The distribution and content of anthocyanins in young wines made in three successive years (2009–2011) of the new ‘BRS Violeta’ grape has been studied using HPLC-DAD-ESI-MS/MS and was possible to detect a total of 30 anthocyanins, with the presence of five different anthocyanidin aglycons (delphinidin, dp; cyanidin, cy; petunidin, pt; peonidin, pn; and malvidin, mv). In summary, the anthocyanin profile (molar percentage in which each anthocyanin appears) was dominated in the group of 3,5-diglucoside derivatives (96.02% of total sum), with high concentrations of dp (22.16%) followed by mv (16.88%) and pt (16.21%), and, in a lesser extent, cy (9.72%) and pn (9.28%). In this study, five 3-(p-coumaroyl)-glucoside-5-glucosides were detected, all together, accounted for 19.93%. and only a very small amount of the acetylated derivatives (dp, cy, pt, pn and mv-3-acglc-5-glc) was detected (1.83%). With regard to anthocyanidin 3-glucosides, also accounted as minor compounds (3.98%). Total anthocyanin content of wine was 694.21 mg of malvidin 3,5-diglucoside equivalents per liters of wine. 3,5-diglucoside-type anthocyanins of BRS Violeta wine can very likely not react in order to give rise to pyranoanthocyanins (more stable pigments than their precursor anthocyanins). On the other hand, the high proportion of p-coumaroylated anthocyanins may promote the formation of copigmentation complexes in wine, thus resulting in an increase in the intensity of the red color. These results reinforce the suggestion of using wine from the BRS Violeta variety in assemblages of young wines made with other varieties of grapes that present color deficiencies.

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