

Analytical characterization of three distilled drinks

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Abstract: The aim of this research is to characterize three distilled drinks commercially available on the market (Courvoisier cognac, Vinars Miorita and alcoholic drink Alexandrion). In this purpose it was determined the alcoholic concentration, the total acidity, the extract content and other specific parameters. The concentrations of esters, aldehydes and superior alcohols have been determined by simple analytical methods based on spectrometric UV-VIS method, respectively titrimetric method (Schoorl) for saccharose. Furfural compound was identified by reaction with fresh aniline.

The analytical characterization was offered a promising approach for the classification of these three drinks by the content in distilled wines. This study shows that the Vinars Miorita (old distilled wine) and Courvoisier cognac (young distilled wine) can be discriminated from the alcoholic drink Alexandrion (a mixture obtained from a distilled wine with ethylic alcohol, water, sugar, aroma and dyestuff) using the differences between the obtained results for these distilled drinks. Moreover, the lack of furfural in alcoholic drink Alexandrion goes to the conclusion that the rate of distilled wine used to obtain this drink is very low.

Keywords: distilled drinks, spectrometric methods, esters, aldehydes, superior alcohols, saccharose
