EFFECTS OF CINNERATE ON WINE QUALITY

Natural technology

SUMMARY

Objective

- Produce wine of sufficient quality to highlight the possible non-intended effects of pesticides on wine processes and wine quality (on both, White and red wine)

Receipt and refrigeration of grape samples collected from trial pots

Processing of grape samples to finished wine

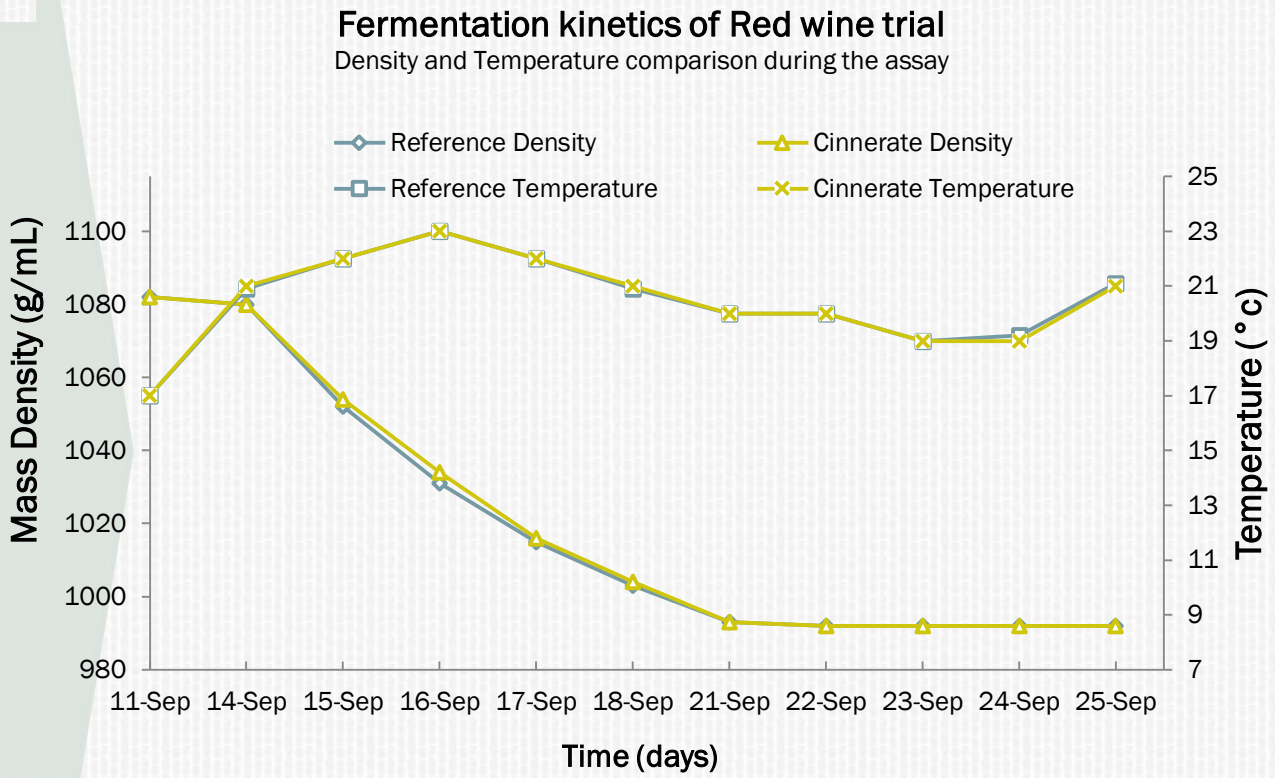
Note any anomalies during wine-marking process

Collect the specimens of fermentation and wine for chemical analysis

SymAgro

RED WINE – RESULTS AND DISCUSSIONS

Fermentation Progress



- The fermentation kinetics appear nearly identical for both treatments

SymAgro

RED WINE – RESULTS AND DISCUSSIONS

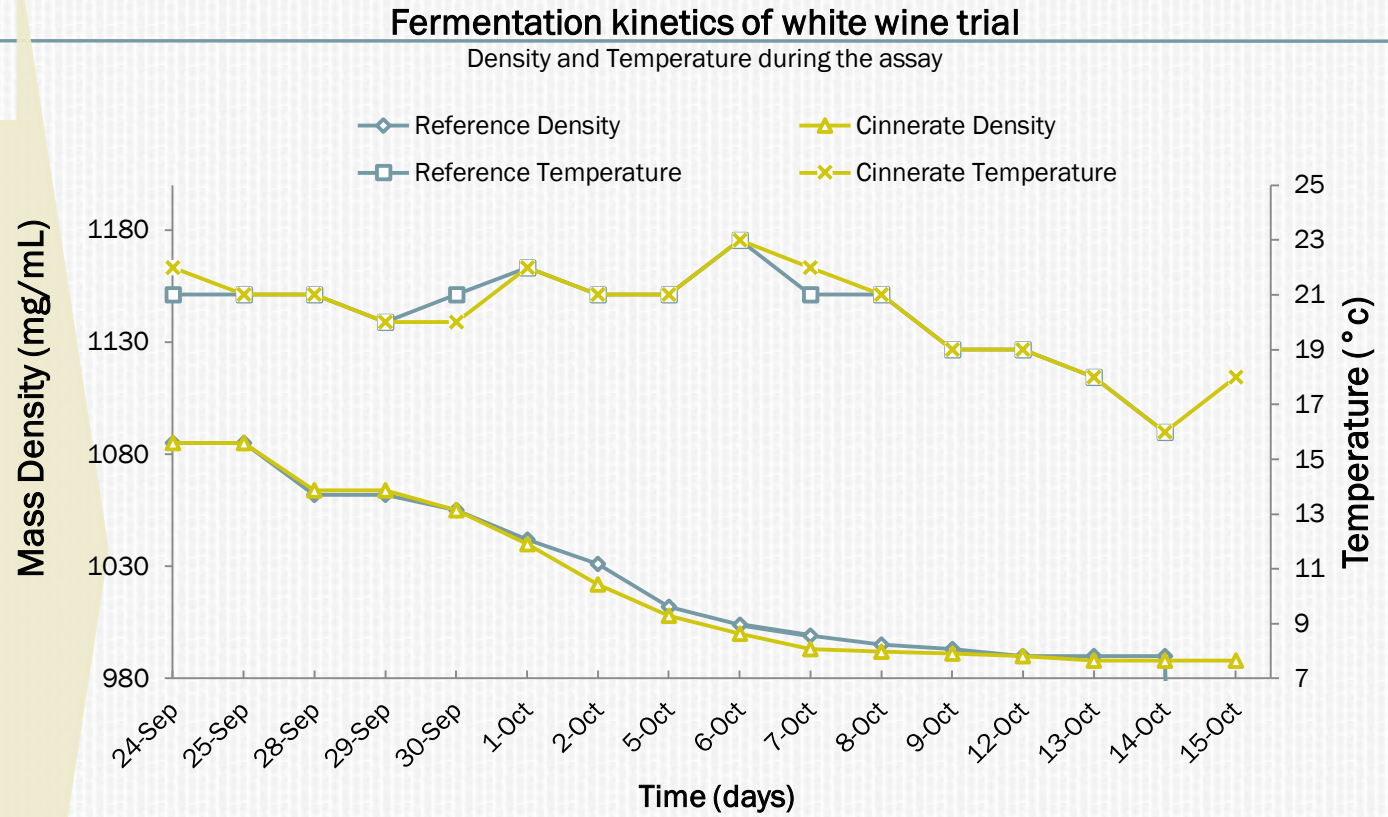
Wine analysis after bottling

Measured parameter	Unit	Standard Values	Treatments	
			Reference	Cinnerate
Reducing sugars	g/l	<2 ±1	<0.2	<0.2
Ethanol	% volume	>9 ±0.3	11.19	11.09
pH		(2.9-3.8)±0.2	/	/
Total acidity	g/l in H2SO4	(2.8-8)±0.2	2.62	2.57

- Comparison of wines and in relation with fresh musts and with normal values
- The alcoholic fermentations are complete and the alcohol contents are in line with our predictions
- The wines are described by close characteristics
- No differences or anomalies detected

WHITE WINE – RESULTS AND DISCUSSIONS

Fermentation Progress



- The fermentation kinetics seems nearly identical for both treatments

WHITE WINE – RESULTS AND DISCUSSIONS

Wine analysis after bottling

			WHITE WINE	
Measured parameter	Unit	Standard Values	Reference	Cinnerate
Reducing sugars	g/l	<2 ±1	0.7	0.3
Ethanol	% volume	>9 ±0.3	12.57	12.49
pH		(2.9-3.8)±0.2	/	/
Total acidity	g/l in H2SO4	(2.8-8)±0.2	4.00	4.13

- Comparison of wines and in relation with fresh musts and with normal values
- The alcoholic fermentations are complete and the alcohol contents are in line with our predictions
- The wines are described by close characteristics
- No differences or anomalies detected

CONCLUSIONS (for both, white and red wine)

The kinetics of the alcoholic and malolactic fermentation was nearly identical

No anomalies were detected on wine after bottling