol quantity is decreasing insignificant.

The reducing sugars and ash contents are not influenced by the utilisation of the external pectolitic enzymatic mixtures and they are decreasing during the maturation period.

By analysing the obtained dates it was observed that the total acidity and the volatile acidity are lower for enzymatic treated wines comparative with the ones which weren’t enzymatic treated. In both cases, during the maturation period the total acidity it decreased and the volatile acidity increased.

The contents in total extract and non reduce extract are higher at treated wines comparative with the ones which weren’t enzymatic treated and which are decreasing during the maturation period.

BIBLIOGRAPHY