

## **INFLUENCE OF THE PULP MACERATION TEMPERATURE ON WINE RAW MATERIAL QUALITY FOR ROSE SPARKLING WINES PRODUCTION**

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### **Abstract**

In the article the comparative assessment of different pulp maceration temperatures on the chromatic characteristics and foaming properties of wine raw material for sparkling rose wine production was carried out.

Based on the conducted study the influence of different pulp maceration temperatures (16, 20 and 24°C) on the quality of raw materials for rose sparkling wines was established. All wines were obtained at different temperatures with maceration for 6 hours from Merlot grape variety, harvested at SPIHFT plantations and processed under microvinification conditions, as well as standard parameters and chromatic indices such as the concentration of phenolic substances, the concentration of anthocyanins, color intensity, hue and foaming properties (maximum height of foam (HM) mm, height of foam stabilization (HS) mm and stabilization time (TS), s) characterizing the composition and quality of raw material for rose sparkling wines were determined. Sensory appreciation and physical-chemical analyzes showed that the pulp maceration temperature significantly affects the aroma, flavor, color and foaming properties of rose wine materials for sparkling wines production. According to the obtained results, it was found that pulp maceration temperature of 16°C allows obtaining of high quality raw rose wine for sparkling wines production.

**Key words:** rose wine material, temperature, phenolic compounds, anthocyanins, foaming properties