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Título artículo: Comprehensive Chemical and Sensory Assessment of Wines Made from White Grapes of *Vitis vinifera* Cultivars Albillo Dorado and Montonera del Casar: A Comparative Study with Airén

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RESUMEN:
The ability to obtain diferent wines with a singular organoleptic profile is one of the main factors for the wine industry's growth, in order to appeal to a broad cross section of consumers. Due to this, white wines made from the novel grape genotypes Albillo Dorado and Montonera del Casar (*Vitis vinifera L.*) were studied and compared to the well-known Airén at two consecutive years. Wines were evaluated by physicochemical, spectrophotometric, high-performance liquid chromatography–diode array detection–mass spectrometry, gas chromatography–mass spectrometry and sensory analyses. The chromatic characteristics of the new wines were defined by more color purity than Airén, with greenish highlights. In general, the phenolic profile of the Albillo Dorado wines showed a higher flavonol and hydroxycinnamic acid derivative content. Several volatile compounds were determined, and their odor activity values were calculated to determine their impact on wine aroma. A fruity series dominated the wine aromatic composition, but spicier and greener notes characterized the aroma profile of Airén wines. Albillo Dorado and Montonera del Casar were sensory evaluated as wines with a less fresh taste compared to Airén. Unique chemical and sensory profiles were determined for wines made from these novel grape genotypes, providing alternative monovarietal wines to encourage the wine market growth and extend the other to consumers.

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