

**EFFECT OF FERMENTATION YEASTS ON WINE PARAMETERS,  
RESVERATROL, MIRICETIN AND QUERCETIN CONTENT**

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Experiment was carried out to research the influence of yeasts on wine content. Determination of resveratrol, myricetin and quercetin, were performed using High Performance Liquid Chromatographic -HPLC methods with UV-Vis detection at 280, 370 and 518 nm respectively on the RP 18 (5µm) LiChrocart 250-4 chromatographic column. Conducted analysis revealed that, yeasts: "SINA Active 10" and "SINA Cryarome" have the resistancy against to high level of alcohol. "LALVIN QA 23", "I.O.C B-2000" and "I.O.C. R-9002" produce the low amount of volatile acids. In the same conditions, wild yeast produces 52-55% more volatile acids than dry cultured yeast. Only "Oenoferm Freddo" was able to accumulate the same amount of dry extract as the wild yeast. Both, Miricetin and Quercetin were not found in white wines. The usage of cultured yeasts increases the resveratrol content in wines. Obtained results confirmed that, for production of red wine with the reach content of resveratrol, the desired result can be achieved by using SINA Active Yeast 10.

Keywords: Wine resveratrol, yeast, miricetin, quercetin.

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