## THE STABILIZATION OF WINE TO TARTARS

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## **ABSTRACT**

The stabilization of tartar is one of the most important technological processes of good quality wine production and can have an impact on everyday wine consumption. The laboratory research that forms the backbone of the dissertation examines the stabilizing effect of various additives on tartar. The research was done in the laboratory of the Faculty of Technology for wine testing. The survey was performed on a sample of white wine and by measuring the electrical conductivity of seven additives (Senso Ü, Claristar, CMC, MetaGum, TannivnMulti, Zenith, StabivinSP). The method of its research is based on measuring the difference in electrical conductivity that can be measured between the given materials, in the case of different quantities under the same conditions, during the examination of the same wine. By knowing the differences, we can draw conclusions about the stability of the wine to tartar, the quality of the given added substances and the amount needed to obtain the desired test results, which is standard practice for assessing the quality of wine as food- The aim of the research is therefore to find out the conductivity properties of these additives in order to determine which are the most suitable for achieving the stability of wine and the various substances that are not only stabilizing factors for tartars, but, in some cases, clarifiers. Based on this research, it can be concluded that in this case, a mannoprotein-based stabilizer extracted from the yeast *Saccharomyces cerevisiae* called Claristar showed the most desirable results.

Keywords: wine, tertar, tartar stabilization, wine clarifiers