

STUDIES ON THE ORGANOLEPTIC CHARACTERISTICS OF SOME ROSÉ WINES FROM STRUNGA WINERY

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Abstract

Climatic conditions, genotype and appropriate technology are very important for successful wine cultivation and obtaining quality products. To describe a wine-growing climatic zone, climatic parameters were used, which show the binary and ternary interaction between climatic conditions: light, temperature, humidity, precipitation and solar radiation. Through current research, it was aimed to highlight the influence of climatic conditions on the organoleptic characteristics of rosé wines from the Fetească neagră and Busuioacă de Bohotin grapes obtained during the years 2020-2021. This study includes the description of the Strunga viticultural center, the technological flow of obtaining the chosen wines, results of physical-chemical analyzes and sensory characteristics of wines varieties respectively V1 and V2, V3 and V4. This two wine variants from 2020 have a lower acidity but at the same time a higher alcohol concentration compared to those from the 2021 harvest. The results of the research in terms of sensory evaluation revealed that both variants of the year 2021 were the most appreciated for most of the characteristics.

Key words: Fetească neagra, Busuioacă de Bohotin, climatic conditions, quality, *terroir*