

Phase 4 - Obtaining wines using the terroir concept, by controlled fermentation with new yeasts

Act 4.1 - Testing of active dry yeasts at pilot level, to obtain wines with outstanding sensory properties (continuation / completion)

Act 4.2 - Obtaining personalized wines, using selected yeasts in controlled fermentations, to demonstrate the proposed technologies

Act 4.3 - Dissemination of information

Estimated results

- Technical specifications for products (yeast biomass, wines);
- Organoleptic characterization of products - test reports;
- Demonstration of technologies for obtaining new products (yeast biomass and wines);
- Publications/Participation in fairs/conferences/exhibitions

The main scientific and technical objective of this project was the isolation, characterization and use of autochthonous yeasts to improve the sensory qualities of wine produced with native varieties from the Pietroasa vineyard (Romania).

The main objective of this phase consisted in testing the selected yeasts to obtain yeasts at pilot level and in testing them to obtain wines with outstanding sensory properties, personalized wines, using controlled fermentations, with the final goal to validate the technologies and products.

Results achieved

- Wines inoculated with different indigenous yeasts can be easily differentiated by a supervised classification method (discriminant factor analysis), designed to highlight the differences in flavor between groups, the efficiency of identification by cross-validation being satisfactory;
- The testing of yeast strains for the production of yeast biomass for the production of wines, at pilot level, was completed;
- The results of the project were disseminated through a poster presentation, an oral presentation at the OIV conference and the publication acceptance for a paper was obtained;
- The annual project meeting was held together with the EUREKA partners from Hungary.

