

PRODUCCIÓN DE VINO CON UVA CONGELADA

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Abstract

The objective of the present work is to offer to the wine industry production methods of wine with frozen grape that has the same characteristics as produced wine with defrost grapes. The grape that is harvested in the grape harvest is not completely used due to the process plant incapacity. This can lead to several economic lost hence we propose to freeze the unused grape. Subsequently, it is defrost to be fermented and variables are adjusted to even its original properties so that shrinkage costs can be reduced in the fabrication process. A comparative study between traditionally produced wines and frozen grape wines will be made. These grapes are specifically of mexican production. During the experimentation variables as temperature, pH, sugar content and alcohol degree will be measured. Mentioned measurements will be made in two different wine productions to make comparisons so that the wine produced in both processes have the desired characteristics.

Keywords:

Grape Freezing, Freezing Effects, Characteristics of Traditional Wine, Freezing Method.