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Journal Name:	Journal of Experimental Agriculture International
Manuscript Number:	Ms_JEAI_40119
Title of the Manuscript:	Effect of Cold Pre-Fermentative Maceration on 'Touriga Nacional' Wine Varieties in the Campanha Gaúcha Region, Brazil.
Type of the Article	

General guideline for Peer Review process:

This journal's peer review policy states that **NO** manuscript should be rejected only on the basis of '**lack of Novelty**', provided the manuscript is scientifically robust and technically sound. To know the complete guideline for Peer Review process, reviewers are requested to visit this link:

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PART 1: Review Comments

	Reviewer's comment	Author's comment (if agreed with reviewer, correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)
Compulsory REVISION comments	The study was carried out on a very little quantity of wine, so I suggest the authors to change the title emphasizing that the study is a preliminary study or that it is a study at a laboratory scale. The results in a little volume of wine could be very different from those obtained in a real situation in cellar, with some hL of wine. Furthermore, it is not clear the real quantity of each treatments: in lines 72-73 the authors wrote: in 14L bottles, divided in two treatments with three replicates each. But what is the quantity of each replicate? (see also line 94, where they wrote 4,6 L). The key words are not so correct, I suggest the authors to improve them. Actual Keywords: Vitiviniculture, Vitis vinifera, phenolic compounds, color indexes Suggestion for Keywords: Brazilian wines, cold Maceration, phenolic compounds, color indexes, Touriga Nacional, sensory analysis Line 241-243: the meaning of this sentence is not clear: When asked if they would buy the analyzed products, the tasters answered yes to both treatments, noting that the products were considered as pleasing to the palate of these consumers. Note: The consumers are generally subjects different from the judges who defined the sensory profile of the wines. It is not correct to consider the judges of the sensory analysis like consumers...maybe it is possible to say that the sensory panel (10 people only) expressed a preliminary opinion on this subject. Revise the conclusion, because the statistical analysis did not evidenced significative results.. Line 252-256: The cold pre-fermentative maceration in Touriga Nacional wines obtained positive results, mainly observed in the sensorial analysis, where the parameters of intensity and color tonality were higher than in traditional maceration. Higher values for olfactory intensity, red fruit aromas and persistence were also found, showing that cold pre-fermentative maceration mainly emphasizes varietal aromas. Maybe ... The cold pre-fermentative maceration in Touriga Nacional wines seems to give positive results, even if the statistical analysis evidenced significative results only for the sensory overall evaluation. However, the parameters of intensity and color tonality were slightly higher than in the traditional maceration as well as the values of the olfactory intensity, the red fruit aromas and the persistence, showing that cold pre-fermentative maceration mainly emphasizes varietal aromas. Revise also the second part of the conclusions: lines 258-262, considering that this study y was carried out on a very little quantity of wine, so I suggest the authors to emphasize these aspects saying that following studies will be done on a more large scale, in cellar maybe.	We changed the title to laboratory scale, according to suggestions. It means that the maceration was carried out in bottles of 14 L, after being bottled in bottles smaller than 4.6 L to avoid leaving head space during the malolactic fermentation. Three replicates in 14 L bottles. The authors agree with the suggestions. That is to say that the tasters liked both wines produced by the different treatments and would buy the same ones. The authors agree with the suggestions. The authors agree with the suggestions.
Minor REVISION comments I	It is also possible to use the term Cold Maceration instead of Cold Pre-Fermentative Maceration in the title. Use the term sensory analysis instead of sensorial analysis in the text (see abstract, line 115, 207, 208, 211, 253). It is not wrong to say sensorial but it is better.	The authors agree with the suggestions. The authors agree with the suggestions.



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	Change this sentence in the abstract: The total polyphenols index (TPI), ethanol index (%), HCL index (%), total anthocyanins (mg.L-1), total tannins (g.L-1) and gelatine index (%) were also analyzed. And the sensorial analysis as well. It is better to say: were also analyzed. The wine sensory analysis was performed immediately after bottling. The two wines were T1 the traditional maceration and T2 the cold pre-fermentative maceration, it is possible to indicate them using T1 and T2 in all the text of the paper. Revise the English language. This sentence is not clear: Line 34: The musts of this 33 variety show high levels of probable alcohol and acidity, yet, very balanced Line 127-128: The alcohol content of wines made from traditional maceration (T1) presented higher alcohol content in relation to wines submitted to cold pre-fermentation maceration (T2). Change this sentence: The alcohol content in T1 was higher than in T2. Line 228: change the wine elaborated by the traditional method, maybe it is better to indicate the wine T1 Line 238: In the overall evaluation, there was a statistical difference, where the wine elaborated by the traditional method obtained higher grades in relation to the wine elaborated with the pre-fermentative maceration, and the averages were 81.70 and 79.76 points, respectively. Change this sentence, this is only a suggestion: There was a statistical difference in the overall evaluation: the wine T1 obtained a higher rate than the wine T2 and the averages were 81.70 and 79.76 points, respectively. Revise the Caption of the Fig.1 Fig.1: - Visual, aromatic and taste profile of Touriga Nacional wines. * T1 - Traditional maceration; T2 - Pre-fermentative maceration. The Tukey test was applied at a 5% probability level. Suggestion: Fig.1: . Visual, olfactory and taste profile of the Touriga Nacional wines. (No significant statistical differences were found between the sensory profiles of the T1 and T2 wines, with the Tukey test, p<95%) * T1 - Traditional maceration; T2 - Pre-fermentative maceration. In all the tables this part of the caption can be modified: <i>The means followed by the same letter do not differ statistically from each other. The Tukey test was applied at a 5% probability level</i> Change in: Means followed by the same letter are not different according to ANOVA and Tukey-test (p < 5%).	The authors agree with the suggestions. The authors agree with the suggestions. The sentence was rewritten. The authors agree with the suggestions. The authors agree with the suggestions. The authors agree with the suggestions. The authors agree with the suggestions. The authors agree with the suggestions.
<u>Optional/General</u> comments		