

Vine wood as a healthy alternative to usual wine preservatives

LOCATION: Jerez de la Frontera, Cadiz

DURATION: 1'36"

SUMMARY: Researchers from the Institute of Agricultural and Fisheries Research and Training (IFAPA) from Jerez de la Frontera and Cordoba are using a concentrate of vineyard wood trimmings as a natural preserver of red wine. Researchers have tested the properties of this extract to see if it can be used as a substitute to sulphuric acid. This additive, the most popular in wine production and conservation, distinguishes itself, according to experts through its antioxidant and antimicrobial capacity, but also through its possible negative health effects.

VTR:

This vineyard wood is going to be added to wine. Specifically, an extract which is taken from this wood, stilbenes. This is what researchers from the Institute of Agricultural and Fisheries Research and Training are developing in Jerez. In partnership with their counterparts in Cordoba, who are hoping to use the wood extract as a natural wine preservative.

Belén Puertas
IFAPA Technical Specialist

"We're the first in Andalusia, in Spain, in the world, so we say, to use this wood trimming extract as

Until now, sulphur dioxide also known as sulphurous oxide is the most commonly used preservative in the wine industry. Recent studies have associated the use of sulphur with certain health risks. Henceforth the research of alternative methods is crucial. Stilbenes present an option.

M^o JOSÉ QUEVEDO
IFAPA Lab Analyst

"These compounds, given that they are naturally found in wine, give health benefits and also

Spain has the biggest grape producing surface area in the world. Normally the wood trimmings are burnt after winter, or in small quantities, they are returned to the earth as fertiliser.

BELÉN PUERTAS
IFAPA Technical Specialist

"If the amount of tonnes of wood trimmings that we have, we can use them, extracting these compounds which are very beneficial for health, and very good for the wine, then it's reusing something that normally isn't used."

An environmentally friendly initiative that is being slowly forged within a lab and this experimental winery in Jerez. And that's the idea, in the world of wine as well, they grow big over time.