

PRINTESA COVURLUIULUI WINE OBTAIN FROM THE ITALIAN RIESLING VARIETY AT S.C.D.V.V. BUJORU

PRINȚESA COVURLUIULUI, VIN OBȚINUT DIN SOIUL RIESLING ITALIAN LA S.C.D.V.V. BUJORU

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Abstract. *This wine falls into the category of sweet wines such minimum reducing sugar 50g / L, with an alcoholic strength exceeding 12% vol. alcohol, is straw -yellow to golden yellow, the smell of "boisée" taste of toast and floral nuances. Attempted use of technological possibilities we have to produce this wine, which is the emblem and to represent the area and not only here but also into the panoply of international wines. Experimentation and implementation of technology for obtaining the Princess of Covurlui wine began in 2006, when been established strategy of wine from grapes ripened collection of Italian Riesling variety, ennobled by noble rot.*

Key words: sweet wines, overripe grapes, noble rot.

Rezumat. *Acest vin se încadrează în categoria vinurilor de tip reducător dulci cu minim în zaharuri de 50g/L, cu o tărie alcoolică mai mare de 12% vol alcool, are culoarea galben-pai până la galben-aurie, miros de "boisée" cu gust de pâine prăjită și nuanțe florale. S-a încercat utilizarea posibilităților tehnologice de care dispunem pentru a elabora acest vin, care să constituie emblema și să reprezinte zona și nu numai aici ci și în panoplia vinurilor internaționale. Experimentarea și implementarea tehnologiei de obținere a vinului "Prințesa Covurluiului" a început în anul 2006, când s-a stabilit strategia de realizare a vinului de colecție rezultat din strugurii supramaturați ai soiului Riesling italian, înnobilați de putregaiul nobil.*

Cuvinte cheie: vinuri dulci, struguri supramaturați, putregai nobil

INTRODUCTION

Similarity to obtain this wine at a nationally (Murfatlar wine, Cotnari wine) and internationally Sauterne - France and Tokaj - Hungary is the harvest of overripe grapes at a concentration of sugars over 260g/kg at enrichment of grapes with noble rot (Cotea, 2001). The Technological elements to obtain the type Cotnari D.O.C. sweet white wines from overripe grapes were presented by (Cotea et al., 1982), which helped to establish the technology. Description, and all eco climatic of vineyard in S-E France were highlighted by (Cotea, 1992), presenting and technological elements of Sauternes - Barsac wine.

The enrichment of the grapes with noble rot occurs frequently into Dealu Bujorului vineyards, which class the vineyard Bujoru for the possibility of obtaining similar wine with similar features of famous national and international wines.

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The differences between the wines resulting from their breeding, the use of certain technological links, but not only but also the recommended varieties, of the planting exhibition, vintage, eco soil conditions. Another reported difference in obtaining of sweet wines for this area is used of unclarified juice from grapes as such pulp, compared with clarification of juice from grapes musts before fermentation (for wines Murfatlar, Cotnari). It was considered that this operation is not as desirable because it would eliminate dowry enzyme and aromatic nuances of mushroom products, just what make that surplus compared to other sweet wines. This would be one link in achieving technological that customizes this wine. The difference is the extension of the pulp maceration up to 72 hours to facilitate the extraction of flavorings and substances in beans.

MATERIAL AND METHOD

To achieve this type of wine were used overripe grapes of Italian Riesling variety, enriched by noble rot. The processing of raw materials was achieved by using mixed technologies, combining traditional with modern technology.

RESULTS AND DISCUSSIONS

Late autumn grape harvest was performed at a concentration sugars of 260-300g/kg, the grape acidity 3,5-4,0-5,0 g/L tartaric acid, the pH of 3.4. Grape acidity correction was made with 1.5 g/L tartaric acid. At harvest grapes are dried (dehydrated) and a yellow-red - scarlet depending on the degree of damage to beans noble rot (fig. 1).



Fig. 1 -The overripe grapes and enriched with noble rot

The raw material processing was performed with low capacity smashing. The fresh grape resulted from crushing the grape was spared the physico-chemical subject, resulting: pH, concentration of sugars and acidity must. There must be a correlation between sugar concentration and acidity that wine must be balanced in the sense that the latter should be higher.

The maceration and fermentation was done early in wooden tubs, adding enzyme for extract of varietal flavors and selected yeasts. The antioxidant protection was achieved by administration of sulfur dioxide (50 mg/L total SO₂) to limit the enzymatic oxidations that are exacerbated by the action of enzymes

produced by noble rot during overripe grapes. This process was limited to 2-3 days, during which mixed well the juice of grapes stimulating alcoholic fermentation and extraction of varietal aromas.

The pressing pulp was achieved spared a small hydraulic press capacity of 300 bar. (fig. 2) gradually to allow the flow of juice through the husks of the grapes.



Fig. 2 - The Hydraulic Pressing

Completion of the fermentation was done in stainless steel tanks of 350 L (fig. 3), will monitor the temperature of fermentation and the dynamic of sugars. Fermentation was carried out slowly for about a month at a temperature up to 20°C and a density of 1041 for the juice of grapes, so to ensure the sugar concentration determined for this type of wine.



Fig. 3 - The fermentation in stainless steel tanks

The clarification and stabilization of wine was achieved by bentonisation (1g / L) and sulphitation (250 mg/L total SO₂). Sulphite is to stop the fermentative at the alcohol concentration and at desired proposed sugar content.

Aging wine was made in new oak barrels of 225 L to obtain the desired taste (minimum 6 months), in each month tasting in order to choose the right time of the taste of "boisée", so looking at big brand wines; the wooden vessels brings new flavors private, such as (odor of coconut of freshly cut green wood, vanilla, clove, toast, pepper, caramel, coffee). This attitude is given by oxidation-

reduction intensified about the micro-oxygenation through the pores of barrels that are coupled with extraction of elago-tannins from oak wood.

The natural tartaric stabilization was achieved in winter.

The filtering of the wine was made in stages, from coarse to sterile.

The bottling of the wine was achieved using a manual tool.

The wine aging was performed in 750 ml bottles, to the cellar.

The physic - chemical properties of the finished wine falls within the following limits: 12 to 12.5% vol. alcohol, total acidity 4,5-5,5-6,5 g/L tartaric acid, volatile acidity from 0.60 to 0.80 g/L unreduced acetic acid extract 29-32 g/L reducing sugar 50-80 g/L, pH 3.22 to 3.38, free sulfur dioxide 50-55 mg /L, 250-300 mg total sulfur dioxide.

Distinctions of wine "Princess of Covurlui"

- Italian Riesling Gold Medal 2006 International Wine Competition 8-11.05.2008, Bucharest (Fig.7);

- Gold Medal - vintage 2009 International Wine Contest Bucharest 26-29.05.2011;

- Silver Medal - harvest year 2010 Bucharest International Wine Contest 26-29.05.2011.

- Silver Medal - harvest year 2010 National Wine Competition "Gold grape" Alba Iulia 5-7.09.2011;

- Diploma of Excellence for "technology sweet Riesling wine making Italian-Fair Regional Research - Third Edition-Galati, 6 to 8 May 2010, the Chamber of Commerce and Industry - ANCS.

CONCLUSIONS

1. To obtain this wine were used overripe grapes reached with noble rot Italian Riesling variety in a concentration sugars 260-300 g/kg, 3,5-4,0-5,0 grape acidity g/L tartaric acid, pH 3,4.

2. The features of composition of the finished wine are within the following limits: 12 to 12.5% vol. alcohol, total acidity 4,5-5,5-6,5 g/L tartaric acid, volatile acidity 0.60 to 0.80 g/L acetic, acid non-reductive extract 29-32 g/L reducing sugar 50-80 g/L, pH 3.22 to 3.38.

3. In terms of sensory, the wine was appreciated at national and international competitions.

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