



QUALITY FROM VINE TO WINE: A FOCUS ON SPARKLING WINES

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May 25, 2019

Quality from Vine To Wine

A Focus on Sparkling Wines

- Global View to Sparkling Wines
 - Production
 - Global Market
 - Canada
- Sparkling Wine Quality
 - Different methods
 - Some Important Sensory Characteristics
 - Some Affecting Parameters



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Global View to Sparkling Wines

Production

- Sparkling wine is produced almost everywhere in the world today.
- Production increase: + 40% in 10 years, while that of still wines only increased by 7% over the same period. (OIV's Focus, 2014)
- Sparkling wines accounted for a 7% share of global wine production in 2013 (OIV), and 10% in 2017. (AWRI)



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Global View to Sparkling Wines

Global Market

- Increase in export of sparkling wines:

Biggest growth in comparison to other wine categories; both in terms of volume and total value. (OIV Report, 2018)

- By value, sparkling wines account for 19% of the global market (although they only represent 8% of the total volume exported). (OIV Report, 2018)



Global View to Sparkling Wines

Canada

- Ranks 18th in the global sparkling wine market in terms of volume,
 - up from 19th in 2016. (Wine Intelligence Report, 2018)
- Consumption of sparkling wine:
 - Led by domestic sparkling (54%),
 - followed by Prosecco (32%). (Wine Intelligence Report, 2018)



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Sparkling Wine Quality

Different Methods

- Generally two-stage process:
 - Base wine production
 - Creation of effervescence
- Most common methods:
 - Traditional method,
 - Charmat method,
 - Carbonation,
 - Others.



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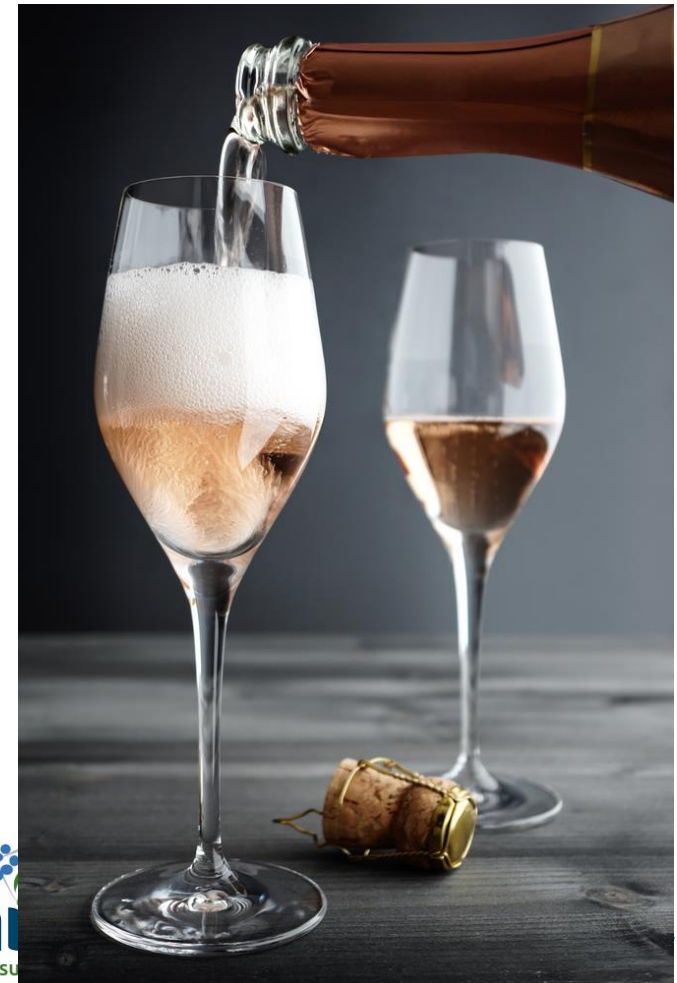
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Sparkling Wine Quality

Some Important Sensory Characteristics

- Color
- Foam and effervescence
- Aroma profile
- Flavor profile



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Sparkling Wine Quality

Some Affecting Parameters:

❑ Viticultural practices:

- Grape variety,
- Ripeness parameters,
- Others.

❑ Production methods:

- Base winemaking techniques,
- Sparkling winemaking techniques,
- Yeast strain,
- Aging and period of contact with the lees,
- Others.



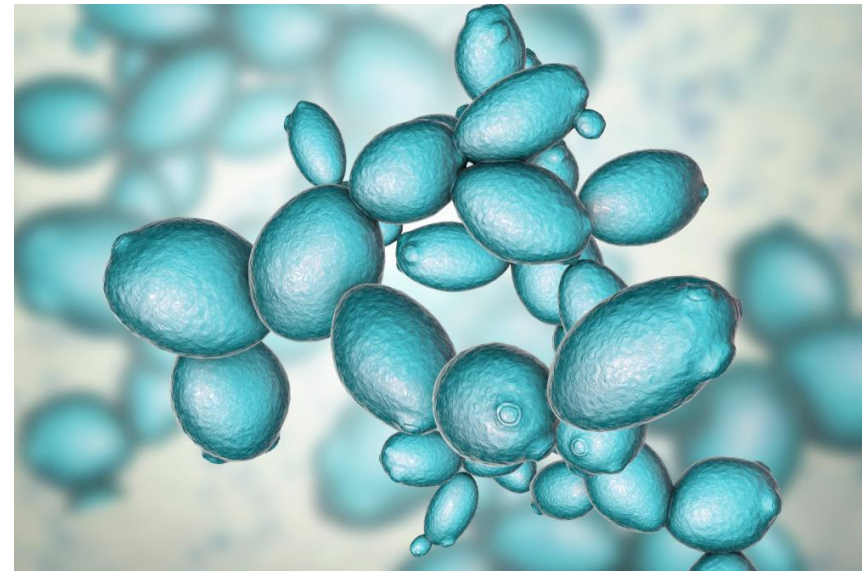
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Sparkling Wine Quality

Yeast Selection

- Why it is important?
- Effects on the main quality parameters of sparkling wines:
 - Color, Acidity, Volatile compounds, Biogenic amines, Foaming properties, and etc.



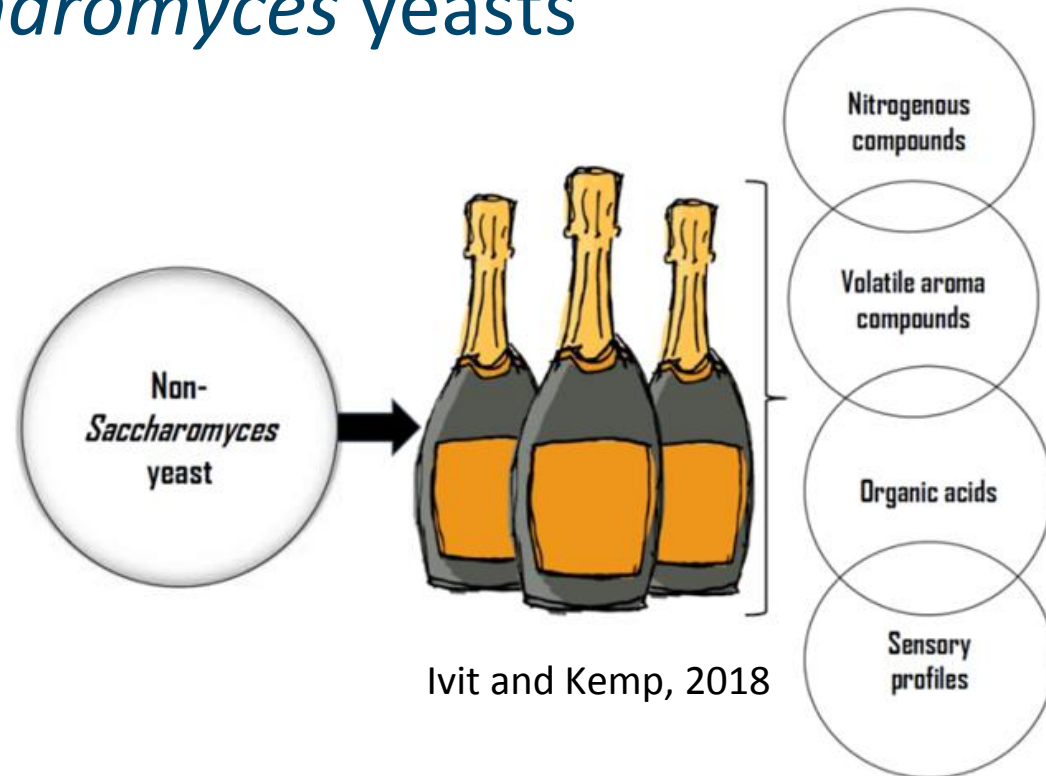
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Sparkling Wine Quality

Non-*Saccharomyces* yeasts

- Use of *non-sacch.* yeasts for sparkling wine production:
 - For base wine fermentation,
 - For second fermentation in bottle.



A Focus on Sparkling Wines

Conclusion

- Increasing interest in sparkling wine production, consumption and exports.
- Different production methods and quality parameters to consider.
- Perennia services that can help you from vine to wine.



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Thank you for your attention.

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