

Physical-chemical characteristics of Chenin Blanc wine grapes produced in two different seasons in the São Francisco Valley

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São Francisco Valley is located in a tropical semi-arid region of the North-East of Brazil, characterized as one of the most important regions producing fruits and tropical wines of the world. Chenin Blanc is originated from the Loire-France, producing typical wines over there, presenting an important capacity to adapt a different climate conditions worldwide. In the São Francisco Valley, is the most important cultivar used for white wines, about 60% of total, but is also used for sparkling wines, presenting good productivity. This study had the objective to evaluate the enological potential of Chenin Blanc grapes harvested from the same vines, in two different seasons in 2014. The work was carried out in a vineyard of a partner winery, located in Pernambuco Estate. Vines were planted about twelve years ago, were conducted in pergola, grafted onto IAC-572 rootstock, and irrigated by drip. Three plots of thirty vines each one were marked in a vineyard of three hectares, to evaluate grapes at harvest, which was done on June and November 2014, according to parameters defined by winery, taking in account total soluble sugars (°Brix) and total titratable acidity, to elaborate white wines. From each plot, one hundred berries were collected and sent to be analyzed in the laboratory. There were determined berry weight (g), must volume (mL), pH, °Brix and total titratable acidity (expressed in g L⁻¹ of tartaric acid), in both seasons, in the first and second semesters. The results showed that berries harvested in June presented different characteristics, as compared with berries harvested in November. For berry weight, lower values for June as compared with November (215.6 and 226.9 g, respectively), the same for pH (3.24 and 3.55), no differences for must volume. However, berries from the first semester presented the highest values of °Brix and total titratable acidity, as compared with results of grapes from November (18.6 and 17.8 of °Brix, and 11.3 and 6.2 g L⁻¹ of tartaric acid, respectively). These results suggest different kinds of wines elaborated in both seasons, increasing the wine typicality of the region. Normally, wines from the first semester present higher acidity and different flavors, as compared with wines from the second semester, that could be less stable than wines from the first semester.

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