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Título artículo: Sensory descriptive and comprehensive GC-MS as suitable tools to characterize the effects of alternative winemaking procedures on wine aroma. Part II: BRS Rubea and BRS Cora

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RESUMEN:
The present manuscript assessed the volatile and sensory profiles of BRS Rubea and BRS Cora wines elaborated from traditional, grape pre-drying and submerged cap winemaking. The wines contained a higher concentration of acetates (257 mg L-1 to 547 mg L-1) and ethyl and methyl esters (183 mg L-1 to 456 mg L-1) in comparison with *Vitis vinifera* wines. PCA was applied (explaining 68.43% of the total variance), and the higher concentration of ethyl decanoate and ethyl octanoate, diethyl succinate, hydroxylinalool, and 2-phenyl ethanol was responsible for describing the BRS Rubea wines as fruity/foxy. They also presented an intense jam note, probably due to their higher concentration of syringol and guaiacol. BRS Cora wines exhibited a vegetal note, possibly due to their higher concentration of 1-hexanol and cis-3-hexenol. Wines from pre-dried grapes presented higher concentration of furfural, assuming a bitter/burned almond aroma. Alternative winemaking accounted for suitable changes in wine aroma, enhancing wine quality.

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