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KI-generierte Inhalte können fehlerhaft sein.

**AROMAnoALK -** **Aroma optimisation of the product quality of dealcoholised wines (and resulting beverages) through the extraction of aromas from the targeted fermentation of pomace**

De-alcoholised wines and their sparkling counterparts have become increasingly popular as alcohol-free alternatives. Studies show that consumers are very interested in alcohol-free and low-alcohol alternatives. However, acceptance could more than double if the taste were comparable to that of conventional wines (Bucher et al. 2018).

During the conventional production of dealcoholised wines, for example by means of vacuum distillation, most of the aromas typical of wine are reduced to a greater or lesser extent in addition to ethanol.

The AROMAnoALK project aims to improve the aroma quality of dealcoholised wines by extracting wine and grape variety-typical aromas from grape marc using targeted fermentation and specially adapted technology. This process could enable a waste stream that has only been partially utilised to date to be put to better use. The performance of SMEs in particular, but also of the entire industry in the growing market segment of dealcoholised wines, could be improved.

Keywords:

* Quality optimisation of dealcoholised wines through aroma recovery from by-products,
* combined use of microbial fermentation and physical processes
* Residual material stream Grape marc as a profitable recyclable material

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