

STUDIES REGARDING THE QUALITY OF RED WINES OBTAINED FROM VARIETIES: CADARCA, PINOT NOIR AND MERLOT IN MINIȘ WINE-GROWING CENTER

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ABSTRACT

Studies concerning the quality of red wines were conducted in wine-growing center Miniș on varieties: Cadarca, Pinot Noir and Merlot. It have been compared data from years 2012 and 2013, both in regarding the evolution of content in sugar or acidity, also the mass of 100 berries, during the ripening of grapes, as well as regarding the quality of the wines produced from analyzed cultivars. To assess the quality of the wine were determined some of physico-chemical parameters using standardized oenological methods like as: alcohol concentration, total and volatile acidity, residual sugar, sulfur dioxide or dry extract. At harvest the largest quantity of sugar 236 g/L was obtained in 2012 at Pinot Noir, and the total acidity of must ranged between 6.81 g/L tartaric acid at Pinot noir (2012), and 11.7 g/L tartaric acid at Cadarca variety (2013). All studied wines be classified in high quality wines (above 11% vol. Alcohol), except Cadarca wine from 2013, at which the alcoholic strength was 10.8% vol. The highest alcohol concentration, of 13.6% vol., was registered at Pinot noir in 2012. Wines of 2012 had a total acidity lower than those obtained in 2013, due to high temperatures during the ripening of grapes. The wines were dry except Merlot-2012 and Pinot noir-2013, which be classified in semidry, with a residual sugar concentration greater than 4 g/L.

KEY WORDS

Miniș, Pinot noir, Cadarcă, Merlot, quality of red wines

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