



SDI Review Form 1.6

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	Abstract: Rewrite the last sentence: methodology "And the sensorial analysis as well" Conclusion: Why you based your conclusion on the phenolic compounds only? Introduction Line 45: Replace "greater" by most important contact" Materiel and Methods Line 63: An according to Köppen [8]... Create a section for each experimentation Example: Treatment T1 and T2 Fermentation Physicochemical analyses Sensorial analysis Statistical analysis For each give reference: for example sugar reducing (Bernfeld, 1955) The variables analyzed were pH, total acidity 106 (meq.L-1), volatile acidity (gL-1), alcoholic content (% v/v), reducing sugars (gL-1), gluconic 107 acid (gL-1), phenolic compounds, color indices (420, 520 and 620 nm), color intensity (420 + 108 520 + 620 nm), and color tone (420/520 nm). Figure 1 is a result not a method. Results The table 1 must to be after the text What means CV (%) and how calculated it? Line 127-128: The alcohol content of wines made from traditional maceration (T1) presented higher alcohol 127 content in relation to wines submitted to cold pre-fermentation maceration (T2). The alcohol content of wines made from traditional maceration (T1) presented higher alcohol content than wines submitted to cold pre-fermentation maceration (T2). The alcohol high content can be explain through yeasts activities because the T1 increased fermentation activities of yeast strains. In fact, the temperature (22 °C) improve the yeast growth than the low temperature (5-8 °C). Line 133: In relation to pH, the wine made from the pre-fermentative maceration (T2) obtained a lower value than T1, giving a more acidic character to the wine and, consequently, a higher total acidity (~~T2 superior to T1~~). Line 137: According Tecchio et al [12] Line 138 : For Lasanta et al [13] Line 145-147: Rewrite theses sentences Line 151: According to Dal'Osto [15] Table 2 must to be under the text as table 1 Line 203-205: Repeat the statistical analysis for the ethanol index because the difference between treatments for the HCL index is about 7 and there is no significant difference and for the ethanol index where the difference between treatments is about 1 there is a significant difference. How do you explain that? Table 3 under the text Line 238-240 Rewrite this sentence	



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	Suggestion: if it is possible you can to do un assay of volatiles compounds (esters, highers alcohol, fatty acids medium chain) thess compounds are responsible of aromas for each wine from each treatment	
Minor REVISION comments		
Optional/General comments	The English level must to be improved	

Reviewer Details:

Name:	<i>Coulibaly Wahauwouele Hermann</i>
Department, University & Country	<i>Food Science And Technology, University of Nangui-Abrogoua, Côte d'Ivoire</i>