

## COMPOSITIONAL CHARACTERISTICS OF LOW-ALCOHOL WINES OBTAINED BY STAGGERED GRAPE HARVESTING TECHNOLOGY

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### Abstract

Excessive alcohol consumption has many negative effects on human health and society itself. Climate change and the improvement of viticultural technologies have gradually led to an increase in the alcoholic concentration of wines, a trend that has become contrary to the current requirements of consumers inclined to a healthy diet. The aim of the study was to obtain wines with low alcohol concentration through a simple and accessible technology, by staggered grape harvesting, at 100 and 150 g/L sugars (“in green”) and at full grape maturity (Muscat Ottonel and Pinot gris varieties), in the ecopedoclimatic conditions of Copou-Iasi wine center, NE of Romania. By blending the experimental wines were obtained improved beverages in terms of physico-chemical characteristics, phenolic composition and chromatic parameters, with alcohol concentrations between 6.5 and 8.5% vol. Sensory properties changed significantly, being produced more acid wines, with less full bodied perception and reduced persistence as detracting characteristics.

**Key words:** blending wines, grapes, “green” harvest, low-alcohol wines, sensory properties.

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