MICRO-OXYGENATION DURING AGING OF A RED TANNAT WINE FROM SOUTH REGION OF RIO GRANDE DO SUL-BRAZIL


The red Tannat wine produced in South Brazil shows a high concentration of total phenols, tannins, anthocyanins, intense red-violet color, but the phenolic ripening isn’t accomplished. In this work we tested the micro-oxygenation on the color, phenolic compounds and sensorial quality of red Tannat wine. The Tannat native to the Southwest of France, is responsible for the red wines of typicity Madiram, France, and has emerged as the leading grape in Uruguay. Tannat red grapes were harvested in Bagé-RS and 6 hours after were destemmed, crushed and combined with SO₂ and dry selected yeasts. Alcoholic fermentation was carried out on skins for 6 days at 22-24°C in steel tanks. The first treatment (Control-C) was carried out without micro-oxygenation and in the second treatment (Micro-oxygenation - MO) we used 9mL.L⁻¹.month of oxygen during aging. French chips toasted at medium degree and Saccharomyces cerevisiae yeast lees were used and both treatments. Sample analysis was carried out at the end of five years after bottling. The color intensity was 0.7 C and MO was 0.8. The total anthocyanins (g.L⁻¹) forms of 605 and 742, respectively C and MO as well as phenolic compounds (g.L⁻¹) were from 46 to 61 C and for MO. The concentration of alcohol (v/v) wine ranged from 13.3% (C) to 13.6% (MO). The use of micro-oxygenation increased wine color and polymeric phenols and anthocyanins, Generating a product with better structure, softness and balance of the wine is not subject to micro-oxygenation, and sensorial quality.