CROMATIC INDEX EVOLUTION DURING SUPERIORS RED WINES MATURATION AT BURGUND VARIETY

Mureșan Claudia, V. Ciutina, Anca Dicu, S. Palcu

Universitatea “Aurel Vlaicu” din Arad, Facultatea de Inginerie Alimentara, Turism si Protectia Mediului, Str. Elena Dragoi, Nr. 3, Arad, Romania, E-mail: muresanclaudette@yahoo.com

Key words: colour intensity, tint, phenolic compounds, pectolitic enzymatic mixtures

SUMMARY

This paper work in a part of more extended study, depleated on couple of years period of time when grapes, must and wine physical and chemical characteristics were studied, obtained from Burgund variety, as well the dynamic of phenol compounds in certain technological processes stages of grapes processing in order to obtain superior red wines.

Superior qualitative red wines from Burgund variety obtained with maceration – fermentation technology in metallic rotation tanks, by adding enzymatic mixture, after the alcoholic and malolactic fermentation, were conditioned and stabilized. Wine maturation was made in oak wood cask and the obsolescence in glass bottles, assuring a content of 25-35 mg/l free SO₂.

During the wines preservation and as a result of technological processes for conditioning and stabilisation, phenolic substances are passing through important changes because of physical and chemical complex processes, that are reflected in their content diminishing and sensorial characteristics improving.

Using exogenous enzymatic mixtures has positive effects on total and raw must efficiency and also on poliphenolic substances solubility and extraction (with 15-20%) from grapes and is reflected in chromatic indices of superior red wines DOC. Treated wines with exogenous enzymatic mixtures are intensely coloured, with a higher content of antocians (cca. 12-15%) and polyphenols comparative with the ones which weren’t treated. After the end of alcoholic and malolactic fermentation, the content of total polyphenols and antocains is diminishing. In the case of treated wines with exogenous enzymatic mixtures the colour intensity with rich higher values comparative with wines obtained without enzymatic addition. It was find out that during the wine maturation and obsolescence the colour intensity of superior red wines from Burgund variety drops in both cases because of chemical and physical processes which are taking part in this wine evolution period of time. During maturation and obsolescence the tint is increasing for both enzymatic treated and non treated red wines, because of polifenols condensations and polymerisation process. As a result of tanins polymerisation and addition with antocians reaction, wines colour became more steady and the tint became red brick coloured.

BIBLIOGRAPHY

3. Țârdea C., Sârbu Gh., Țârdea Angela – 2001 - Tratat de vinificacție, Ed. „Ion Ionescu de la Brad”, Iași.