

SPECIAL WINEMAKING TECHNOLOGIES: TECHNOLOGY AND QUALITY CONTROL OF BEVERAGES, 1ST YEAR, 2ND SEMESTER

Credit value (ECTS):8

Course category: mandatory

Course holder: Professor COTEA V. Valeriu

Discipline objectives (course and practical works)

The course of special winemaking technologies aims to provide students with up-to-date information related to the different technologies used to obtain sparkling wines, authorized oenological practices, stabilization and conditioning of basic wines, usual and specific analyzes of these wines, other information to help with vocational training. of the future engineer.

Contents (syllabus)

Course (chapters/subchapters)
1. Definition and classification of effervescent wines
8. Technology for producing
9. Technology for the production of sparkling wines.
10. Technology for the production of pearl wines.
2. Production technology of basic wines for sparkling wines.
3. Production technology of sparkling wines by the classical (traditional) method
4. Production technology of sparkling wines by the method of isobarometric transfer (transferring).
5. Production technology of sparkling wines by fermentation method in pressure tanks (<i>Charmat</i> , closed tanks).
6. Production technology of sparkling wines by continuous flow fermentation method
7. Production technology of sparkling wines obtained by a single fermentation
8 Production technology of semi-sparkling wines
9. Production technology of effervescent wines obtained with the use of exogenous CO ₂
10. Production technology of other effervescent wines.

Practical works
1. The main physico-chemical analyzes of basic wines (raw material) used for sparkling wines.
2. Assembly of the basic wines in the technology of the sparkling wines.

3. Tirage.
4. Processes and operations during alcoholic fermentation and sparkling wine maturation.
5. Remuage and disgorging.
6. Making the shipping liqueur and finishing the bottles.
7. Unwanted changes that may occur in sparkling wines.
8. Sparkling wines produced in France.
9. Sparkling wines produced in Europe.
10. Sparkling wines produced in the world

Bibliography

1. Cotea, V.D., Pomohaci, N., Gheorghiu, M., *Oenologie*, Editura Didactică și Pedagogică, București, 1982.
2. Cotea, V.D., *Tratat de oenologie*, vol. 1, Ed. Ceres, București, 1985.
3. Cotea V.V. *Tehnologia vinurilor efervescente*, Ed. Academiei Române București, 2005.
4. Cotea, V.D., Cotea V.V. *Tehnologii de producere a vinurilor*, Ed. Academiei Române București, 2006

Evaluation

Evaluation form	Evaluation Methods	Percentage of the final grade
Course	Exam	60%
	Presence	10%
Practical works	Tests	30%

Contact

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Modalități de evaluare Procent din nota finală

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Contents (syllabus)

Course (chapters/subchapters)
1. Classification of wines and products based on must or wine.
2. White wine technology.
3. Red wine technology
4. Rosé wine technology.
5. Naturally sweet wines technology.
6. Liqueur wines technology.
7. Aromatic wines technology.

Practical works
1. Work safety.
2. Establishing the optimum moment for grape harvesting in order to produce naturally sweet wines. The natural and artificial over-ripening of grapes.
3. Processing of raisined grapes.
4. Glucose / fructose ratio to sweet wines.
5. Clarification and stabilization of liqueur wines.
6. Malaga wine.
7. Porto wine. Madera wine.
8. Marsala wine.
9. Sweet wines produced in France.

10. Special wines produced in Romania.
11. Xeres wine
12. Yellow Jura wine.
13. Retsina.
14. Pelin wine.
15. Vermuth.
16. Bitter.

Bibliography

1. Cotea, V.D., Cotea V.V., Odgeriu, G., C. Tîbîrn , C., Bilius, I., Carja, N. *Studiul unor procedee de producere a vinurilor licoroase*. Cercetări Agronomice în Moldova, vol. 3-4 (104), Iași, 1995.
2. Cotea, V.D., Pomohaci, N., Gheorghiu, M., *Oenologie*, Editura Didactică și Pedagogică, București, 1982.
3. Cotea, V.D., *Tratat de oenologie*, vol. 1, Ed. Ceres, București, 1985.
4. Cotea, D.V., Sauciuc, J., Cotea, V.V., *Possibilités de différenciation et de contrôle des vins doux*, Lucrări științifice, vol. 34, seria Agronomie, Iași, pag. 186-190, 1992.
5. Cotea, V.D., Cotea V.V. *Tehnologii de producere a vinurilor*, Ed. Academiei Române București, 2006

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