EFFECT OF DEHYDRATION ON THE COMPOSITION OF CABERNET SAUVIGNON AND MERLOT GRAPEVINES

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In the wine industry the dehydration of grapes are used to produce alcoholic and sweet wines in different regions. This study was conducted in order to evaluate the evolution of grapevines varieties Cabernet Sauvignon and Merlot during the process of dehydration. The grapes grown in Tangará region, Santa Catarina, Brazil in 2011 were harvested and placed in a chamber at 10°C and 35% relative humidity. The grapes were analyzed in six parameters: soluble solids (º Brix), pH and titratable acidity according to International Organization of Vine and Wine (1990), color parameters (Glories, 1984), and total phenolics index (TPI) (Ribéreau-Gayon 1970). The analyses were performed each 10 days until the samples loss 40% of their weight (w/w). The Cabernet Sauvignon grape obtained an increase in the concentrations of soluble solids, titratable acidity, color intensity, color tonality and TPI in 153%, 126%, 136%, 120% and 123% respectively; these results were observed after 40 days in the chamber. For Merlot variety this percentage were 142%, 126%, 100%, 104% and 169% respectively, results observed after 35 days in the chamber. The analyses results indicate that during the dehydration process occur a concentration in the grape compounds, and suggest an evolution on the phenolic maturation of seeds, important to elaborated liqueurs wines.