



ANALYSIS AND FERMENTATION MONITORING OF WINES FROM CSONGRÁD WINE REGION

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ABSTRACT

Our research followed the fermentation of two types of grape wine using different analytical methods, which provided me information on how the sugar and alcohol concentration and acidity of the wine changed during fermentation. Among the methods of analysis, we focused on the dielectric parameters, in general the dielectric parameters, and on the possible correlation between the alcohol contents of the samples.

Overall, the results of our research showed that the dielectric constant increased steadily with the fermentation time, but there were differences in the dielectric behaviour of Blue Franc and Rhineland Riesling. The variation of alcohol content showed a trend well consistent with the classical fermentation processes of the wines, with which the results of the acidity analysis of the samples were well comparable.

Keywords: wine, dielectric, fermentation