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[P 130] Differentiation of less frequent red grape Vitis vinifera varieties by characterization of the aroma precursors

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Glycosydated volatile organic compounds are vital to wine quality, determining their aroma and varietal characteristics. Which are present, and in what quantity, depends on the cultivar, the situation and soil of the vineyard, weather and cultivation methods. In this work, the characterization of non-aromatic grape Vitis vinifera red varieties (Marselan, Arinarnoa, Ancellota, Caladoc, Egiodola and Lacryma Christi) grown in different areas of Uruguay is shown. Sample preparation is a crucial step in the determination of volatile compounds; in an attempt to improve the analytical difficulties on the isolation of the aromatic precursors from these varieties, an optimized procedure using ENV+ cartridge as an alternative to the traditional method with Amberlite XAD-2 resin is proposed. *Vitis vinifera* cv. Arinarnoa was used in order to evaluate the precision and reproducibility of the method. The glycosidic extracts were submitted to enzymatic hydrolysis, and the released aroma compounds were extracted by Solid-Phase Extraction and analyzed by GC-MS. The method proposed seems to be suitable and allows isolating the low concentration compounds with good reproducibility. Among the volatile compounds determined in these varieties we can find C6 alcohols, norisoprenoids (3-hydroxy-β-damascone, 3-oxo-α-ionol, vomifoliol, 4-oxo-7,8-dihydro- α -ionol), volatile phenols (guaiacol, 4-vinyl-guaiacol), vanillins, and others. Results contributed to the valorization of each grape variety through its aromatic potential.