

Aroma of wine - sauvignon essay

[Business](#), [Marketing](#)



Introduction

Wines are all about flavor and Aroma, and there is a common belief that a wine must smell similar to the kind of grape used in the making. However, with the production of wine and a strict chemical treatment the natural aroma of the wine goes and a sharp smell gets introduced to all the wine waiting to be packed, however there was a strange thing observed that the wines have an aroma of green bell pepper; and this led to a lot of discussions related to the fermentation process etc. (Beard)

It was hence required as per the above discussion to logically come back with a solution like changes in the direction, maceration, aging and fermentation like steps to create a difference in the final product. Further research tells us that Sauvignon Blanc and Sauvignon Cabernet are the two basic vines which have the aroma of green bell pepper and a further study revealed that isopropyl-methoxypyrazine and isobutyl-methoxypyrazine are the two chemicals which are the reason for such a smell and hence it became easy to work on further understanding the utility of the same. (ETS Laboratories) (Martinson and Scheiner)

It will not be right to understand that isopropyl-methoxypyrazine is an undesired component and is not required at all, however its just that the presence of this component in wines will make it smell like a herbal or grassy drink, however this image though perfect for Sauvignon Blanc would not be advisable for red wines and hence one hand where the use of chemical treatment may be suggested to retain isopropyl-methoxypyrazine in

Sauvignon wines, it will be important for the other wines to get rid of this flavor. (Rajchl, Cizkova and Voldrich) (Azcarate)

In order to understand the techniques used for the quantity management of isopropyl-methoxypyrazine we may want to look at some proactive measures that we can take in order to ensure that the end product has desired amount of (IPMP) or (IBMP). (ETS Laboratories)

Vineyard comparisons and Trials - Terroir and Climate play a very important role in making sure that the IBMP levels are upto the mark and therefore according to the data from different vineyards the desired amount of grapes is grown.

Harvest Decisions - The kind of treatment given to the crop during maturation also determines the level of IBMP and therefore according to the requirement of the output the harvesting takes place.

Sampling - This is the final stage of crop readiness, and sampling helps us to understand and determine the level of IBMP and IPMP in a given vineyard and hence using the data obtained from the sample the output may be distributed as per the needs.

Conclusion

The discovery of isopropyl-methoxypyrazine and isobutyl-methoxypyrazine as a reason behind the green bell pepper has really revolutionized the process of adding desired flavor to the wines and is really an effective way to maintain the aroma and flavor according to the requirement of the market, however it will be more advantageous if rather than processing the crop

chemically during fermentation, the manufacturers are proactive enough to introduce the natural features of identifying and segregating the vineyards accordingly.

Works Cited

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