

# MODERN SUPERVISION METHODS OF RED WINE MAKING DEVELOPMENT

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**Abstract:** During red wine making development were studied and analysed classical parameters as pH, temperature, density and also some parameters that indicate faithfully the fermentative processes evolution, as potential variation and L-malic concentration. There were used selective enzyme electrodes and the results recommend successfully these methods in vinification field.

Keywords: alcoholic and malolactic fermentation, density, potential, biosensor, L-malic acid

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