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Czech J. Food Sci.

**Jančářová I., Jančář L.,
Náplavová A., Kubáň**

V.:

A role of reductones in the monitoring of sulphur dioxide content in wines during their maturation and storage

Czech J. Food Sci., 32 (2014): 232-240

The content of free SO_2 (1.3– 37.9 mg/l and 5.3– 19.7 mg/l for 2009 and 2010) and total SO_2 (38.3– 272.0 mg/l and 52.0– 102.1 mg/l for 2009 and 2010) for individual wines was in a broad interval. Results of free SO_2 found using the commercial SO_2 reagent were higher than our results since the reagent determined not only free SO_2 but also reductones. The content of titrated acids was constant with a very moderate time decrease and the values were on average about 9.1– 5.3 g/l (2009) and 13.1– 7.9 g/l (2010). Similarly, the content of tartaric

acid was nearly constant and the values were on average about 2.37– 1.47 g/l (2009) and 6.65– 2.69 g/l (2010). The percentage ratio of tartaric acid in the content of titrated acids is also constant (average 24.39%– 38.6% for individual wines).

Keywords:

sulphuration; titrated acids; tartaric acid

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