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The influence of oak alternatives on some quality characteristics of rosé wine

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Abstract. Rosé wine has found its place in modern global society due to its perfect alignment with new consumption trends and lifestyle choices: less structured meals, a variety of cuisines from around the world, simple gastronomy, an interest in discovery, and the desire for immediate pleasure. Therefore, improving the organoleptic properties of table rosé wines is a relevant task. One way to influence the sensory characteristics of wine products is through treatment with finishing oak alternatives. The aim of this study was to enhance the technology of table rosé wine using oak alternatives, specifically experimental oak chips of Ukrainian production, compared to French counterparts. The study employed standard physicochemical and organoleptic analysis methods. The organoleptic and physicochemical quality indicators of table rosé wine made from Cabernet Sauvignon grapes grown in the Odesa Region (Ukraine) were studied. The conducted research identified the potential use of finishing oak chips as an additional beneficial method for diversifying the organoleptic characteristics of table rosé wines and enhancing specific characteristic descriptors of this type of wine at stages close to bottling. The stabilising effect of oak chips on colour compounds was determined, preventing their degradation, which is an important task in rosé wine production, without dominating the aroma. The highest scores in organoleptic evaluation were obtained by sample No. 103 (Oenofinisher Freshness Booster oak chips from the French manufacturer Seguin Moreau), which, in addition to the declared characteristics (enhancing fruity notes in the aroma), added nuances of pastry (biscuit and caramel), and sample No. 106 (oak chips of Ukrainian production from "Kont-2" LLC), which was characterised by pleasant fruity notes (mainly red currant, cranberry, and unripe strawberry) with additional biscuit undertones. As a result of this study, the technology for producing table rosé wine using oak chips has been improved. The organoleptic profiles of new Ukrainian oak alternatives have been described, allowing winemaking companies to enhance the quality of their wine products and influence wine styles. The production trial of rosé table wine using Ukrainian oak alternatives, which received the highest rating, was carried out at the winery First Winemaking Station

Keywords: technology; grapes; sensory analysis; phenolic complex; anthocyanins; tannins; acidity

Introduction

In recent years, there has been an increase in competition in the alcoholic beverages market, so the issue of improving the sensory characteristics of wine products is quite relevant because every year more and more consumers are inclined to choose high-quality wine. This is especially true for the production of table rosé wines, the rapid development of which has been observed since the mid-2000s. One of the priority areas for improving the technology of table rosé wines is the search for ways to improve organoleptic characteristics through the use of more economically viable alternatives to oak barrels, the cost of which remains consistently high.

According to the International Organisation of Vine and Wine, the demand for rosé wines has increased significantly over the past twenty years: statistics show a 25% increase in production (OIV, 2023). An analysis of rosé wine market trends conducted in over 30 countries predicts an increase in this wine category with an average annual growth rate of 5.5% until 2033 (Rosé wine market..., n.d.). One reason for the growing popularity of rosé wines is their versatility. Producers offer a wide range of styles, from light and crisp flavours to rich and complex, taking into account different preferences and making rosé wines go well with a variety of dishes. Rosé wines also appeal to

wine lovers with their bright, fruity flavours and attractive colours of varying intensities. In this context, wine producers are striving to improve the quality of rosé wines and better reveal their specificity. As P. Iván *et al.* (2025) point out, the main problem in the technology of rosé wines is their tendency to oxidation, which is manifested in the degradation of organoleptic indicators, primarily the appearance of unpleasant yellow, orange or brown shades in the colour and the loss of aroma. Therefore, the search for modern materials to slow down changes in sensory characteristics is relevant (Bai *et al.*, 2023). Tannins are considered to be one of the promising auxiliary materials for stabilising aromatic and colour characteristics, which can be used at different stages of production.

In addition, the Ukrainian wine industry faces the problem of insufficient information on the characteristics of oak alternatives, which complicates the selection of the optimal material for the production of rosé wines. Producers of oak alternatives often do not provide complete data on the origin of the wood, which can affect the final sensory profile of the wine. This requires the creation of detailed technical characteristics of oak alternatives and the development of recommendations for their use in winemaking. The use of oak alternatives can also be an effective tool for improving the colour stability of rosé wines. Phenolic compounds contained in oak chips are able to interact with anthocyanins, which are the main pigments responsible for the colour of rosé wines. This process can help stabilise the colour range and prevent the loss of hue brightness during ageing and storage.

The sensory profile of rosé wines can vary significantly depending on the type of oak chips used. For example, lightly toasting oak chips helps to enhance floral and fruity notes, while more intensive toasting can impart notes of chocolate, spices or even nuts to the drink (Marr, 2024). This opens up wide opportunities for winemakers to create a unique style of rosé wine adapted to the tastes of consumers. Therefore, the need to find modern technological solutions to stabilise the colour, aroma and overall quality of rosé wine is extremely urgent. The use of oak alternatives is one of the promising areas in this area but requires thorough scientific research.

Research into the effectiveness of oak alternatives in the production of rosé wines will allow producers to choose optimal processing methods, which will help improve the quality and competitiveness of Ukrainian wines on the global market. At the current stage of development of Ukrainian winemaking, the search for innovative solutions is key to the sustainable development of the industry (Bezhenar, 2024). In this context, scientists point to the need to improve the technological processes of wine production (Kormyshkina, 2025). Analysis of modern scientific research indicates that the use of oak alternatives in winemaking is an important tool for modifying the physicochemical and sensory characteristics of wine. In particular, the study by C. Leborgne *et al.* (2022) on the influence of different types of oak wood on the organoleptic profile of rosé wines confirms that oak chips can contribute to the stabilisation of the colour of rosé wines through the interaction of phenolic compounds with anthocyanins, which provides resistance to oxidation. An important aspect is the cost-effectiveness of using oak alternatives. Oak chips allow winemakers to significantly reduce production costs while maintaining high organoleptic characteristics of the wine. This is especially important for small and medium-sized wineries that do not have the opportunity to invest significantly in oak barrels. Thus, the analysis of the literature demonstrates that oak alternatives are an effective tool for improving the characteristics of rosé wines.

This study aimed to investigate the impact of using an oak alternative on the physicochemical and organoleptic characteristics of rosé wines. To achieve this aim, the following tasks

were set: to identify the impact of oak chips on the physicochemical characteristics of dry table rosé wine; to compare the declared organoleptic style of Seguin oak chips Moreau (France) with actual data, as well as to describe the organoleptic profile of oak chips from "Kont-2" LLC (Ukraine) when using new oak alternatives on the market.

Materials and Methods

Sensory research was conducted at the Odesa National University of Technology in the educational and scientific laboratory of sensory analysis, which is accredited in accordance with the requirements of DSTU EN ISO/IEC 17025:2019 (2021); physicochemical research was conducted in the accredited laboratory of LLC "First Winemaking Station". During the study, dry rosé table wine from the Cabernet Sauvignon grape variety, produced by LLC "First Winemaking Station", was used as the material (Velykodolynske, Odesa Region) in 2023. The research was conducted in April-June 2024. Wine materials for the research were prepared according to the following technological scheme: grape reception → processing with sorting → crushing with separation of the stems on a roller crusher and sulphitation → short-term infusion of the must on the pulp with cooling and introduction of an enzyme preparation → pressing of the pulp with selection of the must for the production of wine in an amount of no more than 60 dal (decalitre) from 1 ton of grapes → clarification of the must by settling with treatment with gallic tannin and a complex preparation consisting of bentonite, plant protein and PVPP (polyvinylpolypyrrolidone) → fermentation of the clarified must on a PYC (pure yeast culture) with temperature regulation → after the end of fermentation and the first racking, ageing on a thin layer of yeast sediment for six months → treatment for stabilisation. Oak chips were added to the wine materials a month before bottling. The doses were selected as average values from the manufacturer's recommended ranges (Fig. 1). The test and control samples were kept at a temperature of 15°C.

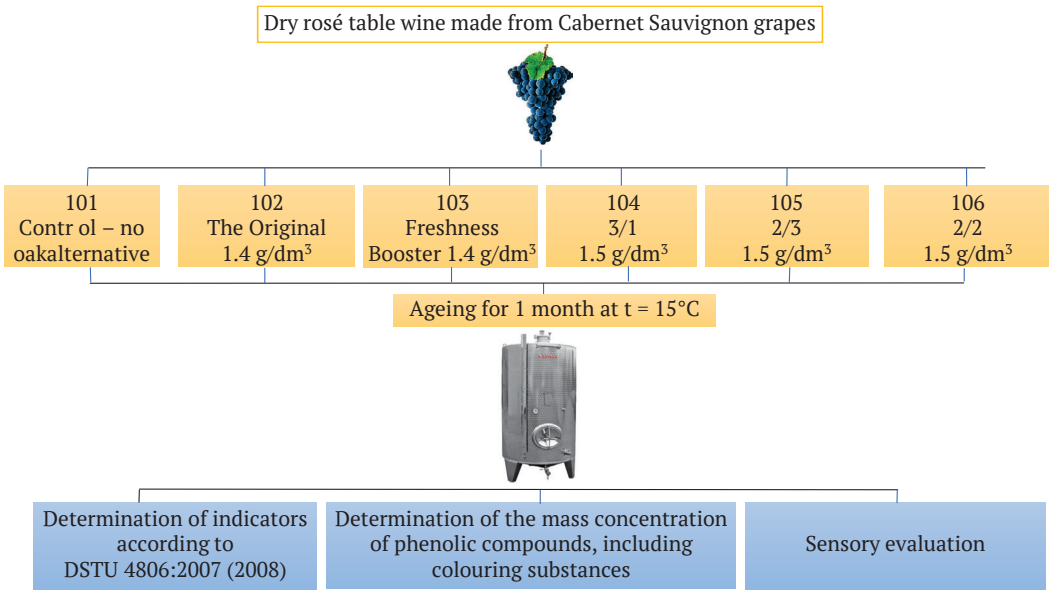

Figure 1. Experimental procedure scheme

Source: developed by the authors

To assess the impact of oak alternatives, the following were used:

➢ control: dry rosé table wine from Cabernet Sauvignon grapes (sample No. 101);

➢ oak chips from Seguin Moreau (France): Oenofinisher the Original (sample No. 102); Oenofinisher Freshness Booster (sample No. 103) (Oenofinisher..., 2021);

➢ oak chips from "Kont-2" LLC (Ukraine): code 3/1 (sample No. 104); code 2/3 (sample No. 105); code 2/2 (sample No. 106).

A description of the oak alternatives used in the study is given in Table 1. When harvesting wood chips from holm oak and pedunculate oak, which grow in Ukraine, wood with an increased content of aromatic compounds is selected.

Table 1. *Description of oak alternatives used in the study*

Oak alternative name/code	When to add	Dosage g/dm ^{3}	Contact time	Oenological task
France, Seguin Moreau				
Oenofinisher the Original	End of ageing (ageing before bottling) (fermentation possible)	0.5-2 g/dm ^{3}	1 week	Candied fruit, vanilla, roundness in the mouth
Oenofinisher Freshness Booster	End of the ageing or alcoholic fermentation process	0.7-1.5 g/dm ^{3}	1-2 weeks	Distinctive notes of exotic fruits
Ukraine, "Kont-2" LLC				
3/1	During the fermentation or ageing stage	1-4 g/dm^3	3-6 months	Imparting pronounced woody, vanilla and spicy notes, strengthening the structure of the drink
2/3	At the beginning of ageing or before the final blend	1-3 g/dm^3	2-5 months	Softening tannins, adding caramel and sweet nuances, rounding out the taste
2/2	During ageing or at the final stage before bottling	0.5-2 g/dm^3	1.5-4 months	Increasing the complexity of the taste, adding nutty and chocolate nuances, harmonising the overall profile

Source: developed by the authors

During the research, generally accepted standardised physicochemical and organoleptic analysis methods were used, enabling the assessment of changes in the structure, aromatic profile and general sensory characteristics of wine after contact with different types of oak chips: the mass concentration of sugars in the must was determined according to DSTU 7669:2014 (2015); the mass concentration of titrated acids in the must and wine according to DSTU 4112.13:2002 (2003); the pH value in the must according to DSTU 6045:2008 (2009); the pH value in the wine according to DSTU 4112.24:2002 (2003); the volume fraction of ethyl alcohol according to DSTU 4112.3:2002 (2003); mass concentration of sugars in wine materials in terms of invert sugar according to DSTU 4112.5:2002 (2003); mass concentration of volatile acids according to DSTU 4112.14:2002 (2003); mass concentration of sulfurous acid according to DSTU 4112.25:2002 (2003); mass concentration of the reduced extract according to DSTU 4112.14:2002 (2003); determination of the mass concentration of phenolic, including colouring substances (anthocyanins) – by the colourimetric method according to DSTU 4112.41:2003 (2004); modern scoring systems for assessing wine quality according to the requirements of the International Organisation of Vine and Wine (OIV, 2021); methods for creating a flavour spectrum according to DSTU ISO 6564:2005 (2006). To conduct organoleptic studies, 7 sensory analysis experts were involved, whose panel was pre-calibrated. The study adhered to the ethical principles outlined in the Declaration of Helsinki (1964) regarding research involving human subjects.

In the process of analysing the obtained experimental data (repetition rate 3), statistical processing was carried out using the PanelCheck V1.4.2 program and the method for creating a flavour spectrum, according to DSTU ISO 6564:2005 (2006), which ensured the objectivity and reliability of the results obtained; developed by Principal Component Analysis (PCA) map. 150 dal of wine materials were produced using improved technology.

Results and Discussion

According to the results of the analysis of the control and experimental samples, it was found that the use of oak alternatives does not significantly affect the physicochemical parameters specified in DSTU 4806:2007 (2008), which are within the error limits provided for by the standard and correspond to modern world views on the values of these parameters in rosé wines. The key factor that affects the quality of wines and distinguishes rosé wines from white and red wines is the content of phenolic substances, including colouring substances (Iazzi *et al.*, 2019; Del Alamo-Sanza *et al.*, 2021). Wine quality assessment is based on sensory and physicochemical analyses (Bilko, 2019; Zhao *et al.*, 2022; Paissoni *et al.*, 2022). In the sensory evaluation of rosé wines, wine quality indicators, such as colour and taste, are significantly influenced by the phenolic component (Bilko *et al.*, 2019; Rinaldi *et al.*, 2021). Table 2 presents the values of the mass concentration of phenolic and colouring substances of the control and experimental samples of dry rosé table wine from Cabernet Sauvignon grapes of the 2023 harvest.

Table 2. *Characteristics of the phenolic complex of the control and experimental samples from Cabernet Sauvignon grapes of 2023*

Oak alternative name	Mass concentration, mg/dm³	
	Phenolic substances	Colouring substances
Control 101	375	14
No. 102	350	20
No. 103	355	24
No. 104	370	18
No. 105	375	22
No. 106	395	16

Source: developed by the authors

The data in Table 2 indicate the following: the mass concentration of phenolic substances in the control and experimental samples is in the range from 350 to 395 mg/dm³, with a mass concentration of colouring substances in the range from 14 to 24 mg/dm³. As noted by M. Bilko (2019), rosé wines can be divided into two types by style – European and domestic. The European style is characterised by a content of phenolic substances from 290 to 478 mg/dm³, including colouring substances 6-44 mg/dm³. The domestic style has a higher mass concentration of phenolic substances 532-726 mg/dm³, including colouring substances 50.6-64.5 mg/dm³. In accordance with the indicated styles, the control and experimental samples belong to the European style. The values of the mass concentration of colouring substances of the control and experimental samples are in the average or closer to the lower limit, which is associated with the six-month ageing of wine materials on a thin layer of yeast sediment and, accordingly, the absorption of anthocyanins by the yeast mass. Comparing the experimental samples with the control, only in sample No. 106 the content of phenolic substances increased. Sample No. 105 has the same mass concentration of phenolic substances as the control. Samples No. 102, No. 103, No. 104 have lower values of this indicator than in the

control sample. Such differences may be associated with the origin of the raw materials, the degree of toasting and the duration of contact with oak alternatives.

The mass concentration of colouring substances of the experimental samples compared to the control was higher from 14% to 1.7 times and in ascending order was: for sample No. 106 – 14%, for sample No. 104 – 28.5%, for sample No. 102 – 1.4 times, for sample No. 105 – 1.6%, for sample No. 103 – 1.7 times, and their percentage relative to the total concentration of phenolic substances is: for control sample No. 101 – 3.7%, for sample No. 106 – 4.1%, for sample No. 104 – 4.9%, for sample No. 102 – 5.7%, for sample No. 105 – 5.9%, for sample No. 103 – 6.8%. These data indicate that even short-term contact with an oak alternative "stabilises" colourants, which is a positive fact, especially for European-style wines with low mass concentration of colourants. The effect of oak alternatives on the organoleptic indicators of the control and experimental samples is shown in Figure 2, and the generalised profilogram of the experimental samples compared to the control is shown in Figure 3.

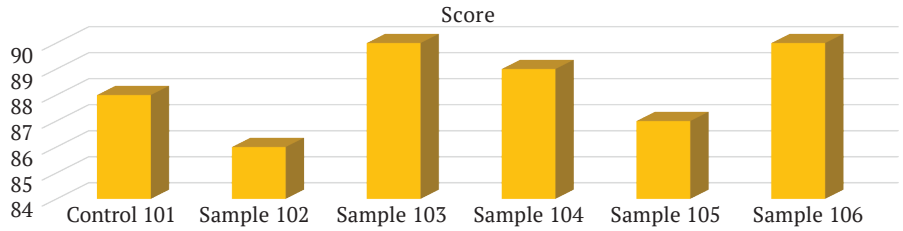

Figure 2. Score of test samples compared to control

Source: developed by the authors

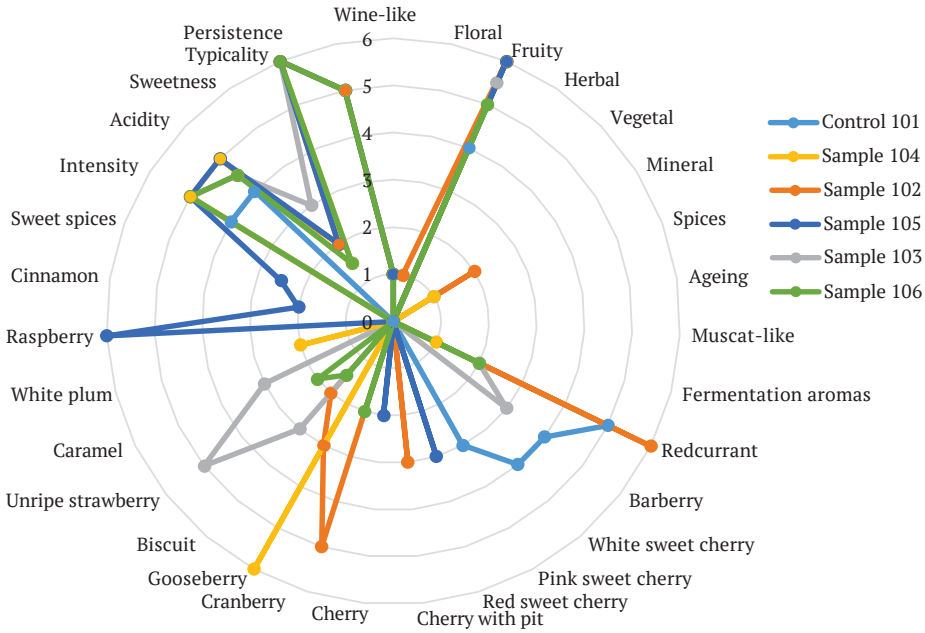

Figure 3. Generalised profilogram of test samples compared to control

Source: developed by the authors

The results of the sensory evaluation by the scoring method and the flavour method showed the following. Control sample No. 101 received 88 points and was characterised by an intense fruity aroma (4 out of 7), with notes of currant, barberry, white cherry and pink cherry. Acidity and intensity of taste are above average (5 points out of 7). Sample No. 102 (oak chips from a French producer), which received the lowest score (86 points), according to the characteristics of the producer, was supposed to impart sweet notes of fruit and pastries (candied fruit, vanilla) and roundness to the wine. Experts found an increase in fruit aromas, with mineral, floral and wine nuances combined with enhanced notes of currant. Aromas of cranberry, gooseberry, notes of biscuit and cherry with pit were added. In general, the aromatic qualities are close to those declared by the producer. The perception of raw wood notes in the aroma slightly reduced the score. The taste is quite intense, with a long aftertaste, lively acidity, and a slight sweetness. The colour is medium-intensity and has cranberry hues. Considering that medium doses of wood chips were chosen during the experiment, it is worth increasing the dosage for this oak alternative.

Sample No. 103 (wood chips from a French producer) received the highest score (90 points), according to the manufacturer's specifications, the wood chips should enhance fruit and/or floral notes and enhance varietal aromas. Experts identified the dominant aroma of unripe strawberries, notes of biscuit, caramel and barberry at a level below average, with delicate nuances of currant. The duration of the taste and typicality of almost the maximum level with sweetness of medium intensity. Colour: medium intensity, salmon shades. The manufacturer does not declare in its specifications the appearance of pastry notes (biscuit and caramel), which appeared during contact with the wood chips. To reveal all the aromatic and taste nuances of this oak alternative, it is worth increasing the dosage or duration of contact. Samples No. 104, No. 105, No. 106 (wood chips from a Ukrainian producer) are experimental. They received scores of 89 (on par with the control), 87 and 90 points, respectively.

Sample No. 104 was characterised by pronounced aromas of gooseberry, with nuances of white plum and currant of low intensity in the background. In general, the fruity aroma was enhanced. Taste: intensity, typicality, acidity and longevity at a high level. The colour is less intense than other samples, the shade is greyish-salmon. Sample No. 105 was characterised by pronounced raspberry notes, with added notes of red cherry, sour cherry, sweet spices, and cinnamon compared to the control. Intensity, typicality and duration are close to maximum, with a slight sweetness. The colour is quite intense, raspberry, tannins are aggressive and most pronounced. Sample No. 106 also had the highest score (90 points). The taste qualities were noted at a high level: intensity, acidity, typicality and longevity with a barely noticeable sweetness. Characterised by moderate notes of currant, cranberry, unripe strawberry and biscuit. The colour is medium intensity, raspberry-salmon. The tannins are bright and pleasantly expressed (Fig. 4).

As can be seen from Figure 4, sample No. 101 (control) is significantly different from the other samples and is located in the upper right part of the map. This means that it has unique sensory properties without the influence of oak chips. Sample No. 102 using French oak chips Oenofinisher the Original, Seguin Moreau is also distant from the other samples. This type of oak chips shows higher values of sweetness and longevity aftertaste that distinguishes it from the control sample and other processing options. Sample No. 103 Oenofinisher Freshness Booster is closer to samples No. 104, No. 105, No. 106, which may indicate some similarity in the impact on sensory properties, but has increased acidity, which confirms its name – it adds "freshness". Samples with Ukrainian oak chips No. 104, No. 105, No. 106

are grouped together, which have a moderate impact on fruit notes and typicality, but the difference between them is small, which confirms their close position on the PCA map. So, French oak chips have a more differentiated impact on the sensory profile: Oenofinisher the Original enhances sweetness and aftertaste. Oenofinisher Freshness Booster adds acidity and "freshness". Ukrainian oak chips have a similar effect, but it differs from the control sample and French variants. The PCA map well illustrates the grouping by sensory characteristics, which helps to choose the optimal variant of oak chips to achieve the desired bouquet.

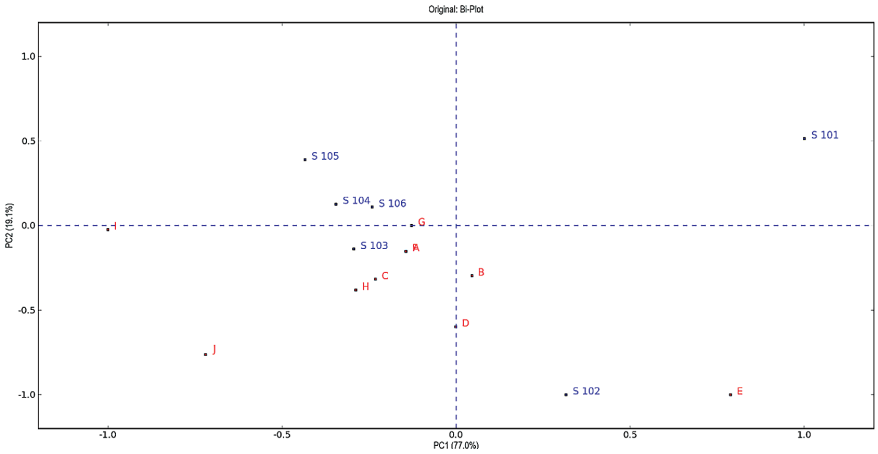

Figure 4. PCA map of samples depending on descriptors and studied samples

Note: Attribute A is the wine aroma, which is characterised by typical notes of fermentation and ageing. Attribute B is the floral aroma, which gives the wine tenderness and sophistication. Attribute C is the fruity aroma, which adds freshness and brightness to the drink. Attribute D is the minerality, which is expressed in the form of light salty or flinty shades. Attribute E is the aroma of currants, which gives the wine a pleasant sourness and berry freshness. Attribute F is the intensity of taste, which reflects the overall expressiveness of the taste and aroma of the wine. Attribute G is the acidity, which determines the level of freshness and balance of the wine. Attribute H is the sweetness, which can vary from barely perceptible to rich. Attribute I is the typicality, which demonstrates the correspondence of the wine to its style and region. Attribute J is the longevity, which characterises the length of the aftertaste and its development after a sip

Source: developed by the authors

In conclusion, it should be noted that the use of finishing oak chips allowed to preserve and, in some cases, to enhance the dominance of fruit aromas. In particular, the treatment with chips, due to its rapid effect, stabilises the colour of the wine without giving it a dominant wood character. The obtained experimental wine samples correspond in colour to the experimental studies of M. Bilko (2019). The colour of rosé table wines had a wide range of shades: light flesh, pink, raspberry with light coral shades, a slice of fresh salmon. The rosé wine samples, after contact with oak chips, received characteristic descriptions of wines aged in oak barrels, acquiring biscuit, caramel and spicy notes. Ageing (ageing before bottling) rosé wines in the presence of oak chips may be a good option for giving unusual notes to this type of wine. Authors I. Nunes *et al.* (2020) also found in their study that oak alternatives can significantly improve the aromatic characteristics of rosé wine. They note that light toasting of oak chips helps to enhance floral and fruity notes, while medium and heavy toasting add

notes of chocolate, spices and nuts to the wine. Similar results were obtained by researchers M. Puyo *et al.* (2023), who noted that the use of oak alternatives could be part of a biosecurity strategy for rosé wines. Additionally, a study by M. Hernández-Carapia *et al.* (2023) showed that the use of American oak chips in the ageing process of rosé wine contributes to the improvement of its sensory profile, in particular, increasing the intensity of fruit aromas and harmonising the taste balance. This is consistent with the work of other authors such as D. Stegarus *et al.* (2021), I. Liga & Y. Kotseridis (2024), who emphasise the importance of choosing the right oak alternative to achieve the desired wine characteristics. Thus, the use of oak alternatives, especially with careful selection of the origin of the chips and the degree of toasting, offers winemakers a promising way to enhance the organoleptic complexity and stability of rosé wines, providing desirable nuances that resonate with changing consumer preferences.

Conclusions

The use of oak alternatives is an effective method of improving the quality of rosé wines. French Oak Alternatives Seguin Moreau provide a more pronounced effect on the sensory profile of wine, while Ukrainian alternatives from "Kont-2" LLC showed competitive results. It was found that Ukrainian oak alternatives can be used on a par with French ones, but it is necessary to improve the technical descriptions by manufacturers for a better understanding of their characteristics. At the same time, it was found that not all manufacturers of oak alternatives provide sufficiently complete information about the features and origin of oak, which makes it difficult to make an informed decision about its use. Oak chips do not significantly affect the physicochemical indicators defined by DSTU 4806:2007. All values remained within the permissible limits. However, an increase in the mass concentration of phenolic and colouring substances was noted, contributing to the stabilisation of the colour of the wine. The greatest effect on the phenolic complex was observed in sample No. 106, where the concentration of phenolic substances was higher than in the control sample.

Tasting score on a 100-point scale showed that: the control sample received 88 points with pronounced fruity notes. The French samples had different effects: Oenofinisher the Original (86 points) provided sweet notes of fruit and pastries, while Oenofinisher Freshness Booster (90 points) enhanced the fruity and floral notes. Ukrainian samples received scores from 87 to 90 points, with pronounced fruity and spicy notes. Sample No. 106 had the highest score (90) due to the harmonious combination of acidity, flavour intensity and aftertaste. Analysis using the flavour spectrum method showed that: French oak alternatives had a more differentiated impact on the sensory profile. Oenofinisher the Original enhanced the sweetness and aftertaste, while Oenofinisher Freshness Booster added freshness and increased acidity. Ukrainian oak alternatives had a similar effect, but more harmonious, without excessive oak influence. PCA map analysis showed that the control sample was significantly different from the experimental ones, without the influence of oak chips. French oak alternatives show more pronounced changes in sweetness and aftertaste, while Ukrainian oak alternatives are grouped closer to each other, having a moderate influence on fruit notes. In general, the use of oak chips allows to preserve and enhance fruit aromas, stabilise colour and give rosé wines additional nuances without dominating the woody characteristics. Further research should be aimed at optimising the dosage and contact time of oak alternatives with wine, as well as developing recommendations for their use in various technological processes of winemaking.

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Conflict of Interest

None.

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Вплив дубових альтернатив на деякі якісні характеристики рожевого вина

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Анотація. Рожеве вино знайшло своє місце у сучасному світовому суспільстві завдяки ідеальному узгодженню з новими тенденціями споживання та способу життя: менш структуровані страви, різноманіття кухень з усього світу, проста гастрономія, інтерес до відкриття нового та прагнення отримання негайної насолоди. Тому підвищення

органолептичних властивостей столових рожевих вин постає актуальним завданням. Одним зі способів впливу на сенсорні характеристики винопродукції є обробка фінішними дубовими альтернативами. Мета роботи полягала в удосконаленні технології виробництва рожевого столового вина за допомогою дубової альтернативи на прикладі експериментальної тріски українського виробництва у порівнянні з французькими аналогами. У роботі використовувались загальноприйняті стандартизовані фізико-хімічні та органолептичні методи аналізу. Досліджено органолептичні та фізико-хімічні показники якості столового рожевого вина з винограду сорту Каберне-Совіньйон, виробленого в умовах Одеської області (Україна). Проведеними дослідженнями виявлено можливість використання фінішної дубової тріски як додаткового корисного способу урізноманітнення органолептичних характеристик столових рожевих вин та підсилення окремих характерних дескрипторів для цього типу вина на етапах, близьких до розливу готової продукції. Визначено стабілізуючий ефект дубової тріски на барвні речовини, запобігання деградації яких є важливим завданням при виробництві рожевих вин, без домінації в ароматі. Найвищі бали органолептичної оцінки одержав зразок №103 (тріска Oenofinisher Freshness Booster французького виробника Seguin Moreau), який окрім заявлених характеристик (розкриття фруктових нот в ароматі) додав нюанси випічки (бісквіту та карамелі), та зразок №106 (тріска українського виробника ТОВ «Конт-2»), який характеризувався приємними фруктовими нотами (переважно порічки, журавлини, нестиглої полуниці) та з додатковими відтінками бісквіту. У результаті проведеної роботи удосконалено технологію виробництва столового рожевого вина за допомогою дубової тріски; описані органолептичні профілі нових дубових альтернатив українського виробництва, що дозволить виноробним компаніям покращувати якість винопродукції та впливати на стилістику вин. Проведено виробничу апробацію технології виробництва рожевого столового рожевого вина за допомогою дубової альтернативи українського виробництва, яка отримала найвищий бал, на винзаводі ТОВ «Перша виноробна станція»

Ключові слова: технологія; виноград; сенсорний аналіз; фенольний комплекс; антоціани; таніни; кислотність