

Physical-chemical characterization of Tempranillo and Barbera organic wines from São Francisco Valley, Brazil

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INTRODUCTION

In the São Francisco Valley, the winegrowing activity is recent, installed just over 30 years ago. To add value and improve quality and regional identity of the products, winery decided to product *Vitis vinifera L.* grapes organically for elaboration of fine wines with typical characteristics. The present work aimed to characterize two varieties of experimental wines from organic production: Barbera and Tempranillo cultivars, in the São Francisco Valley, Brazil.

MATERIAL AND METHODS

Grapes were harvested in commercial vineyard, located in Lagoa Grande, Pernambuco Estate, Northeast of Brazil. Wines were analyzed in the Enology Laboratory at Embrapa Semi-Arid, in Petrolina-PE, Brazil. Parameters were alcohol degree, dry extract, pH, total acidity, volatile acidity, total polyphenol index (TPI), total anthocyanins and antioxidant activity by DPPH.

RESULTS

Wines presented different enological potential. Values were higher for pH, antioxidant activity and anthocyanins, in Tempranillo wines, and lower in total acidity, alcohol degree and dry extract, as compared to Barbera wines (Table 1). They could be used for different wine types.

Table 1. Physical-chemical characterization of the wines.



Figure 1. Tempranillo (Left) and Barbera (Right) wines.

CONCLUSION

Varieties presented different enological potential in the São Francisco Valley.