

## Saccharomyces cerevisiae and non-Saccharomyces isolated from fermented must of grapes produced in the São Francisco Valley, Brazil

19"-21" October 2016

Petrolina-PE, Brazil

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Yeast are unicellular fungi responsible for the alcoholic fermentation of wine and Saccharomyces cerevisiae is the mainly species used. São Francisco Valley wines are produced by imported yeast but have been seeking through various forms an identity, among them the possibility of producing their own wines with indigenous yeast. In this case, the aim of this work was to select S. cerevisiae indigenous strains and non-Saccharomyces yeasts isolated in the must fermented of five varieties of grapes (Vitis vinifera L.) farmed in the São Francisco Valley (VSF). The yeasts were grouped preliminarily according to various characteristics, including their colony morphology, standard tests for growth on different carbon and nitrogen sources, subjected to osmotolerance tests, resistance to antifungal, thermotolerance and fermentation of sugars (Kurtzman et al., 2011). All isolates previously identified as S. cerevisiae were compared using mitochondrial DNA restriction analysis (mtDNA-RFLP) for to distinguish between different S. cerevisiae strains (Querol et al., 1994). The mitochondrial DNA was digested with Hinfl restriction endonuclease (Invitrogen, Carlsbad, CA, USA). Non-Saccharomyces were characterized molecularly using the Intron Splice Site primer EI-1 and performed the sequencing of the ITS-5.8S region and D1/D2 domain of the largest subunit rDNA for identification of the species (Kurtzman et al., 2011; Rosa et al., 2007). A total of 368 yeast isolates were obtained. Among them, 259 S. cerevisiae and 109 non-Saccharomyces strains were identified. By mtDNA-RFLP technique it was possible the identification of 184 S. cerevisiae indigenous strains and 75 S. cerevisiae representing commercial strains. Twenty-two different profiles of mtDNA-RFLP were found in S. cerevisiae indigenous strains in comparison with the six most used S. cerevisiae commercial strains in the VSF. Therefore, the musts fermented grapes harvested in the São Francisco Valley region were substrates suitable for the isolation of S. cerevisiae indigenous strains and non-Saccharomyces yeasts.

**Acknowledgments:** To the Enology Laboratory and Biological Control Laboratory of Embrapa Semi-arid, the Applied Microbiology Laboratory of the Federal University of Sergipe, the Laboratory of Taxonomy, Biodiversity and Fungi Biotechnology of the Federal University of Minas Gerais, the farms Ouro Verde/Miolo, Botticelli/Milano, Ducos Winery and Vinibrasil/Rio Sol.

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