

## Pilot project for improving the sparkling wine production process through secondary fermentation in bottle with cork stopper

### Summary

The SensoVI Operational Group wants to increase knowledge of the effect of cork stoppers on the secondary fermentation in bottle (tirage) of sparkling wines as opposed to the crown cap used by the majority of winemakers.

### Objectives

The main objective of this Operational Group is to increase the added value of sparkling wines through the validation of the practice of secondary fermentation in bottle (tirage) by replacing metal crown caps with cork stoppers, creating a new type of cork specifically for tirage adapted to the conditions of secondary fermentation.

The new process and product must be able to improve the profitability and competitiveness of wineries through a new quality system, increase the cork sector market and, at the same time, help to preserve the biodiversity of sustainable cork oak forests (declared Natura 2000 areas) and promote the replacement of non-recyclable auxiliary materials, as is the case of the crown cap, made of a multi-material of aluminium and plastic, with a natural and local material like cork.

### Description of the measures planned in the project

- Stage 1: Analysis of the current process and the conditions of the second fermentation in the bottle.
- Stage 2: Definition of the variables to be monitored for the wine and the cork.
- Stage 3: Manufacture of stoppers under approved conditions.
- Stage 4: Closure and monitoring of wine with crown cap and different cork stoppers.
- Stage 5: Sensory testing: tasting panels.
- Stage 6: Acceptability and perception study of the developed products by potential customers.
- Stage 7: Discussion of results and conclusions

### Expected results and practical recommendations

- a) Obtain a high quality sparkling wine from secondary fermentation with cork stopper, identifying the oenological and sensory aspects and the perception of potential customers that generate a prestigious wine.
- b) A new cork stopper for secondary fermentation in bottle with physical and sensory characteristics determined by the tirage process.
- c) A new monitored and controlled process for secondary fermentation in bottle for the production of higher quality and added value sparkling wines.
- d) Boost the cork sector in order to increase sales and thus increase the demand for cork in Catalonia, promoting the sustainable management of cork oak forests and reducing their abandonment.
- e) Revitalise the agri-food sector in rural areas in economically depressed areas in order to retain the population and create jobs in regions such as L'Alt Penedès and El Baix Empordà.

### Leader of the Operational Group

ORGANISATION: RECAREDO MATA CASANOVAS, SA

### Coordinator of the Operational Group

ORGANISATION: CATALAN CORK INSTITUTE

### Other members of the Operational Group (grant recipients)

ORGANISATION: GRAMONA, SA

**ORGANISATION:** FRANCISCO OLLER, SA

**ORGANISATION:** TAPONES Y ESPECIALIDADES DEL CORCHO, SA

### Other members of the Operational Group (not recipients of the grant)

**ORGANISATION:** CATALAN INSTITUTE OF VINES AND WINES

**ORGANISATION:** IRTA - Institute of Agrifood Research and Technology

**ORGANISATION:** CATALAN ASSOCIATION OF CORK COMPANIES

**ORGANISATION:** AVEC-ASSOCIATION OF WINEGROWERS AND WINEMAKERS CORPINNAT

### Subject area(s) of application

- Agricultural production system
- Agricultural practice
- Agricultural equipment and machinery
- Livestock farming and animal welfare
- Vegetable production and horticulture
- Landscape / Territorial management
- Pest and disease control
- Fertilisation and nutrient management
- Soil management
- Genetic resources
- Forestry
- Water management
- Climate and Climate Change
- Energy management
- Waste and by-product management
- Biodiversity and environmental management
- Food quality/processing and nutrition
- Supply chain, marketing and consumption
- Competitiveness and agricultural and forestry diversification
- General

### Geographical area(s) of application

PROVINCE(S)	REGION(S)
Barcelona Girona	Alt Penedès Gironès Baix Empordà

### Dissemination of the project (publications, conferences, multimedia, etc.)

- Social media of the members
- Press releases
- Website of the Catalan Cork Institute
- Newsletter of the Catalan Cork Institute
- Seminar on the implications of secondary fermentation with cork
- Day for presenting results

### Project website

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### More information on the project

PROJECT DATES	TOTAL BUDGET
<b>Starting date:</b> July 2021	<b>Total budget:</b> €246,511.60
	<b>DACC funding:</b> €114,000.00
<b>Current status:</b> Under way	<b>EU funding:</b> €86,000.00
	<b>Own funding:</b> €46,511.60

### With funding from:

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*Order ARP/113/2021 of 20 May, approving the regulatory bases for grants for cooperation for innovation by promoting the creation of European Association for Innovation operational groups in the areas of agricultural productivity and sustainability and the execution of innovative pilot projects by those groups, and Resolution ACC/1660/2021, of 27 May, announcing the call for the grant.*

