

Screening of native *S. cerevisiae* strains in the production of *Pajarete* wine: a tradition of Atacama Region, Chile

Gustavo Lorca, Sandra Uribe, Claudio Martinez, Liliana Godoy, María Angélica Ganga

ABSTRACT:

Pajarete is a Chilean wine with an appellation of origin. Although it has organoleptic properties, intensive utilization of *Saccharomyces cerevisiae* commercial yeast through the years has presumably produced the loss of native strains that may be associated with *Pajarete* oenologic uniqueness. In order to evaluate the effect of re-incorporation of indigenous strains into *Pajarete* winemaking, native *S. cerevisiae* strains were isolated and selected based on their properties shown during small and large laboratory scale fermentation, and then evaluated in industrial bioreactors. From an initial set of 312 isolates, a single native strain was selected based on taxonomy, fermentation performance, aroma, residual sugars, and production of alcohol for incorporation into market scale.

KEYWORDS: [Artisan wine](#), [native *S. cerevisiae*](#)