



**Thesis title: Development of the composition of oak wood during seasoning and its impact on wine**

<b>Student name:</b>	<b>Tobias Eric Tullberg</b>
<b>Institution/company involved:</b>	<b>Institut des Sciences de la Vigne et du Vin Bordeaux</b>

**Jury members (name/position):**

Carlos Manuel Antunes Lopes (Phd), Associated Professor, with aggregation, at Instituto Superior de Agronomia, Universidade de Lisboa
Jorge Manuel Rodrigues Ricardo da Silva (Phd), Full Professor at Instituto Superior de Agronomia, Universidade de Lisboa
Sofia Cristina Gomes Catarino (Phd), Assistant Professor at Instituto Superior de Agronomia, Universidade de Lisboa
Pierre-Louis Teissedre (Phd), full professor at the Faculty of Oenology of the University Bordeaux 2

**Names & emails of supervisors:**

<b>P-L. Teissedre</b>	p.teissedre@u-bordeaux2.fr
<b>J.M. Ricardo da Silva</b>	jricardosil@isa.utl.pt
<b>J-C. Barbe</b>	

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**Confidential:**  **Yes**  **No**

**Abstract (max 300 words)**

**Topic position & objectives:**

The purpose of this study was to investigate the effect of the natural seasoning of oak wood on the chemical composition of the oak and the following potential impact it has on the wine.

**Methods:**

In this study two experimental plans were carried out. The first with objective to evaluate the impact of the time of seasoning on the chemical composition of the wood and the second was carried out to study the effect of the time of seasoning on the sensory aspects of the wine.

**Results:**

A significant difference between the composition of fresh wood and seasoned wood was generally observed, however no significant difference was observed due to the time of seasoning after 18 months. Sensory analysis in form of triangular tests showed the same trend.

**Main conclusions:**

The general conclusion made was that the practice of seasoning wood, before the fabrication of barrels, indeed affect the composition of the oak wood used. However, with the results obtained, it was questioned whether continuing this practice after 18 months up until 24 or even 36 months which often is the case with cooperage practices today will further influence or benefit the composition of the wood.

**Keywords (5):**

*Oak, Seasoning, Cooperage, Polysaccharides*