



# Agricultural Journals

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# **Czech J. Food Sci.**

## **Baroň M., Fiala J.:**

## **Chasing after**

# minerality, relationship to yeasts nutritional stress and succinic acid production

Czech J. Food Sci., 30 (2012): 188-193

Minerality is certainly one of the most mysterious and most valuable tones of wine taste and it is very often associated with the concept of *terroir*. The isotachopheresis was used for determination of cations – minerals in two wines from vineyards with different soil conditions, with and without exceptional “ minerality” . However, it was found that it has nothing to do with minerals. More attention was paid to the relationship between the nutritional stress of yeasts and succinic acid production, which can result in a final difference in the taste of wine. In addition, sensory evaluation was used to reveal differences between wines with increasing levels of succinic acid.

## Keywords:

wine; GABA; yeast assimilable nitrogen; nitrogen catabolite repression; proline utilisation; ammonium ions

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