

THE STUDY OF THE VINEYARD VARIETY - MERLOT FROM DIFFERENT VINEYARD AREAS

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Red grapes have a fairly significant source of phenolic compounds, which possess very important physiological properties. Some of them go into the technological process of wine production and fundamentally participate in the organoleptic, physicochemical, and microbiological properties of the wine. A large part of them remains in the pomace and the passing percentage depends both on the quality of the grapes and on the methods of obtaining red wines. In this paper, the evolution of phenolic substances in pomace obtained from Merlot grapes from different areas of the Republic of Moldova was investigated.

Red Merlot grapes from the Nisporeni and Taraclia areas were used for research. The agrobiological, uvological, and microbiological composition of the Merlot grapes from the regions mentioned above was determined. The mass distribution of the parts of the Merlot berries was carried out. During the fermentation of the must from the Merlot grapes, the dynamics of the fermentation process was determined, which was carried out at a temperature of $26 \pm 28^{\circ}\text{C}$, in stainless steel tanks, in the microvinification section of the Department of Oenology and Chemistry.

After this, the physicochemical and specific indices were determined in the obtained raw material wines. The obtained pomace were separated from the pits, skin and seeds, then the humidity, alcohol content and tartaric acid content in the pomace were determined, then the pomace were dried at 60°C , ground and extracts were prepared with hydro-alcoholic solutions of different concentrations. The phenolic substances, the anthocyanins, were determined in the given extracts.

Keywords: grapes, fermentation, pomace, hydro-alcoholic solutions