THE GENETIC CHARACTERIZATION OF *SACCHAROMYCES CEREVISIAE* COMMERCIAL ENOLOGICAL STRAINS: A SURVEY OF MOLECULAR TYPING TECHNIQUES

Schuller D.[1], Valero E.[2], Dequin S.[2] and M. Casal[1]*

[(1)] Centro de Biologia, Universidade do Minho, Braga, Portugal; [(1)] Institut National de la Recherche Agronomique, UMR Sciences pour l'Oenologie, Montpellier, France.

* Corresponding author: mcasal@bio.uminho.pt

Wine production by the addition of active dry wine yeast is today widely accepted, being about 50% of the wine produced in Europe in this way. This enological practice required the development of techniques that were able to distinguish the inoculated strain from the rest of the wild yeast strains present in the must. The aim of this study is to validate the usefulness of different typing methods (karyotype analysis [1], ∂ sequence typing [2][5], mtDNA restriction analysis [3] and microsatellite genotyping [4]) by studying the degree of polymorphism generated by each of them in 23 commercially available winery yeasts from 5 companies.

The amplification of delta sequence interspersed DNA regions generated 8 patterns for primer pair A [2] and 21 for primer pair B [5] respectively. The discriminative power of karyotype analysis and mtDNA RFLP (using the restriction enzyme *Hinf*I) was very similar, and generated 21 patterns for the 23 strains. The results obtained by both methods indicated the occurrence of one strain that is commercialized by 3 different active dry yeast producers. Microsatellite typing unequivocally confirmed the results obtained by karyotyping and by mtDNA RFLP. The results show that microsatellite analysis is a very precise and fast method for the typing of *S. cerevisiae* strains.

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