

TERPENOLS FLAVOUR IN THE VINIFICATION OF "VINHOS VERDES"

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The major factors that influence the flavour of a wine are the cultivar, the yeast strain and the vinification technology.

In the last two decades numerous research results were published concerning wine flavour, due to the possibility of detection of components in very small concentrations.

Among these are the monoterpenoid compounds which, in spite of being present in quantities of only a few $\mu\text{g/L}$ can determine the character of a given wine - the varietal flavour.

These terpenic compounds appear in free form and also as precursors that may be broken up by enzymatic hydrolysis during vinification.

Thus the pre-fermentary treatments, the yeast strain, the fermentation temperature and other factors have helped the process of converting "hidden" aromas in free ones, foregrounding an aromatic potential that remains odourless with the traditional vinification processes.

Concerning the "vinhos verdes", very little is done on this area, presenting some results on the relation between varietal flavours and the vinification process.

In this work, some white cultivars from the Vinhos Verdes Region were characterized (in free terpenols); also the influence on young wines from the Loureiro cultivar of the vinification process, mainly skin maceration, and the influence of the selected yeast strain on the quantity of terpenic alcohols were studied.

It was concluded that there is no considerable difference in the obtained wines (in a regional cellar) with the three yeast strains used, both in the organoleptic characteristics and the chromatographic analysis of terpenoids, probably due to the difficulty of the yeast implantation.