

YEAST DIVERSITY IN WINEMAKING IN ROMANIA AND ABROAD: A REVIEW

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Abstract

Nowadays, the most important aspect of viticulture is alcoholic fermentation. Most of the wine-growing countries are searching new ways to isolate and select local yeast strains. Using native yeasts in oenological practice is essential in order to maintain the defining and authenticity aromatic profile, therefore improving the quality of wine. In this review are highlighted the results of various researches regarding the identification of yeast strains from the indigenous flora and their influence in enhancing winemaking technologies. The publications selected from electronic databases were reported between 1980 and 2021. Thus, in this article, the main yeasts encountered in winemaking centers and their importance in optimizing winemaking technologies have been highlighted and presented.

Key words: indigenous yeasts, selected yeasts, alcoholic fermentation