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Título capítulo: Analysis of the Free and Bound Fraction of Volatile Compounds in Musts and Wines by GC/MS: Results Interpretation from the Sensory Point of View by OAV Technique

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RESUMEN:
The aroma of wine is a complex equilibrium of volatile compounds originating from grapes, secondary products formed during the wine fermentation and aging. Solid-phase extraction (SPE) and gas chromatography-mass spectrometry (GC-MS) are successfully used to analyze the free and bound fraction of volatile compounds in musts and wines. The odor activity values (OAVs) from different compounds classified into seven odorant series can be calculated helping to describe the wine aroma profile (fruity, floral, green/fresh, sweet, spicy, fatty, and other odors). The total intensities for every aromatic series can be calculated as the sum of the OAV of each compound assigned to this series.

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