ATTRIBUTES OF THE CAPABILITY OF CABERNET SAUVIGNON WINE PRODUCED IN EXTREME SOUTHERN BRAZIL


The market of wines in Brazil is increasing, this motivates the revitalization of areas with competitive levels in the potentiality ınological and quality of raw material, where the Region Sul of Rio Grande do Sul if includes. Had-if for objective ascertain the wine of grapes Cabernet Sauvignon, of Pinheiro Machado, Rio Grande do Sul, Brazil. Retrieved of commercial vineyard (altitude 429m, latitude -31°34′42″ and -53°22′52″ longitude), in the harvest 2010. The wine was produced in UFPel, under conditions of microvinification of traditional method, analyzed to six months of elaboration. Grapes the cultivar Cabernet Sauvignon were harvested in maturaçãofisiológica, presenting (9t/ha) average parameters, of 22.6 °Brix, pH 3.7 and indice of maturation of 32.6. We analyzed levels of total polyphenols, in acid gallic; content of total anthocyanins, by difference of pH and; indices colorimetric, for absorbance. In wine was obtained levels of polyphenols totals 2338.7 mg.L⁻¹, content of anthocyanins totals 243.1 mg.L⁻¹, and indexes colorimetric of 1.32 in the intensity of color and of 1.12 in tonality. In general, the concentration of the compounds phenolic increases in regions with constant temperature between 20 °C and 30 °C and diminish at higher temperatures, being still favored, by the low temperatures during ripening. The wine exhibited potentiality ınological of competitiveness positive for the national market of wines. The characterization by middle of composition and colorimetric characteristics the wine Cabernet Sauvignon produced in Pinheiro Machado, consolidates the cultivar and contributes to the typification of wines from Region Sul of Rio Grande do Sul.