This study evaluates isolation and selection of new wine yeasts from Tikveš region and their application in production of Vranec and Cabernet Sauvignon regional wines. Regarding the importance and influence of the yeasts in physic-chemical 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 Vranec 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 Vranec wines with the newly-selected local strain "F-78".



Fidanka Ilieva Violeta Dimovska Hristo Spasov

Assist. Prof. D. Fidanka llieva was born on 11.04.1971 in Macedonia. She obtained her PhD degree at the wine and beverages technology department of the Plovdiv's University of Food Technologies in Bulgaria, 2013. Currently, she is working at the Faculty of Agriculture, University "Goce Delčev" in Štip, Macedonia.

Isolation of wine yeasts from Tikves region for wine-making



