

COMPARATIVE CHARACTERISTIC OF ORGANOLEPTIC PROPERTIES OF RED WINES, DEPENDING ON THE REGION OF PRODUCTION

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Introduction . Red dry wines are becoming increasingly popular in the world thanks to its toning and refreshing properties, they are more valuable on the composition of the biologically active substances in comparison with the white and have a wider range of colors.

Coloring is one of the most important characteristics of red wine, because it allows evaluating its composition, age and quality. It depends on the technology, climate, soils, degree of phenolic maturity and grape varieties. Color control is required when production of both high quality wines, and with the release of mass production.

Aim . The aim of the research was to determine the physico-chemical and organoleptic parameters of red wines produced in different climatic zones and comparative analysis.

Materials and methods. Objects of research chosen were red dry wines made from the same grape varieties in the production countries, Chile, France and Ukraine in the amount of 3-x samples. For research, it was used descriptive tasting method, method of determining absorbance spectrophotometer, settlement-graphic method of color vector.

All analyses were conducted according to accepted in winemaking techniques in three repetitions.

Results and discussions. The subjects investigated wines shades of color, using descriptive method of tasting (G. G. Valujko, E. P. Scholz-Kulikov). Color picker samples included bulbous and brick tones of dark-ruby color. Measured optical characteristics of wines at these wavelengths (nm): 420, 445, 495, 520, 550, 625. Received data allowed to determine the intensity of the colors(I), which is the red color of anthocyanin and brownish-red tones, caused by condensation products of phenolic substances also defined shade of coloring (T), which tells about the age of the wine. Wine color vectors were constructed according to the optical measurements in a triple system of coordinates.

Conclusions. Studies on color defined ranges of optical characteristics of a number of wines from various regions and conducted a comparative assessment of these indicators.