

Año: 2024

Título: The Valorization of Spanish Minority Grapevine Varieties—The Volatile Profile of Their Wines as a Characterization Feature

Revista, volumen, doi: Agronomy, 14, 1033. <https://doi.org/10.3390/agronomy14051033>

Autores: Ángela Díaz-Fernández, Sandra Cortés-Diéguez, Gregorio Muñoz-Organero, Félix Cabello, M. Belén Puertas, Anna Puig-Pujol, Carme Domingo, M. Esperanza Valdés-Sánchez, Daniel Moreno Cardona, José Félix Cibriain, Oier Dañobeitia-Artabe, José-Antonio Rubio-Cano, Jesús Martínez-Gascueña, Adela Mena-Morales, Camilo Chirivella, Jesús-Juan Usón and Emilia Díaz-Losada

RESUMEN:

Despite the large number of existing varieties of *Vitis vinifera* L., only few occupy a large niche in today's highly globalized wine market. The increasing consumer demand for diversified products, as well as the changing climatic conditions, make establishing a process of varietal diversification essential to achieve both challenges. It is for this reason that the study of minority varieties, which have a higher level of adaptation to each area of origin, is of particular interest. With the main objective of achieving an in-depth knowledge of minority varieties in Spain, the national research project 'Valorization of Minority Grapevine Varieties for their Potential for Wine Diversification and Resilience to Climate Change' (MINORVIN), has been proposed. Within this extensive project, the present study describes the aroma profiles of 60 single-variety wines, corresponding with 44 different varieties, with 12 of these varieties being studied at the same time in several Spanish regions. Volatile compounds were determined through three consecutive vintages using gas chromatography-mass spectrometry (GC-MS) and gas chromatography-flame ionization detector (GC-FID). Compounds were grouped into major compounds, including alcohols, C6 compounds, esters, acetates, acids, carbonyl compounds, and other type of compounds, and minor compounds, including lactones, terpenes, and C13-norisoprenoids, according to their concentration in the wines being analyzed. Among this last group of compounds, lactones were quantitatively the most abundant, followed by terpenes. This study reflects that minority variety wines show distinctive aromatic profiles, supporting the importance of valuing and promoting the autochthonous minority grapevine varieties for the Spanish winemaking industry.

Agradecimientos:

El presente trabajo ha podido realizarse gracias a la financiación del MICINN – AEI/FEDER, UE, a través del sub-proyecto RTI2018-101085-R-C31, del proyecto coordinador 'Valoración de variedades minoritarias de vid por su potencial para la diversificación vitivinícola y de resiliencia al cambio climático (MINORVIN)'.





IRIAF
Instituto Regional de Investigación y Desarrollo
Agroalimentario y Forestal
Consejería de Agricultura, Ganadería y Desarrollo Rural

IVICAM

Ctra. Toledo – Albacete s/n
13700 Tomelloso, Ciudad Real

Tel: 926 50 80 60
e-mail: ivvtomelloso@jccm.es

iriaf.castillalamancha.es
www.castillalamancha.es