

Chemical Analysis of Canarian Wines

Prof. Juan Pedro Pérez Trujillo

jperez@ull.edu.es

University of La Laguna, La Laguna, Tenerife, Spain

We would start with an introduction about the Canary Islands wine where we would expose the peculiarities of the Canarian viticulture, given that they are grape varieties different from those of the rest of the world, with a diverse territory formed by seven islands with different types of soil, differences in height and different microclimates. Canarian viticulture is like a continent in miniature.

Then we would deal with the analysis of the parameters that are regulated by the different countries and institutions or international organizations that are used to guarantee that the wines have sufficient quality to allow their bottling, commercialization and consumption. Canarian wines meet these requirements and are a suitable product for consumption, without toxicological risks.

Metals are the most appropriate parameters to relate wines to their geographical origin given their direct relationship with the soil. Therefore they can be used to characterize wines according to their origin and be used to fight against fraud. We will see the particularities of the wines of each island, highlighting the particular case of Lanzarote wines.

Polyphenols are very important compounds in red wines because they influence sensory properties (color, bitterness and astringency), indicate whether a wine is suitable for aging in wooden barrels, have antioxidant capacity and can be useful to differentiate varieties from grape. Depending on the available time, we will develop this section to a greater or lesser extent.