THE WINES FROM LECHINŢA- BISTRIŢA VINEYARD

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Abstract
For a better understanding of the way these two sorts (Feteasca Alba and Feteasca Regala) behave the Lechinţa-Bistrîţa Vineyard the principal elements that characterize their behavior in the Bistriţa, Viişoara, Teaca, Lechinţa and Dumitra, were studies.

Keywords: wine, behavior, Lechinţa-Bistrîţa Vineyard

INTRODUCTION
For a better understanding of the way these two sorts behave the Lechinţa-Bistrîţa Vineyard the principal elements that characterize their behavior in the Bistriţa, Viişoara, Teaca, Lechinţa and Dumitra, were studies.

Teaca and Lechinţa each of them act differently depending on the specific natural conditions, as follows:
- The full maturity of the grapes;
- The sugar content of the studied sorts;
- The acidity content of the studied sorts;
- The types of wine obtained.
MATERIALS AND METHODS

There were taken into study the Feteasca Albă and the Feteasca Regală sort, to which the technological and ecological features. The analytical methods used are those of O.I.U.

The grapes were harvested periodically from the wine plantation situated in the Bistriţa, Teaca and Lechinţa center and analyzed in the specific laboratory.

RESULTS AND DISCUSSION

The full maturity of the grapes coincides with the period from 1st to 15th of October, when the greatest content of sugar was register. In this period, the titrable acidity did not reach the lowest values, and the grapes weight, the highest value (table 1).

The content of sugar the Feteasca Albă sort act its full maturity registered values between 173 g/l (Bistriţa) and 230 g/l (Viişoara).

Due to the dry weather in the studied period 1991-1995, the wines from the Feteasca Albă sort had a variety from dry to sweet. We must remember that the accumulation of sugar in grapes is made also in the harvest period that lasts 10-15 days. On a usual harvest, 200-210 g/l sugar in average is accumulated, in every center.

Table 1. Feteasca Albă

<table>
<thead>
<tr>
<th>Center</th>
<th>Sugar (g/l)</th>
<th>Total acidity(g H2SO4)</th>
<th>Weight of 100 grapes</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Parga</td>
<td>Maturity</td>
<td>Supra.m</td>
</tr>
<tr>
<td>Bistriţa</td>
<td>141</td>
<td>192</td>
<td>211</td>
</tr>
<tr>
<td>Dumitra</td>
<td>154</td>
<td>193</td>
<td>208</td>
</tr>
<tr>
<td>Viişoara</td>
<td>156</td>
<td>206</td>
<td>215</td>
</tr>
<tr>
<td>Teaca</td>
<td>157</td>
<td>199</td>
<td>220</td>
</tr>
<tr>
<td>Lechinţa</td>
<td>163</td>
<td>205</td>
<td>223</td>
</tr>
</tbody>
</table>
Content in sugar, total acidity and the grape weight at the end of parga phase, full maturity and over maturity for the Feteasca Albă sort.

Table 2. Feteasca Regală

<table>
<thead>
<tr>
<th>Center</th>
<th>Sugar (g/l)</th>
<th>Total acidity (g H₂SO₄)</th>
<th>Weight of 100 grapes</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Parga</td>
<td>Mat. m.</td>
<td>Supra. m.</td>
</tr>
<tr>
<td>Bistriţa</td>
<td>130</td>
<td>180</td>
<td>212</td>
</tr>
<tr>
<td>Dumitra</td>
<td>135</td>
<td>190</td>
<td>215</td>
</tr>
<tr>
<td>Viişoara</td>
<td>149</td>
<td>200</td>
<td>220</td>
</tr>
<tr>
<td>Teaca</td>
<td>185</td>
<td>205</td>
<td>210</td>
</tr>
<tr>
<td>Lechinţa</td>
<td>200</td>
<td>220</td>
<td>228</td>
</tr>
</tbody>
</table>

Regarding the accumulation and the sugar concentrations, the Feteasca Albă and the Feteasca Regală sorts behaved very poorly in Teaca center, where the sugar concentration did not out 210 g/l. The explanation must be found in the first case in the high altitude of the place (360 m) and in its northern exposure and unsheltered from the predominant winds, and in the second case, in a cooler microclimate, in the northern part of Dipşa Hill.

The Feteasca Albă and Feteasca Regală sorts acted the best regarding the content of sugar in Lechinţa, Viişoara, Bistriţa and Dumitra, where the concentration at the moment of harvest was over 215 g/l. It is ascertained that the greatest sugar concentration was realized where the strongest attack of Grey Mould was registered (Lechinţa, Bistriţa, Viişoara and Dumitra). The explanation seems to be the soil too rich in humus the hight altitude, the winds etc.

Acidity of the Feteasca albă sort has high values at full maturity. In Bistriţa center, the highes content in total acids- of 7.9 g H₂SO₄/l was registered, and the lowest content of 6.1 g H₂SO₄/l in Viişoara center.
CONCLUSIONS

The following are stated:
- The grapes harvest period is between 1st and 15th of October;
- From the Feteasca Albă and Feteasca Regală are obtained U.S.O.C.
  The Feteasca Albă and Feteasca Regală sort have constant qualitative
  and qualitative production.
  It is recommended to plant the land from the Lechința-Bistrița vineyard
  with these sorts.

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