INTRODUCTION AND AIMS

The use of derivatives of yeast has been limited on winemaking. In this work we have experimented during 2013 by the application of two yeast derivatives products in the vineyard: RD-LM which aims to stimulate phenolic ripeness in red grapes varieties; RD-LA aims to stimulate aromatic precursors in white grapes varieties and in both cases verify its influence on the agronomic responses in the vineyard: Yield, vegetative growth.

THE VINEYARD:
Toledo (Spain) González Byass 500 m amsl
- Sandy, Clay Loan, 384 mm (2013)
- Syrah (470) / P and Sauvignon blanc (700) / 110 R.
- Planted in 2002. 2,4 x 1,2
- Vine spacing, N.S. Orientated rows
- VSD, Bilateral Cordon, 8 spurs pruned

RESULTS AND DISCUSSION

The content of extractable anthocyanins and tannins of Syrah variety has increased significantly by the application of yeast derivatives. As well the high effect of the treatment has been observed depending on the harvest date. The results of the application of yeast derivatives showed to depend on the harvest time which shows differences too.

Sensory analysis of wine by triangular test showed significant differences of 1% and 5% respectively in Syrah (75% right guess) and Sauvignon Blanc (65% right guess).

Generally, the wines from Sauvignon Blanc vine treated by LA, has shown positive effects of the aromatic expression of sensory analysis in nose and mouth especially in the third harvest time.

No differences in yield components and vegetative growth were found in neither of the varieties as expected.

The interesting results obtained in 2013 invite to continue on this research.