

F.41. SENSORY ASPECTS OF WINE DISTILLATES MATURED BY DIFFERENT TECHNOLOGICAL PROCESSES

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Abstract. For the product obtained from the distillation of wine to be used in the preparation of products that are marketed under the name of the divine, cognac, or vinars, it is necessary to improve its quality through maturation and aging. Therefore, to ensure the normal maturation of the distillates, it is necessary to comply with certain technical conditions. The distillates are recommended to be matured in oak pots or tanks with oak staves, at a

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temperature of 18-20 °C and a humidity of 70-80%. During the research, there were used the wine distillates obtained at the discontinuous installations “Charente” and continuous “VAND-M-01”. Further, during maturation, the distillates were kept in oak barrels, in tanks with oak staves, and with the addition of oak sawdust type “Oak wine AH” for 3 months. Before being matured, the wine distillates were analyzed under all organoleptic and physicochemical parameters. After 3 months of maturation, physicochemical and organoleptic indices were determined in wine distillates. Also, the profiles of those matured distillates were carried out, and were elaborated the technological schemes for the production of wine distillates and the actual divine. So according to the research, it has been shown that distillates obtained at Charente installation, matured in barrels, have an intense aroma that is specific to the variety from which it is obtained, with oak shades, pleasant floral, sweet and softer in taste, while other distillates do not have a such an intense aroma, are poorly assimilated, balanced and slightly burning in taste. As for the distillates obtained at the installation with continuous operation VAND-M-01, matured in barrels and on oak staves, they were obtained with a lower quality. Therefore, we can affirm that the divine quality depends not only on the method of distillation and the one of maturation but also on the soil and weather conditions, such as soil, grape variety, region etc.

Keywords: distillates, oak staves, oak sawdust, sensory properties, divine.

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