



**UNIVERSIDAD POLITÉCNICA DE MADRID**

**ESCUELA TÉCNICA SUPERIOR DE INGENIEROS AGRÓNOMOS**

Dpto. Tecnología de Alimentos

**Master de Viticultura y Enología**



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European Master of Viticulture and Enology



**MASTER THESIS**

**Application of high pressure technologies in over lees  
aging of red wines and repercussions in sensorial  
parameters.**

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## 1. ABSTRACT

Over the past recent years aging over lees has become more of a common practice in red wine making due to a better understanding of autolysis. This increase in aging over lees in red wine has created a demand for new products and practices that lower the risks associated with aging over lees with red wine. One new practice that has been created is the new method for aging over lees (Suárez Lepe, J.A *et al.*, 2009). This method creates clean lees that diminish most of the previous risks associated with aging over lees for red wine. To see if the rate of autolysis can be increased, further diminishing the risks of aging over lees, this study will focus on the affects of 100 mPa pressure on these new lees ability to release polysaccharides, adsorption of anthocyanins and volatile aromas, and affects on the gustatory and olfactory of the wine.