

Title The influence of vinification techniques on volatile compounds content in white from Murfatlar vineyard

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Abstract

It is known that the composition of white wines is simpler than the red wines. While the red wines are dominated by the presence of tannin, the white have aromatic characteristics that are especially important. The aroma can proceed from grapes or from fermentation. By gaseous-phase chromatograph method were identification and measurement the ethyl esters of the fatty acids which form elements of the aroma of the white wines. The percentage of their content given us information about quality and intensity of aroma and in the same time information about the influence of vinification techniques on the aromas of white wines. The factors for a good aroma are:-The selection of the musts, because the fermentation of musts obtained by heavy pressing does not favour the production of fatty acid esters;-A good clarification of the musts leads at the slow down of fermentation process, which, however, favours the formation of the esters and in the same time the quality of the aroma;-The disappearance of the herby characteristics caused by the maceration of the vegetable particles from the must;- A low fermentation temperature, less than 20°C, is very important on the aromas of white wines. We can tell that the fermentation conditions have more influence than the yeasts species on the aromas of white wines. In conclusion all these factors above mentioned lead on the quality of the aroma.