

Some facts about red wine

Daryna Luchko, Iryna Dovgun

National University of Food Technologies, Kyiv, Ukraine

Introduction. Red wine is a type of wine made from dark-coloured (black) grape varieties. The actual colour of the wine can range from intense violet, typical of young wines, through to brick red for mature wines and brown for older red wines. The juice from most purple grapes is greenish-white; the red colour comes from anthocyanin pigments present in the skin of the grape. Much of the red-wine production process therefore involves extraction of colour and flavour components from the grape skin.

Materials and methods. There are many types of red wines. If only one variety (merlot, cabernet sauvignon) is mentioned on the label, then the wine is called varietal and is named after the grape with a capital initial (Merlot, Cabernet Sauvignon). Varietal wines primarily show the fruit: how the wine tastes much depends on the grape variety.

Results and discussion. For Syrah there are such food pairings: meat (steak, beef, wild game, stews, etc.) Syrah excels in California, in Australia, and in France's Rhone Valley. Typical taste in varietal wine is aromas and flavours of wild black fruit (such as blackcurrant), with overtones of black pepper spice and roasting meat. The abundance of fruit sensations is often complemented by warm alcohol and gripping tannins. Toffee notes if present come not from the fruit but from the wine having rested in oak barrels. The Shiraz variety gives hearty, spicy reds. While Shiraz is used to produce many average wines, it can produce some of the world's finest, deepest, and darkest reds with intense flavours and excellent longevity.

Merlot is a key player in the Bordeaux blend, but it is also grown in Italy, Romania, California, Washington State, Chile, Australia, etc. It is the fourth wine grape variety in terms of coverage worldwide. Typical taste includes black cherry, plums and herbal flavours. The texture is round but a middle palate gap is common. The Merlot type of wine is less tannic (rough) than Cabernet Sauvignon.

Food pairing for Cabernet Sauvignon is simply prepared red meat. Cabernet Sauvignon is planted wherever red wine grapes grow except in the Northern fringes such as Germany. It is part of the great red Médoc wines of France, and among the finest reds in Australia, California and Chile. Its typical taste is full-bodied, but firm and gripping when young. The rich currant qualities of the Cabernet Sauvignon wine change to that of pencil box with age. Bell pepper notes remain.

Food pairings for Malbec are all types of meat-based meals. Argentine Malbec suits Mexican, Cajun, and Indian dishes, if you insist on having wine with such meals. Malbec has its origins in the French Bordeaux region. It is grown as ct in the Loire Valley and auxerrois in Cahors. Malbec has also been recognized as mdoc noir or pressac again in France. Malbec is widely grown in Argentina, where it is the most popular red grape variety. It is also available in Chile, in Australia, and in the cooler regions of California. Malbec characteristics vary greatly depending on where it is grown and how it is transformed. Generally, it produces an easy-drinking style, well-coloured wine that tastes of plums, berries, and spice. Malbec is often blended with other varieties such as cabernet franc, cabernet sauvignon, merlot, and petit verdot to make Bordeaux style wines.

Conclusions. With hundreds of varieties of red wine grapes, there is as much red wine information to learn about as there are red grapes planted in all corners of the globe.