This study evaluates isolation and selection of new wine yeasts from Tikves region and their application in production of Vranac and Cabernet Sauvignon regional wines. Regarding the importance and influence of the yeasts in physicochemical and organoleptic characteristics of the wines, in the present PhD dissertation are considered the isolation, selection and the study of the yeasts in a selected area for a production of regional wines with appellation, made from the varieties Vranac and Cabernet Sauvignon. The effect of % of inoculation of newly isolated yeasts, temperature and pump-over on the level of total phenolic and total anthocyanin content was discussed. Finally, new modes of vinification could be recommended for production of Macedonian Vranac wines with the newly-selected local strain "F-78".

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Isolation of wine yeasts from Tikves region for wine-making