



## Enological potential of 'Pinot Noir' grape and wine from a tropical climate, in the Chapada Diamantina - BA, Brazil

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Tropical viticulture, although relatively new, has achieved significant technological developments in Brazil, making possible cultivation of vines in areas beyond standard traditional winegrowing areas worldwide. Techniques such as irrigation, the use of growth hormones in vines and production control at different times during the year, are being applied in other regions of Northeast Brazil for the production of wines. Some varieties express the best of their viticultural and enological potential in a given ecosystem, and Pinot Noir variety is very difficult to produce because presents a high susceptibility to fungal diseases (Reynier, 2007). This study aimed to evaluate the enological potential of red wines obtained from 'Pinot Noir' grapes produced in a new tropical winegrowing region located in the Chapada Diamantina, Bahia, Brazil. Wines were elaborated traditionally according to standard red winemaking process (Peynaud, 1997). Physical-chemical analysis of grapes and wines were made to determine the potential enological and adaptation to the region (OIV, 1990). The grapes were harvested in July 2015, whose parameters determined were total soluble sugars (°Brix), pH and total acidity, with values of 20.00 ° Brix, 3.5 of pH and 8.6 g L<sup>-1</sup> of total acidity as tartaric acid. The analytical results of the wines showed an alcoholic degree of 10.23%, pH of 3.77, whereas total acidity was 6.97 g L<sup>-1</sup> as tartaric acid. Volatile acidity was 0.30 g L<sup>-1</sup> of acetic acid, confirming a good enological process, without any problem. Although the results indicated a satisfactory enological potential of the Pinot Noir variety for red wines in this new winegrowing region with tropical climate, further studies are still necessary.

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### References

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