

IGF Project 10784/23 N

Optimisation of the product quality of dealcoholised wines by extracting aromas from the targeted fermentation of pomace

AROMAnoALK – Quality optimisation of dealcoholised wine

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De-alcoholised wines

Highly trendy, strong growth

But with quality issues:
Significantly altered bouquet,
aroma often enhanced by sugar

Improved quality?



Grape marc

Approximately 25% of grapes
Approximately 285,000 tonnes in the
2021 harvest year

Interesting ingredients and energy
Problem with fertiliser regulations

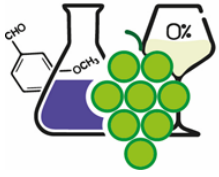
**Possible uses
in the context of
bioeconomy?**



AROMAnoALK

Optimisation of product quality
of dealcoholised wines
by extracting aromas
from targeted fermentation
of marc





Project objectives

Benefits for SMEs and the wine industry



- **Optimisation of the quality** of dealcoholised/partially dealcoholised wines
- New products with interesting sensory and taste characteristics as **serious alternatives**
- Large-scale implementation **possible** without major additional investment in the **industry**
- Creation of a basis for extracting **aromas from pomace**
- The waste product "grape marc" as **a profitable recyclable material**
- Increased **sustainability**