

THE INFLUENCE OF APPLIED STABILIZATION METHOD ON THE CRYSTALLINE STABILITY OF YOUNG WHITE WINES

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Abstract. Crystalline precipitate which occurs due to the presence of tartaric salts is frequently encountered in young wines in form of white-dirty lamellar crystals at the bottom of tank. The aim of the study was to prevent the tartaric crystal growth in young wine blend *Biance/Sauvignon* by implementing various schemes and procedures. The recommendations of optimum regime, based on experimental results, include: the use of enzyme preparations, hot suspension of oversaturated bentonite in potassium hydrogen tartrate (KHT), cooled wine, maintained until stabilization and filtration.

Key words: young white wine, crystalline stabilization, suspension of bentonite, conductivity.