

PILOT VINIFICATION TESTING OF YEASTS - FERMENTING XYNISTERI VARIETY

ABSTRACT

Fermentation technology and yeast biology have evolved over the last few years, so wine producers are looking for ways to produce wines with a different character, aromas and flavours that are accessible to the consumer and at the same time unique showing new, interesting characteristics. Due to the fact that not many alterations can be made to the grapes in the field, the changes that can be made are during the vinification process such as the use of wild yeasts. Wild yeasts were used in the present work, isolated from the environment of the Makkas winery in Statos – Vouni Panagias (Pafos) region of Cyprus, and were used as starting cultures for the production of wine from Xynisteri grapes. The aim of this paper was to evaluate their oenological properties during the alcoholic fermentation, without serious interventions, a process that takes place in the traditional vinification.