INFLUENCE OF THE STALK DURING GAMARET SWISS RED WINE VINIFICATION

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Introduction

Consumers want to taste young and fresh red wines while keeping a potential for aging without adding non-vine products. The oenologists must, therefore, consider this market evolution using more natural methods.

Stalks could bring benefits to the wine such as alcoholic reduction, color protection or improvement of the tannic intensity. This study aims to measure sensory and analytically the impact of stalk addition during vinification of Swiss grape varieties, such as Gamaret.

Material & Methods

From a destemmed vintage (2017), variants have been created following 3 conditions: C, control fully destemmed, 90% Ds, containing 10% of whole grapes and 80% Ds, containing 20% of whole grapes.

Sensory and analytical data were measured and statistically treated.

Impact of stems on fermentation kinetics

In terms of fermentative kinetics, fermentation temperatures and total polyphenol concentrations, the addition of stalk did not have any influence. The concentrations of acids (tartaric, malic, lactic, acetic) were similar between the different variants.

Wines sensory analysis

Sensory analysis were performed with expert panel of 13 judges of Changins. Four products were evaluated on 6 olfactory and 6 gustatory descriptors on a 0 to 10 scale. Hedonic evaluation was also performed.

Conclusion

- There is no effect of use of stems on the AF kinetics or polyphenol extraction. But significant difference were observed on sensory aspects.
- These differences could not be explain only by the presence of stalks.

Acknowledgements:

Pascale Deneulin, Eve Danthe, the expert panel of Changins