Georgian Technology of Bio Wine Production

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The World is trying to return naturality of food products by all means and to make by hand whatever is possible to be done without application of synthetic means. In last years, in outstanding winemaking countries is widely introduced production of bio wine, what means processing of the grapes grown on bio-farms by known technological techniques. We have not found the data about bio and bio dynamic wines more safety and profitability than general classic technology wines in accessible to us literature.

The purpose of the study was to investigate the oenochemical characteristics of the wine samples prepared from the grape grown in bio-farms and to compare the results obtained to the standard characteristics; investigation of the alcoholic fermentation of the destemmed must and bio-wine formation process in the area of CO2.

The objects of the study were wine samples - prepared from the grape grown on bio-farms; Control (I) and Test (II.1; II.2) samples: I - fermentation of the destemmed must with aeration, further maturation in closed reservoir; II.1 – fermentation of the must in the area of carbon dioxide and maturation in the same conditions; II.2 – open racking off the lees of the wine fermented in area of carbon dioxide and its maturation in closed reservoir. In the samples there was conducted investigation of the oenochemical and organoleptic characteristics.

It was found that wines prepared from grape grown on bio-farms are equal to wines prepared by standard technology in all characteristics; with oenochemical and organoleptic characteristics outstands the bio-wine sample, prepared via maturation of the wine in the same reservoir where wine fermented on destemmed must in the area of carbon dioxide.