INFLUENCE OF THE THERMAL REGIME ON THE PROCESS OF FERMENTATION MACERATION IN ROTARY TANKS
— short communication —

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Abstract: This paper presents a study of the influence of the thermal regime on the process of fermentation maceration in rotary tanks for Cabernet Sauvignon grapes of Drăgășani Vineyard. The temperatures tested are 25°C, 30°C and 35°C. The results show the positive influence of temperature on the extraction of anthocians and polyphenols in the liquid phase, with the increase of colour intensity. The maximal amount of anthocians is 1240 mg/l in the liquid phase after 36 h of maceration at 35°C; the maximal polyphenols content (2.5 g/l) is obtained also after 36 h of maceration at 35°C. In wines after 6 month the composition in these compounds is maintained relatively constant.

Keywords: fermentation, maceration, anthocians, polyphenols, Cabernet Sauvignon, Drăgășani

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