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RESUMEN:

Volatile compounds and aroma sensory profile of wines were researched in order to determine the effect of the coupage technique using monovarietal young white wines from La Mancha region. To conduct this study, the aroma compositions of Airén, Chardonnay, and Vermentino monovarietal wines and the wines obtained by blending monovarietal wines were extensively studied. Free aroma compounds were isolated by solid phase extraction (SPE) using dichloromethane and then analyzed by gas chromatography–mass spectrometry (GC-MS). Sensory aroma profile was determined using Quantitative Descriptive Sensory Analysis (QDA). Seventy-one (71) free aroma compounds were identified and quantified. C6 and benzenic compounds were the principal groups of varietal aroma compounds in Airén and Chardonnay wines. The varietal aroma of monovarietal Vermentino wines is characterized by higher concentrations of terpene and C13-norisoprenoids compounds. Wines obtained by the blending of monovarietal wines showed a higher concentration of principal aroma compounds of monovarietal wines and exhibited a higher sensory complexity than the monovarietal wines. The coupage technique intensified the principal sensory properties of Airén, Chardonnay, and Vermentino monovarietal wines and these were scored very positively by wine assessors, especially when the different grape variety contents of the blended monovarietal wines were split equally at 33% each, which provided wines with more aroma typicity than monovarietal wines.

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