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Effect of processing on total phenolic content and antioxidant activity during the Öküzgözü Red wine making by the different vinification techniques

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It was studied the influence of processing on total phenolic content and the antioxidant activity during the Öküzgözü winemaking by the different vinification techniques, in the present study. Öküzgözü red wines were made by different vinification techniques; Spontaneous fermentation [A], Classic method [B], Fermentation with enzyme preparation [C], Mash heating (thermovinification, at 65°C for 8 h) [D]. Effect of each vinification techniques on the antioxidant activity and the total phenolic content during the wine making process were tested with skin and marc (skin&seed) contact for five days at 25°C. The antioxidant activity of wines was measured by 2,2-diphenyl-1-picrylhydrazyl (DPPH) free radical scavenging activity method. The Folin–Ciocalteu reaction was used to evaluate the total phenolic content in samples. The highest total phenolic content and antioxidant activity were found in wines which were produced by thermovinification

under the conditions of [D]. All phenolic compounds and the antioxidant activity were affected in each step of winemaking process and also different fermentation techniques. A close relationship between total phenolic content and antioxidant activity for all wines was observed.

Keywords: Vinification techniques; Winemaking process; Öküzgözü Red wine; Phenolics; Antioxidant activity

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