

## Characterization of Cabernet Sauvignon Wine Made With Grapes from Campanha Region - RS

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The Campanha region in the State of Rio Grande do Sul (Brazil) has gained focus on the topic of grape production specifically 'Cabernet Sauvignon', 'Merlot' and 'Tannat'. Due to the edafoclimatic peculiarities as sandy soil, good thermal amplitude and sunshine and low rainfall during the ripening period it is supposed that the wine of this region, in especially Bagé city, might have particular typicity. However, as being a recent activity in the region the data referred to grape ripening and wine quality are little. Following this context, at 2004 and 2007 vintages it was aimed to characterize the Cabernet Sauvignon wine made in this region. As reference parameters it was also vinified grapes of the same cultivar from vineyards of Serra do Sudeste and Serra do Nordeste of the state of Rio Grande do Sul. The grape of each vineyard was harvested and submitted to microvinification. In one of the vineyards in 2007 (Bagé - RS) was measured the late harvesting of grapes on wine quality. In general, the Bagé wines results from the 2004 vintage pointed to good alcohol content and dry extract, but no efficiency on intensity and shade of color. This is probably due to the decrease of acidity during vinification reducing the stability of anthocyanic compounds. The over-ripeness of Carbenet Sauvignon grape during 2007 vintage is an alternative of color and alcohol increment in the wines of Bagé - RS. There was no effect on total acidity whether compared to conventional harvesting or industrially recommended. The high levels of K detected might be one of the factors that contributed for the low total acidity, high pH and color destabilization.

**Keywords:** *Vitis vinifera*, grape quality, color, ripening

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