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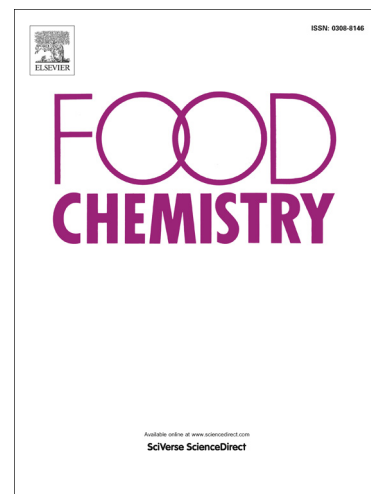
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Javier Portu, Rosa López, Elisa Baroja, Pilar Santamaría, Teresa Garde-Cerdán

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Improvement of grape and wine phenolic content by foliar application to grapevine of three different elicitors: methyl jasmonate, chitosan, and yeast extract

Javier Portu, Rosa López, Elisa Baroja, Pilar Santamaría, Teresa Garde-Cerdán*

Instituto de Ciencias de la Vid y del Vino (Gobierno de La Rioja-CSIC-Universidad de La Rioja). Carretera de Burgos Km. 6. Finca La Grajera. 26007 Logroño, Spain. Tel: +34 941894980, Fax: +34 941899728. *Teresa.GardeCerdan@gmail.com; teresa.garde@icvv.es

Abstract

Phenolic compounds play a key role in grape and wine organoleptic properties, being therefore a key parameter in wine quality. Elicitor application constitutes an interesting field of research since it is indirectly involved in the accumulation of phenolic compounds. The aim of this **study** was to compare the effect of the application of three different elicitors on **both** grape and wine phenolic content. Methyl jasmonate, chitosan, and a commercial yeast extract were **applied to the canopy** at veraison and one week later. Results showed that foliar treatments carried out with methyl jasmonate and yeast extract **achieved** the best results, **increasing** grape and wine anthocyanin content **when compared to the** control. Moreover, the application of the yeast elicitor also enhanced grape stilbene content. In contrast, **the** chitosan treatment did not have a substantial impact on **the** phenolic compounds. The results of this study indicate that methyl jasmonate and yeast extract applications could be a simple practice to increase grape and wine phenolic content.

Keywords: *Vitis vinifera* L., Tempranillo, foliar application, anthocyanins, flavonols, non-flavonoid, methyl jasmonate, chitosan, yeast extract

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