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Czech J. Food Sci.

**Balík J., Kyseláková
M., Tříška J.,**

**Vrchnotová N., Veverka
J., Híc P., Totušek J.,
Lefnerová D.:
The changes of
selected phenolic
substances in wine
technology**

Czech J. Food Sci., 26 (2008): S3-S12

The effects of the pressing technology and clarification of white grape musts on concentrations of phenolic compounds and their antioxidative capacity were investigated. Four different varieties were processed by hydraulic or pneumatic pressing technologies. In the individual stages of pressing and after the application of different doses of the clarification agent, must samples were analysed for the content of polyphenols and the antioxidative capacity. The highest concentrations of caftaric acid were estimated in the musts made by hydraulic pressing from grapes of Welschriesling variety. On the other hand, musts made from grapes of Grüne

Veltliner showed the highest contents of trans-piceid in both variants of pressing. The values of antioxidative capacity of the must samples analysed were not significantly different. The influence of clarification on the changes of phenolic substances in young red wines of Saint Laurent variety was also studied. Six various clarifiers were tested as applied in two different doses.

Polyvinylpolypyrrolidone caused the highest losses of trans-resveratrol in the course of red wine clarification. The