

CONTRIBUTIONS REGARDING SOME OENOLOGICAL YEAST STRAINS ISOLATED FROM VINEYARD IAȘI, ROMANIA

Florin Daniel LIPȘA¹, Valeriu C. COTEA¹, Eugen ULEA¹

e-mail: flipsa@uaiasi.ro

Abstract

This paper pursues two lines of research: isolation and purification of yeast strains responsible with the alcoholic fermentation from vineyard Iași, and testing of the oenological characteristics of the isolated yeast strains. Presented results represents a part of a project aiming selection of new yeasts strains from indigenous flora, thus obtaining wines that reflect the personality and potential of the grape variety that are specific to the Iași vineyard. Yeast isolation and obtaining of the pure cultures was done mainly through inoculums dissemination and loop exhaustion techniques on solid nutrient media. Following isolation and purification 10 yeasts strains were selected and have been tested in the laboratory for the degree of foam production and the alcoholic capacity. After the testing procedures, 5 yeasts strains were retained for future research to optimize the fermentation processes and to obtain quality white wines from Iași vineyard. Four yeasts strains (SC3, SC5, SC7, SC8) were originally from viticultural center Copou and one strain (SCt9) originates from viticultural center Bucium.

Key words: vineyard Iași, yeast strains, isolation, foam production, alcoholic capacity
