

TROPICAL BRAZILIAN WINES: INFLUENCE OF THE CULTIVAR AND ROOTSTOCK ON THE CHARACTERIZATION AND STABILITY OF IN BOTTLES

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Given the importance of phenolic compounds for the quality of wine, tropical wines prepared from Syrah, Tempranillo, Cabernet Sauvignon and Marselan grown over different rootstocks were characterized and evaluated for their stability during 12 months of storage in bottles. The wines, prepared under identical microvinification conditions and stored in a wine cellar acclimatized to $18^{\circ} \pm 1^{\circ}\text{C}$ with a relative humidity of 60%, were characterized with respect to their phenolic compositions and chromatic characteristics and were monitored during storage. The samples differed significantly in their phenolic compositions and chromatic characteristics. The Syrah/1103-P displayed greater total polyphenols, total anthocyanins and total tannins contents, although the Tempranillo/IAC-313 displayed greater color intensity, which demonstrates the influence of the cultivars and the rootstock. During the bottle aging process, the wines of the 1103-P rootstock, with the exception of the anthocyanin contents, displayed greater stability in the contents of other phenolic compounds and the tonality. The results of the present study demonstrate the importance of the evaluated parameters as a tool for the classification and discrimination of the wines prepared with *Vitis vinifera* L. grown over different rootstocks.