

white wines are made by removing grape skin before fermentation to obtain a clear juice. However during the production of red wines skin remains in contact with juice during fermentation - maceration which extracts the flavour and color. The color may also be attributed to longer maceration which results in deep red hues. The skin gives the pigment and the main structural component - tannins.

Tannins are the base on which the complex flavours of red wine develop, and also help in preservation allowing them to age longer. Tannins are not present in white wine due to absence of skin.

Acids also play a major role in wines. The three main acids present in wine are Malic, Tartaric and Citric and these are more pronounced in white wines as compared to red.