

# ALCOOLOREZISTANTA UNOR TULPINI DE DROJDII IZOLATE

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**Abstract.** In this paper we have studied the capacity of the isolated wine yeast strains to ferment 8-12% alcohol concentration must. Yeast strains we have isolated and tested on must of different alcohol concentrations, compared to reference samples of must without alcohol, start fermenting later, in the second, third or fourth day, depending on the alcohol concentration of the must (8, 9, 10, 11 or 12%). One can notice the high alcoholresistance of the yeast strains *S. oviformis* 2, 5, 7 and M, as well as of the *S. ellipsoideus* 3, 6, 8 and M.

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