THE EVOLUTION OF WINES PRODUSED FROM CLARIFIED MUSTS

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Abstract: Debourbage (deposits elimination), a largely discussed and then extended technique, is necessary to be used, as an important operation for white wines production. Kept in the must, the deposit (bourbe) undergoes a maceration process during the alcoholic fermentation, due to the temperature increase and alcohol formation. Deposit existence also leads to a higher must oxidation due to the enzymes that favor this process. Considering the amount and nature of the extracted compounds, wine can acquire foreign flavors and tastes, thus decreasing its quality

Keywords*:*clarification,deposit, bentonite

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