



## The influence of the winemaking technology on the sensorial characteristics of the variety sauvignon blanc from the Golul Drâncei – Mehedinți Wine Center

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The oenologists are unanimous in admitting that the first important feature for the white wine consumers is the aroma. For the white wines, especially for the authentic semiaromatic and aromatic varieties, the intensity and complexity of the wine flavor represents a factor with a decisive influence over the next steps of tasting and/or consumption. The purpose of this work is to evaluate the influence of the various winemaking technologies and oenological products on the quality, diversity and complexity of the sensorial characteristics of the wines obtained from Sauvignon Blanc grapes from Golul Drâncei – Mehedinți wine center using sensorial analysis. The Sauvignon Blanc wines obtained using different winemaking technologies have been sensorially analyzed by authorized winetasters using specialised and adapted winetasting sheets for different and specific sensorial descriptors. The results have proven that some winemaking techniques and some oenological materials like selected yeasts significantly influence the wine flavour, increasing even its tipicity.