

ANALYSIS OF DRY WHITE WINE “CHARDONNAY” ON ORGANOLEPTIC AND PHYSICOCHEMICAL QUALITY FACTORS

Gusev V.M., Zinchenko Y.E., Strilets O.P., Strelnikov L.S.

National University of Pharmacy, Kharkiv, Ukraine

biotech_ukrfa@mail.ru

Benefits of dry wine have been proved a lot of times. Considering the components of red or dry white wine, one can say that it contains a large amount of protein, calcium, sodium, magnesium, selenium, iron, zinc, copper and many other nutrients which are utterly necessary for the normal functioning of human being. All dry wines contain biologically active substances, flavonoids, quercetin, wildlife reserve, polyphenols and tannines.

Since ancient times, dry wine has been an excellent antiseptic, diuretic, and also a sedative of natural origin. Dry wine is widely used for medicinal purposes. In small doses, this drink supports heart muscle; it prevents atherosclerosis; it effectively reduces blood cholesterol level and dilates blood vessels. Doctors strongly recommend to use dry wine with anemia, two glasses of wine before meals or directly during meals significantly improve the health of the sick person. It has long been treated with vitamin deficiency is the use of dry wine. With regular and moderate consumption of high-quality dry wines are largely clear blood vessels.

In Ukraine, there is a tendency to reduce processing grapes into wine materials by enterprises, as compared with 2009 production in 2012 fell by 26% and it is 23 million dal of wine per year.

There wasn't a culture of wine consumption in our country, and still it is not observed. Poverty of most part of the population causes drinking inexpensive ordinary mass commercial fortified wine or vodka, and here unscrupulous manufacturers earn much money, while the wine consumers and society are the ones who loose in this situation. Lack of legislative control has led to an increase of “shadowy” wine production, unpunished increasing of counterfeit items production and poisoning of consumers. According to scientists of National Institute of Wine and Grapes “Magarach” the share of counterfeit products is 30-41%. The main types of counterfeit products are the following: the adding of water – 43%, lack of correspondence to varietal composition – 9%, lack of correspondence to organic acids – 23%, lack of correspondence to the authentic over the content of glycerol – 12%, the adding of dye – 2% and flavorings – 3%, the other indicators – 8%.

Having analyzed the market of wine production in Ukraine at the Department of Biotechnology of National University of Pharmacy we began to research the complex analysis, including the organoleptic and physicochemical characteristics, quality of dry white wine of “Chardonnay” by Ukrainian producers.