IMPACT OF REDUCING ALCOHOL TECHNIQUES IN THE AROMATIC CHEMICAL PROFILE OF ROSÉ TEMPRANILLO WINES

M. Osorio Alises*; E. Sánchez-Palomo; J.A. Delgado; M.A. Ferrer Valverde & M.A. González Viñas
Universidad de Castilla-La Mancha, Avda Camilo José Cela, 10, 13071 Ciudad Real
Email: maria.osorio2@alu.uclm.es
AREA OF FOOD TECHNOLOGY

macrowine 2021 Virtual June 23 - 30

INTRODUCTION

Low or non-existing alcohol content in wines

Negative effects in human health

- Lack of laws that protect these products
- Increasing temperaturas due to climate change

Oenological industry

Post-fermentative techniques to satisfy consumers' demands

AIMS

Studying the impact of reducing alcohol techniques in the chemical composition of the aromatic profile of rosé Tempranillo wines from the spanish region of Castilla-La Mancha.

MATERIALS & METHODS

WINES

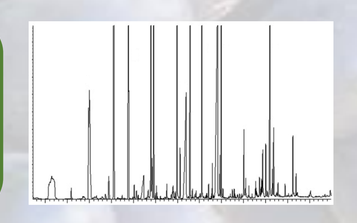
Cencibel grape harvest

- **Control rosé wine**
- **Partially dealcoholised wine**
- **Dealcoholised wine (SCC)**

ANALYSIS

General → OIV 2015

Volatile compounds → Minor volatiles: Sánchez-Palomo et al., 2006; Major volatiles: CG-FID



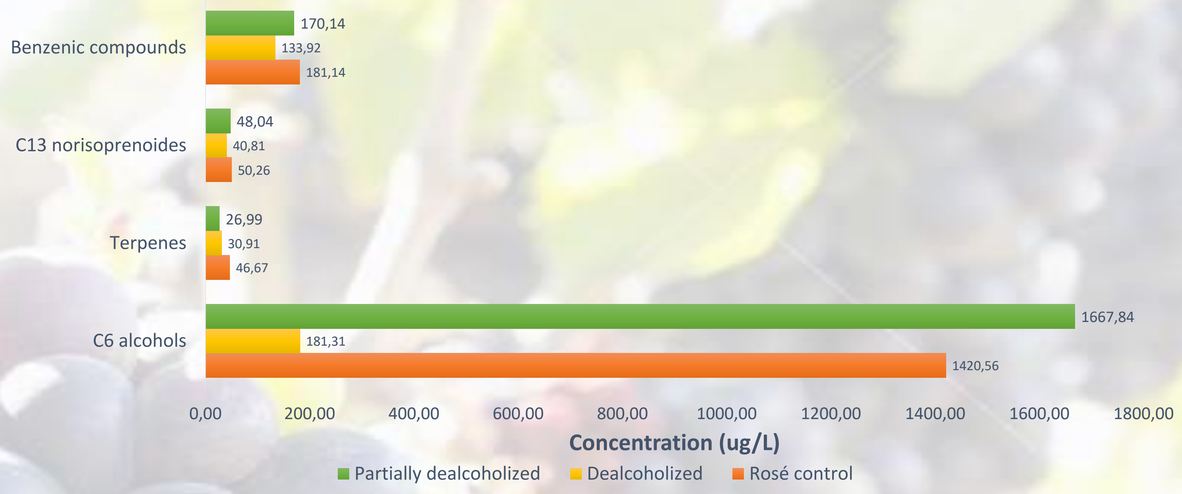
Potential contributors to global bouquet → Aromatic series Sumatory of OAVs of the compounds associated to each aromatic series

DISCUSSION

This investigation study brings to light that partial or total dealcoholization process using spinning cone columns allows the obtaining of wines with an aromatic profile associated to the grape variety used in the wine-making process, but with a light descent of fruity and green notes in the total aroma. These wines mean an alternative to the traditional wine-making process that can satisfy consumers' demand and can compete in national and international markets with dealcoholised and low alcohol products.

RESULTS & DISCUSSION

VARIETAL AROMA



FERMENTATION AROMA

OAV