



Reporte de Vinos Tintos

Codigo: BAC0437A

Nombre: Vinos Tintos

Nombre Cientifico:

Grupo: Bebidas alcoholicas

SubGrupo: Vinos

Breve Descripcion: Es una bebida obtenida de la uva (especie *Vitis vinifera*), mediante la fermentación alcohólica de su mosto o zumo. Vino comercial Malbec varietal de cosecha 2010.

Codigo LanguaL:

Lugar de Muestreo: Cafayate, Salta. Argentina

Manejo de la muestra: SI

Las muestras se obtuvieron de un vino varietal de cosecha de 2010 comercial Malbec producido a 1700 m de altitud en Cafayate, en los valles de Calchaqui, en el noroeste de Argentina. Las muestras se almacenaron en la oscuridad a 15-18 C y las botellas se abrieron inmediatamente antes del análisis.

Numero de Muestras: 1

Origen del dato: Bibliografica

Stivala, M. G., Vिलlecco, M. B., Fanzone, M., Jofré, V., & Aredes-Fernández, P. . (2015) Characterization of the phenolic fraction from Argentine wine and its effect on viability and polysaccharide production of *Pediococcus pentosaceus*. . *Biotechnology letters*, 37(12), 2435-2444.

Compuestos

| | Compuestos | Unidades | Media | DE | Material Ref | Inter laboratorio | Repeticiones |
|---|---------------------------------|----------|----------|-------|--------------|-------------------|--------------|
| Método - Folin Ciocalteu microtechnique (Cicco et al. 2009)- Fenoles Totales | | | | | | | |
| Total polyphenols | | | | | | | |
| Polyphenols, total | Galic acid equivalent | mg GAE/L | 315,3000 | 0,000 | SI | NO | 3 |
| Método - HPLC | | | | | | | |
| Flavonoids | | | | | | | |
| Dihydroflavonols | Dihydroflavonol unknown | mg/L | 2,1000 | 0,100 | SI | NO | 3 |
| | Dihydrokaempferol 3-O-glucoside | mg/L | 20,5000 | 1,900 | SI | NO | 3 |
| | Dihydroquercetin 3-O-rhamnoside | mg/L | 14,4000 | 1,300 | SI | NO | 3 |
| | Dihydroquercetin-3-O-glucoside | mg/L | 29,0000 | 2,800 | SI | NO | 3 |
| Flavanols | (+)-Catechin | mg/L | 19,0000 | 0,200 | SI | NO | 3 |
| | (-)-Epicatechin | mg/L | 13,9000 | 1,400 | SI | NO | 3 |
| | Procyanidin dimer B1 | mg/L | 49,1000 | 4,700 | SI | NO | 3 |
| | Procyanidin trimer 3 | mg/L | 2,0000 | 0,100 | SI | NO | 3 |
| | Procyanidin trimer 4 | mg/L | 6,0000 | 0,600 | SI | NO | 3 |
| | Procyanidin trimer C1 | mg/L | 11,9000 | 1,600 | SI | NO | 3 |
| | Procyanidin trimer C2 | mg/L | 5,9000 | 0,500 | SI | NO | 3 |

| | Compuestos | Unidades | Media | DE | Material Ref | Inter laboratorio | Repeticiones |
|--------------------------|----------------------------------|-----------------|--------------|-----------|---------------------|--------------------------|---------------------|
| | Syringetin-3-O-glucoside | mg/L | 9,1000 | 0,800 | SI | NO | 3 |
| Flavanones | Naringenin | mg/L | 7,8000 | 0,600 | SI | NO | 3 |
| Flavonols | Quercetin 3 -O-glucuronide | mg/L | 10,5000 | 1,100 | SI | NO | 3 |
| | Quercetin 3-O-galactoside | mg/L | 10,3000 | 0,900 | SI | NO | 3 |
| | Quercetin 3-O-glucoside | mg/L | 5,5000 | 0,500 | SI | NO | 3 |
| | Quercetin 3-O-rhamnoside | mg/L | 4,0000 | 0,300 | SI | NO | 3 |
| Other polyphenols | | | | | | | |
| Tyrosols | Tyrosol | mg/L | 12,7000 | 1,200 | SI | NO | 3 |
| Phenolic acids | | | | | | | |
| Hydroxybenzoic acids | Gallic acid | mg/L | 22,7000 | 2,100 | SI | NO | 3 |
| | Gallic acid ethyl ester | mg/L | 16,2000 | 1,500 | SI | NO | 3 |
| | Protocatechuic acid | mg/L | 2,5000 | 0,200 | SI | NO | 3 |
| Hydroxycinnamic acids | Cis-Caffeoyl tartaric acid | mg/L | 3,8000 | 0,300 | SI | NO | 3 |
| | cis-p-Coumaroyltartaric acid | mg/L | 6,1000 | 0,600 | SI | NO | 3 |
| | Feruloyl tartaric acid | mg/L | 4,2000 | 0,400 | SI | NO | 3 |
| | p-Coumaric acid | mg/L | 8,8000 | 0,900 | SI | NO | 3 |
| | trans- Resveratrol 3-O-glucoside | mg/L | 1,9000 | 0,200 | SI | NO | 3 |
| | trans-Caffeoyl tartaric acid | mg/L | 11,6000 | 1,200 | SI | NO | 3 |
| | trans-p-Coumaroyltartaric acid | mg/L | 5,2000 | 0,500 | SI | NO | 3 |