

PROCESSING OF GRAPES ACCORDING TO THE WHITE METHOD**KHUDAYBERDIYEVA LAYLO ABDISAMATOVNA**

The technology of processing grapes according to the white method provides for a number of techniques that exclude excessive transfer of extractive substances of the skin into the must, which worsens the quality of white wines.

In our country, the processing of grapes according to the white method is carried out mainly on the production lines of the IDP with a capacity of 20 to 50 t / h; these lines are equipped with high-performance technological equipment. This line produces must for champagne and sherry wine materials, high-quality white table wines.

In some foreign countries (France, Hungary, etc.), in such lines, instead of screw stackers and presses, interlocked 3-5 pieces are installed. chamber stackers and 1-2 intermittent booster presses. Grape processing according to this scheme is considered universal for the production of juices and wines.

In some cases, grapes are processed according to individual technological schemes, for example, without separating the ridges or in whole bunches.

Pressing whole bunches. Grapes according to scheme No. 1 are processed without crushing by pressing whole bunches in basket presses of periodic action or in a specially designed press of VPG bunches. This scheme is known as the classical champagne grape processing scheme and is the most suitable for the production of high-quality champagne wine materials.

The must obtained from whole bunches contains the least suspended matter, dissolved oxygen, phenolic substances and is easily clarified. However, with slow pressing, a grassy aftertaste of green ridges may appear, so this method has not found wide application in the production of table wines.

Crushing grapes. This is one of the main processes of primary winemaking. When crushing, the bunch and the cellular structure of the berries are destroyed, the juice, pulp, seeds and skin of the grapes are released, which speeds up and facilitates the separation of the must.

For winemaking according to the white method, crushing should take place in the softest mechanical mode in order to avoid the enrichment of the must with phenolic substances and suspensions. Crushing seeds, rubbing the skin, grinding ridges are not allowed here. These conditions are best met by a roller crusher-crusher, which works without separating the ridges.

The processing of the pulp together with the ridges of the grapes after crushing immediately enters the stacker (the crusher is installed above the stacker). The exclusion from the scheme of the pump for pumping the pulp provides a fairly high yield of wort with a low content of suspended matter and dissolved oxygen. Such a scheme is used in the production of champagne wine materials and grape juice in some regions of Italy and France.

Crushing of grapes with separation of ridges. The bulk of the grapes are processed in the world according to the white method with the separation of ridges on roll crushers-stemmers. This scheme has technological flexibility, the possibility of using chamber stackers and carrying out short-term infusion (fermentation) of the pulp, the most complete separation of the must into fractions.

The use of centrifugal crushers in this case is undesirable, as it leads to enrichment of the wort with suspensions, scraps of ridges, premature extraction of phenolic substances; due to the ventilation effect, the essential oils of grapes evaporate, an air-foam emulsion is formed, which makes it difficult to clarify the must.

The pulp is the first intermediate product in the wine production technology. It contains up to 80% juice and is a coarse suspension of variable phases: liquid - must and solid - skin with pulp and seeds, and sometimes ridges. The pulp is sent for wort separation or infusion with various methods of its processing: mixing, fermentation, fermentation, heating, alcoholization, fermentation.