ENOLOGICAL POTENTIAL OF FRENCH COLOMBARD GRAPE AND WINE FROM A TROPICAL SEMI-ARID CONDITION in BRAZIL

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INTRODUCTION

The main wines representing the São Francisco Valley are sparkling muscals, made from two varieties: Italia and Canelli Muscats, followed by young reds and few white wines. In order to verify the adaptation of new white varieties to the region, this study aimed to evaluate the characteristics of grapes and wines from French Colombard.

METHODS

Grapes were harvested in a commercial vineyard, located at Casa Nova-Bahia Estate, Brazil. Wines were carried out at Embrapa in Petrolina-PE, Brazil, by traditional white winemaking process (Peynaud, 1997).

RESULTS

The results indicated a good enological potential of the variety. It could be used in blends destinated to sparkling or white wines. Grapes presented 20 of ºBrix and 8 g L-1 of total acidity (Table 1). White wines 11º of alcohol and 7 of total acidity (Table 2).

Table 1 Physical-chemical characteristics of the Colombard grapes

Grape	ºBrix	Total acidity (g L-1 tartaric acid	Harvest date
Colombard	20.69	8.1	November 2015

Table 2 Physical-chemical characteristics of the Colombard wines from 2015 harvest.

Wine	TAV	Volatile acidity (g L-1 acetic acid	**Total acidity (g L-1 tartaric acid**	pH
Colombard	11.4	0.32	7.6	3.3

CONCLUSION

Vines of Colombard developed and produced, wines presented interesting characteristics, but new studies need to be carried out, because vines are young, before indication for a commercial use.