PHYSICAL-CHEMICAL CHARACTERIZATION OF TEMPRANILLO ORGANIC WINE FROM SAO FRANCISCO VALLEY, BRAZIL

Annielly M.G. Trindade¹, Juliane Barreto², Vanessa de S. Oliveira², Giuliano E. Pereira².

¹Universidade Federal de Santa Catarina - UFSC. Campus – Trindade 88040-900 Florianópolis - Santa Catarina ²Embrapa Grape and Wine / Tropical Semiarid, BR 428, Km 152, CEP 56302-970. Petrolina, Pernambuco, Brazil

The São Francisco Valley is a semiarid tropical region pioneer in the production of fine grapes for winemaking, especially the cities of Petrolina, Lagoa Grande and Santa Maria da Boa Vista, PE, and Casa Nova-BA. They are located between the parallels 8 ° and 9 ° south latitude, producing two to three crops per year. The production of tropical wines has started a few years ago and the wineries are evaluating the adaptation of varieties for production of organic wines of quality. The aim of this study was an analytical characterization of organic wines made from Tempranillo grapes grown in Petrolina-PE. The grapes were harvested in august/2011 and vinified in stainless steel tanks of 200L, with alcoholic and malolactic fermentations performed under controlled temperature (25 and 18 ° C, respectively). After cold stabilization for 30 days, the wines were manually bottled and analyzed after 60 days. It was determined the alcohol content, pH, total acidity, volatile free and total SO₂, density, solids and total anthocyanins. The results showed that the wine had 12.14 ° GL alcohol, total acidity of 4.5 to 1 gL-tartaric acid, volatile acids average of 0.29 mg L⁻¹, pH 3.9, anthocyanins, 632, 28 mg.L⁻¹. Physical-chemical analyzes showed levels within the limits established by Brazilian legislation. From the results it can be concluded that organic wines made from the Tempranillo grape variety shows themselves capable of being marketed, with good oenological potential. Studies are needed yet to evaluate the influence of season on the quality and typicality wines.