EVALUACIÓN SENSORIAL DE VINOS DESALCOHOLIZADOS POR PRUEBAS DE DIFERENCIAS Y RANKING

RODRIGO ALEJANDRO LOYOLA GARCÍA
INGENIERO AGRONOMO

RESUMEN

Los procesos de desalcoholización de vinos pueden producirmodificaciones sensoriales que nohan sido bien estudiadas. En este estudio, se realizaron dos tipos de evaluaciones sensoriales, para evaluar las diferencias y preferencias entre vinos tintos de las cepas País y Cabernet Sauvignon, desalcoholizados (0 y 6% de etanol V/V), utilizando las metodologías de osmosis inversa y conos rotatorios. Para dicho efecto se conformaron paneles sensoriales con personal y estudiantes de la universidad de Talca quienes evaluaron los vinos a través de pruebas triangulares (36 jueces) y pruebas de preferencias (17 jueces). Los resultados de los test triangulares indicaron que los panelistas fueron capaces de diferenciar significativamente todos los tratamientos; esto es: (a) los vinos de la variedad País desalcoholizados al 0 y 6% V/V de etanol mediante osmosis inversa (p<0,001), (b) los vinos de la variedad País desalcoholizados al 0 y 6% V/V de etanol mediante conos rotatorios (p<0,001), (c) los vinos de la variedad Cabernet Sauvignon desalcoholizados al 0 y 6% V/V de etanol mediante osmosis inversa (p<0,01), (d) los vinos de la variedad País desalcoholizados al 0% V/V de etanol mediante osmosis inversa y conos rotatorios (p<0,001), y (e) los vinos de la variedad País desalcoholizados al 6% V/V de etanol mediante osmosis inversa y conos rotatorios (p<0,001). Los resultados del test de preferencias donde los vinos fueron analizados separadamente para cada variedad arrojaron lo siguiente: (a) para los vinos País, se observó un favoritismo estadísticamente significativo (p<0,05) para los tratamientos de desalcoholización mediante osmosis inversa; (b) para los vinos Cabernet Sauvignon, no se obtuvieron diferencias estadísticamente significativas. Cuando todas las muestras de vinos fueron analizadas simultáneamente, el favoritismo lo obtuvo la muestra de Cabernet Sauvignon con 6% V/V etanol, tratado con osmosis inversa.

ABSTRACT

The sensorial changes take place during the dealcoholization process, are an important topic that requires more attention in order to fill the gaps of information that exist in this subject.

Therefore, in the context of an investigation carried out by the National Institute of Agricultural Research (INIA), entitled "Investigation, development and innovation in the production of wines with low levels of alcohol in Chile" is that we developed different sensory evaluations to estimate possible differences and consumer preferences between partially dealcoholized wines. The wines studied were made with the varieties País and Cabernet Sauvignon, dealcoholized to 0 and 6% ethanol V/V using reverse osmosis and spinning cones methodologies. The first sensory panels consisted of 36 judges (students and staff from the Universidad de Talca), that compared the wines based on alcohol content and dealcoholization method using triangular tests. Subsequently, 17 highly discriminating panelists were selected to perform preference test, grouping the samples according to varieties, and an assessment where all samples were compared simultaneously. The results of the triangle tests indicated that the panelists were able to significantly discriminate all treatments (i.e. (a) the wines of the País variety, dealcoholized to a 0 and 6% V/V ethanol by reverse osmosis ($p<0,001$), (b) the wines of the País variety, dealcoholized to a 0 and 6% V/V ethanol by spinning cones ($p<0,001$), (c) the wines of the Cabernet Sauvignon variety, dealcoholized to a 0 and 6% V/V ethanol by reverse osmosis ($p<0,001$), (d) the wines of the Cabernet Sauvignon variety dealcoholized to a 0 and 6% V/V ethanol by spinning cones ($p<0,001$), (d) the wines of the País variety dealcoholized to a 0% V/V ethanol by reverse osmosis and spinning cones ($p<0,001$), (e) the wines of the País variety dealcoholized to a 6% V/V ethanol by reverse osmosis and spinning cones ($p<0,001$). The results of the preferences test in which the wines of each variety were analyzed separately showed the following results: (a) for the País wines, the preferred wines were those dealcoholized by reverse osmosis, (b) for the Cabernet Sauvignon wines the differences were not statistically significant. When all of the wine samples were analyzed simultaneously, the Cabernet Sauvignon sample with 6% V/V ethanol, dealcoholized with reverse osmosis was the preferred sample.