F.2. THE ORIGIN AND TREND OF ORANGE WINES

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Abstract. Orange wines are an interesting hybrid of red and white wines that embody some of the structure and tannins normally found only in red wines, as well as the freshness and fruitiness of white grapes. Prolonged contact of the must with the skin results in a variety of unusual aromas: overripe fruit or herbs, hay and chamomile. In this paper, the origin and trend of orange wines were analyzed, as well as the potential of the local market to integrate this type of wine, but also the influence of sustainability and durability in strengthening the creation of biodynamic wines. The research was focused on the analysis of the local white grape variety Viorica from the Purcari area, which analysed the grapes and wine obtained from the 2020 and 2022 harvests. Orange wines are produced according to red wine technology, i.e. with fermentation - maceration of the grape must. During fermentation the sugar content evolution was determined. After obtaining the wine raw material, the organoleptic properties were analysed and the main parameters were determined, which showed that they correspond to the documents in force. Profiling of wines produced in different vintage years was also carried out. The sales chart of Viorica "Orange" for 2022

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was analyzed and it has been noticed that Moldova is the segment with wines that is promoted both for export and on the domestic market

Keywords: grapes, maceration – fermentation, diagram, orange wine, Kvevri, amber wine, local market, external market, sales.