

Evolution of polyphenolic compounds during maturation of Cabernet Sauvignon grapes from Dealu Mare vineyard

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Abstract. The total polyphenols and anthocyanins content of the Cabernet Sauvignon grape variety from Dealu Mare vineyard were determined in order to establish the grapes full maturity. Total phenol content was determined according to the Folin-Ciocalteu colorimetric method and anthocyanins by Poussant-Leon method with small modifications. During the grapes ripening the amount of total polyphenols increased from veraison to full maturity stage and after this a slight decrease was registered. Also, an increase in anthocyanins content of grapes after the grape veraison in years with favorable climatic conditions was noticed and this increase was extended until the grape harvest. The quantity of anthocyanins compounds enhances the possibility to obtain the very good quality red wines in the wine-making process.

Keywords: grapes, red wine, anthocyanins, polyphenols
