



SDI FINAL EVALUATION FORM 1.1

PART 1:

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.
	Effect of Cold Maceration on 'Touriga Nacional' Wine Varieties in the Campanha Gaúcha Region, Brazil, at a laboratory scale
Type of Article:	Short Research Article

PART 2:

FINAL EVALUATOR'S comments on revised paper (if any)	Authors' response to final evaluator's comments
The paper need some minor revisions The title could be modified: Experience the effect of Cold Maceration on 'Touriga Nacional' Wine Varieties in the Campanha Gaúcha Region, Brazil, at a laboratory scale Abstract: define the quantity of each treatment Study design: The microvinification was divided in two treatments (about 4 ?? L) with three replicates each, with the first treatment (T1) corresponding... Conclusion: The cold pre-fermentative maceration in Touriga Nacional wines seems to give positive results, even if the statistical analysis evidenced significant results only for the wine sensory global pleasantness. overall evaluation Line 77-78 please wrote the real quantity of each treatment. Line 129:please indicate the list of the parameters In particular, the parameters were:..... Line 247: Fig.1: Visual, olfactory and taste profile of the Touriga Nacional (No significant statistical differences were found between the sensory profiles of the T1 and T2 wines, with ANOVA and Tukey test, $p < 95\%$) Line 254: There was a statistical difference in the wine global pleasantness overall evaluation. Line 256-259	

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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 tasters, expressing a preliminary opinion on this subject.

Please change the sentence:

The tasters expressed a preliminary opinion on the pleasantness of the two wines. They were asked if they would buy the analyzed products, and they did not expressed a preference for one product or the other.

Both wines were considered equally pleasant.

Line 261-264

According to results, one can observe the values that the tasters would be willing to pay for the product, and the values were close, with the average being R\$ 31.33 for the wine elaborated from the traditional methodology and R\$ 29.66 for the wine made with the pre-fermentative maceration.

This sentence is not correct and clear, maybe change in:

According to results, one can observe the average values that the tasters would be willing to pay for both products were very similar: R\$ 31.33 for the wine elaborated from the traditional methodology and R\$ 29.66 for the wine made with the pre-fermentative maceration.

Line 269-270

...for the sensory overall evaluation.

Change in

...for the wine global pleasantness.

Reviewer Details:

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Department, University & Country	<i>Italy</i>