

ASSORTMENT OF WINE IN HIGH QUALITY TARNAVE VINEYARD

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REZUMAT. Centrul de vinuri Jidvei este cel mai mare și cel mai important din podgoria Târnave, cu o suprafață de 2100 ha cultivată cu struguri (2011). Situate în bazinul râului Târnava Mică, podgoriile sunt situate pe terenurile din jurul localităților Jidvei, Cetatea de Balta, Bălcaciu, Tătărlău și Sânmiclăuș. Condițiile climatice sunt favorabile pentru viticultură. Vinurile de Târnave au fost cunoscute încă din perioada medievală (feudalismul timpuriu, sec. X-XIII), când Transilvania a fost numită "Țara Vinului"(Weinland). Principalele soiuri sunt răspândite după cum urmează:• Feteasca Alba, Feteasca Regala, Traminer Roz, Sauvignon Blanc, Muscat Ottonel, Riesling italian.

Cuvinte Cheie: varieties, vineyards, whitewinequality, wines and spices, organoleptic characteristics, vineyard Tarnave

ABSTRACT. Jidvei wine center is the largest and the most important of Târnave vineyard, vineyard an acreage as 2100 ha (2011) cultivated with grape. Located in the river basin Tarnava Mica vineyards are located on lands surrounding localities Jidvei, Cetatea de Balta, Bălcaciu, Tătărlău and Sânmiclăuș. Climatic conditions are favorable for viticulture. Târnave wines have been known since medieval times (early feudalism, sec. X-XIII), when Transylvania was called "Wine Country" (Weinland). The main existing varieties in the regions, are spread as follows: Feteasca Alba, Feteasca Regala, Traminer roz, Sauvignon Blanc, Muscat Ottonel, Riesling Italian.

Keywords: varieties, vineyards, whitewinequality, wines and spices, organoleptic characteristics, vineyard Tarnave

1. INTRODUCTION

Directions of the wine production and authorized varieties

Heliothermal resource in Transylvania Plateau are more limited compared to other wine regions of the country. Natural conditions are provided for producing quality white wines, by the varieties of middle period vegetation (170-175 days). The fact that in the vineyard Târnave, autumns are warm and long (short summer), the ripening grapes with accumulation of large amounts of sugars (200-240 g/L). Is favoured it ensures quality white wines (dry,

semidry, semisweet and sweet wines and aromatic wines of Muscat type and sparkling wines (Table 1). Depending on the variety of backgrounds, the organoleptic characteristics and composition, DOC wines Jidvei Târnave fall under categories as follows (Table 2.)2.

2. MATERIALS AND METHODS

Varieties were analyzed for quality white wines, adapted to specific local circumstances, of vineyard Târnave which in most years value their potential and quality production.

Table1: Directions of Production and authorized varieties

Vineyard	Wine Center	Directions of production	Authorized varieties
Târnave	Jidvei	White wines (dry, semidry, semisweet and sweet)	Fetească regală, Fetească albă, Riesling italian, Sauvignon blanc, Pinot gris, Traminer roz.
		-Aromatic Wines	Muscat Ottonel.
		- Sparkling wines	Fetească regală, Iordană, Fetească albă, Riesling italian, Sauvignon blanc, Chardonnay, Pinot gris.

Table 2: Varieties and types of wine with controlled designation of origin in the center of wine Jidvei

Nr. crt.	Categories quality		Sugar content of grapes at harvest g / L minimum	Features wines from release for consumption		
				Alcohol acquired % Vol.min.	Sugars g/L	Extract nonreducing g/L
VINURI DOC-CMD						
1	Fetească regală	-dry	187	11.0	Max. 4	19
		-semidry	192	11.0	4-12	19
		-semisweet	200	11.0	Min. 12	19
2	Riesling italian	-dry	187	11.0	Max. 4	19
		-semidry	192	11.0	4-12	19
		-semisweet	200	11.0	Min. 12	19
3	Muscat Ottonel	-dry	187	11.0	Max. 4	19
		-semidry	192	11.0	4-12	19
		-semisweet	200	11.0	Min. 12	19
4	Sauvignon	-dry	187	11.0	Max. 4	19
		-semidry	192	11.0	4-12	19
		-semisweet	200	11.0	Min. 12	19
5	Traminer roz	-semidry	187	11.0	Max. 4	19
		-semisweet	192	11.0	4-12	19
		-sweet	200	11.0	Min. 12	19
6	Fetească albă	-dry	187	11.0	Max. 4	19
		-semidry	192	11.0	4-12	19
		-semisweet	200	11.0	Min. 12	19
7	Pinot gris	-dry	187	11.0	Max. 4	19
		-semidry	192	11.0	4-12	19
		-semisweet	200	11.0	Min. 12	19
8	Chardonnay	-dry	187	11.0	Max. 4	19
		-semidry	192	11.0	4-12	19
		-semisweet	200	11.0	Min. 12	19
VINURI DOC-CT						
1	Muscat Ottonel	dry	220	12.5	Max. 4	21
		semidry	220	12.5	4-12	21
		semisweet	220	12.0	Min. 12	21
2	Traminer roz	semidry	220	12.5	Max. 4	21
		semisweet	220	12.5	4-12	21
		sweet	220	12.0	Min. 12	21
3	Pinot gris	dry	220	12.5	Max. 4	21
		semisweet	220	12.5	4-12	21
		sweet	220	12.0	Min. 12	21
4	Fetească albă	dry	220	12.5	Max. 4	21
		semidry	220	12.5	4-12	21
		semisweet	220	12.0	Min. 12	21
VINURI DOC-CIB						
1	Muscat Ottonel	semidry	240	13.5	4-12	21
		semisweet	240	13.5	Min. 12	21
		sweet	240	11.0	Min. 50	21
2	Traminer roz	semidry	240	13.5	4-12	21
		semisweet	240	13.5	Min. 12	21
		sweet	240	11.0	Min. 50	21
3	Pinot gris	semidry	240	13.5	4-12	21
		semisweet	240	13.5	Min. 12	21
		sweet	240	11.0	Min. 50	21

Table 3: The physical-chemical and organoleptic characteristics of wines from vineyards Tarnave
Product line of High quality wines

Variety Measurement	Feteasca regala	Feteasca alba	Traminer roz	Sauvignon	Muscat Ottonel	Pinot gris	Chardonnay	Riesling italian
Alcohol, % vol.	11,9	11,6	12,5	12,0	12,0	12,3	12,0	11,7
Total acidity g/l H ₂ SO ₄	4,94	5,20	4,01	4,35	5,70	4,90	4,24	4,94
Aciditate totală g/l C ₄ H ₆ O	7,55	7,95	6,13	6,65	8,64	7,5	6,5	7,55
Volatile acidity g/l CH ₃ -COOH	0,40	0,35	0,44	0,42	0,33	0,33	0,35	0,40
Dry extract nonreduce g/L	21,20	20,90	21,2	21,0	21,8	21,3	21,3	22,1
Sugars g/l	1,10	1,3	1,3	1,1	1,5	2,5	1,3	1,8

Feteasca Alba - Romanian variety, white, yellow-green variety specific for dry variety, medium dry or semi sweet, depending on the sugar content of grapes at harvest and the applied technology of winemaking. Rich in shades which are its characteristics: fruity, velvety, balanced acidity and alcohol. The most popular varieties are found in vineyards Tarnave.

Feteasca regala - or Transylvania's Yellow or Danesana - dry white wine and slightly acidic, fruity, with great finesse and marked smoothness, with a discreet flavor reminiscent of flowers of the forest

Traminer roz - is obtained in a wide range, from dry to sweet. It has a greenish yellow to golden-yellow, or reddish yellow colour after several years of aging. Its specific and distinct flavor is similar to the sweetness of roses. The taste is slightly spicy giving the impression of that of spices, oily and smooth. It is appreciated as generous and tender which can be offered at special meals.

Sauvignon blanc - a white wine, dry, semidry and or sweet, yellow-green, fruity, varietal aroma, taste with plenty of freshness, appreciated both as young as well as old one.

Muscat Ottonel - is a white wine, from dry, semi-dry to sweet, with a color from pale yellow to golden yellow, discreet aroma of Muscat, sweet taste, pleasant by soft, natural fragrance and bouquet dominated by plurifloral basil, sulfina and acacia flower. Muscat Ottonel specialists appreciate that it has found its true home in the vineyard Tarnave.

Riesling italian- rightly considered the king of dry white wines. It is a dry white wine, sober, well balanced white-green, with crystal clarity. Liveliness, freshness, fruitiness, high acidity, fine aroma of exotic fruit have made Jidvei Riesling a wine of choice for consumers at home and abroad.

Chardonnay - wine made from grape variety of French origin with the same name, is a white wine fine, gentle, smooth with great nobility, of high quality, tender with varied floral nuances and intense fruitfulness reminiscent of hay or hatchet.

Depending on the sugar content can be semi-dry, semi-sweet or sweet

Pinot gris - white wine assortment, is a sort of French origin, popular in Romania, finding very good climatic conditions in Transylvania. In general, its production is small, but the accumulation of sugar is high which leads to semidry wines with designation of origin and quality levels. The wine has a greenish yellow shot, full-bodied, elegant floral bouquet. It is a sober wine, never frisky or aggressive, and by aging it becomes "the Wine of great hopes."

Iordana - grapes produce medium size, cylindrical-conical shape, with medium grains, spherical, greenish-yellow, juicy.

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