Quality Assessment during Storage of Young White Wine var. Sauvignon Blanc

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ABSTRACT
Chemical composition of white wine Sauvignon blanc var. was assessed during storage from January until August. Common analytical methods were applied for alcohol content, total reducing sugar, sulphur dioxide and total acidity analysis. The value for total reducing sugar of 1,8 g/L, could include the Sauvignon blanc wine as dry wine. There was observed a loss in alcohol content with 5% in the stored white wine. In order to ensure the wine stabilization, the amount of sulphur dioxide increased gradually from cold to warm season, in August reaching the highest value of 130 mg/L total SO₂.

Keywords: Sauvignon blanc, storage, chemical composition, wine quality.

INTRODUCTION
Extraction and preserving the grapes' flavors by ensuring the applying of proper vinification technology and assurance of antiseptic and antioxidant postfermentative protection during storage (Brajkovich et al., 2005; Lopes et al., 2009; Makhotkina et al., 2012) are the main principles of white vinification, which gives wine's a very complex character and distinguishment in comparison to red wine. Physico-chemical and sensory evaluation of food and beverages are essential to their quality control (Green et al., 2001; Salanta et al., 2014a,b; Paar et al., 2007; Pop et al., 2014). Even though there is not a local variety, Sauvignon blanc grapes are being successfully used in white vinification resulting wines with high quality physico-chemical and sensory characteristics (Chircu et al., 2010; Rapeanu et al., 2009, Coldea et al., 2014).

AIMS AND OBJECTIVES
The research aimed the quality evaluation of white wine, Sauvignon blanc variety, during storage along 8 months, from January until August. There were investigated the chemical parameters of white wine.

MATERIALS AND METHODS
Young white wine samples of Sauvignon blanc variety were investigated in relation to the common analytical methods for alcohol content, total acidity, total and free sulphur dioxide, as well as for total reducing sugar. Triplicate trials were conducted weekly for every parameter, and the mean value for a month was considered.

RESULTS AND DISCUSSION
Between January until August, the stored white wine suffered some modifications on its quality (Tab.1). Total reducing sugar was 1,8 g/L and could classify the white wine Sauvignon blanc as a dry wine.

Alcohol content decreased between January to August with 5 %. Though sulphur dioxide increased gradually, and in the summer season
reached the highest value, due to sulphitation treatments, which assured the wine stabilization.

**CONCLUSION**

The strict observance of the vinification stages, flow controlling and the providing of permanent antioxidant protection lead to the obtaining of high quality dry white wines.

**REFERENCES**


**Tab. 1.** The alcohol content, total acidity and sulphur dioxide in Sauvignon blanc wine during the winter-summer seasons

<table>
<thead>
<tr>
<th></th>
<th>Alcohol content, % vol. alc.</th>
<th>Total acidity, g/L tartric acid</th>
<th>Free SO2, mg/L</th>
<th>Total SO2, mg/L</th>
</tr>
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<tbody>
<tr>
<td>January</td>
<td>11,30</td>
<td>5,58</td>
<td>17,50</td>
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<tr>
<td>February</td>
<td>11,01</td>
<td>5,09</td>
<td>40,00</td>
<td>95,00</td>
</tr>
<tr>
<td>March</td>
<td>11,01</td>
<td>5,04</td>
<td>35,00</td>
<td>90,00</td>
</tr>
<tr>
<td>April</td>
<td>11,00</td>
<td>4,99</td>
<td>45,00</td>
<td>95,50</td>
</tr>
<tr>
<td>May</td>
<td>10,98</td>
<td>4,98</td>
<td>60,00</td>
<td>120,00</td>
</tr>
<tr>
<td>June</td>
<td>10,94</td>
<td>4,90</td>
<td>85,00</td>
<td>130,00</td>
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<tr>
<td>July</td>
<td>10,80</td>
<td>4,90</td>
<td>84,50</td>
<td>128,00</td>
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<tr>
<td>August</td>
<td>10,70</td>
<td>4,80</td>
<td>80,00</td>
<td>130,00</td>
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</table>