

## Abstract

The black-stalk grape from Chateau de Loei was used to produce concentrated grape juice. After extraction, the grape juice was evaporated at 50 °C, 60 °C, and 70 °C until its final total soluble solid was 68 °C. Evaporation at 60 °C for 2.75 hr provided the best concentrated grape juice. It provides intensity of sweetness, sourness, aroma, and brightness close to fresh grape juice except low intensity of red color when it was diluted. This concentrated grape juice was applied to produce wine comparing with fresh grape. Wine from concentrated grape juice contained 4 °Brix, 0.8% acidity, 11.5% alcohol content, and pH 4.5, which were similar to wine from fresh grape, even though wine from concentrated grape juice had pink color, most of panelists moderately preferred it.

