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RESEARCH CONCERNING THE CHROMATIC CHARACTERISTICS OF RED WINES FROM THE MINIS-MADERAT VINEYARD

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Abstract: *This study explores the color profiles of red wines made from Cabernet Sauvignon, Merlot, Cadarca and Feteasca Neagra grapes grown in the Minis–Maderat wine region. A major role in defining chromatic characteristics is played by natural factors, in particular soil structure, pedoclimatic conditions and the degree of the crop. It has been shown that each grape variety possesses a genetically determined potential for pigment accumulation, which is subsequently influenced by environmental conditions.*

• Introduction

The Minis–Maderat region is one of the most important wine areas in Western Romania, highlighting the long history of winemaking. This area is particularly renowned for wines characterized by an intense color, a well-defined structure, and a balanced interplay between acidity and tannins, qualities that grant them excellent aging potential.

• Material and method

Sensory evaluation remains an essential component in the analysis of red wines. Also, the total monomeric anthocyanins was spectrometric determined by differential pH method.

• Results and discussions

The fundamental basis for the color of red wines lies in phenolic compounds, particularly anthocyanins and tannins.. Data analysis from the standard techniques A and B and Glories method demonstrate a uniform chromatic profile among the evaluated wines.

• Conclusions

While every wine examined shared a matching hue heavily dominated by red components, the Cadarca sample uniquely displayed an elevated blue pigment content of 15%. Consequently, this specific structural composition resulted in a remarkably higher color intensity than that of the other varieties.