

〈 Summary 〉

Purpose& Contents	<p>By analyzing the quality of the farm winery and monitoring the manufacturing process, it suggests the wine quality manufacturing process and contributes to the increase of the farm income and the domestic wine consumption</p> <p>Diversity of farm household wine and meet consumer demand with development of wine using new grape varieties 'Okrang'</p> <p>Recently, development of wine and experiential and tourism products using Aronia, which is growing in area as a local specialty, contributes to raising farm income and revitalizing local economy.</p>				
Results	<p>In order to improve the quality of farm winery wines, we collected wine sold at the Korea Wine Festival from 2015 to 2016 and analyzed the quality of 16 items such as alcohol concentration.</p> <p>The correlation between wine making process and wine quality was investigated by selecting 4 wineries with excellent wine quality.</p> <p>In order to develop the wine using the new variety grape 'Okrang', we studied the wine type, pretreatment method and brewing process suitable for the Okrang grape.</p> <p>As a result of the study, Okrang grape was highly preferred as rosé sweet wine.</p> <p>In order to develop the wine brewing process using Aronia, we investigated the blend ratio, pre-treatment process, aging process, etc.,</p> <p>As a result of sensory evaluation, the mixture ratio of Aronia and Campbell Early grape was 20:80, and the preference of wine was good.</p>				
Expected Contribution	<p>Supplying brewing process manual according to wine type</p> <p>Transferring the technique of brewing of the Okrang wine to the farm type wineries, contributing to the commercialization of wine</p> <p>Technology transfer of manufacturing method of Aronia wine to winery and commercialization</p>				
Keywords	Korea wine quality	new grape variety 'Okrang'	aronia wine	experience's sightseeing goods	farm-type winery