USING THE CRESTS OF GRAPES IN WINE PRODUCTION

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The favorable effect of red dry wines is provided by a sufficiently high content of phenolic substances. In the cluster of grapes, substances of an aromatic nature are concentrated mainly in ridges, peels and seeds. There are many ways to extract phenolic substances from the grape skin: heating, cooling, vibration method, enzyme action and combined method. One of the alternative methods of extraction is the use of crests of grapes as the main source of polyphenols. The role of catechins in the formation of taste, organoleptic and other properties of wine is shown, as well as their role in providing a favorable effect of red dry wines. A complex of polyphenolic compounds in the crests of the grapes has been studied, the optimum ratio of crests and mash has been determined: 2 g of crests per 100 g of berries. The influence of various factors on the fermentation process was studied. The favorable effect of temperature 40 °C on the fermentation process and the quantitative content of vanillin-reacting substances was revealed.

Keywords: crests of grapes, catechins.

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