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EFFECT OF THE ROOTSTOCK ON THE PHENOLIC AND VOLATILE
COMPOSITION IN GRAPES AND WINES FROM cv. ALBARIÑO**M. Vilanova, S. Zamuz, R. Huertas, A. Masa**Misión Biológica de Galicia (CSIC), PO BOX 28, 36080 Pontevedra (Spain)
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Albariño (*Vitis vinifera* L.) is a white cultivar that produces one of the highest quality white wines in Galicia, NW Spain; it has been objective of numerous studies (Salgado, 1987; Vilanova, 2001; Cortés, 1997; Carballeira et al., 2001; Dieguez et al., 2003; Zamuz and Vilanova, 2006), but few efforts were directed towards understanding the effect of rootstock on grapes and wines quality.

The aim of this work was to carry out a primary study of the influence of the rootstocks 110-R (*V. berlandieri* x *V. rupestris*) and SO4 (*V. berlandieri* x *V. riparia*) on the phenolic and aromatic composition of grapes and wines from plants of Albariño grown in collection in the Misión Biológica de Galicia (CSIC).

In this sense, the flavonoid composition of grapes of the selected plants of Albariño/110R and Albariño/SO4 was analysed by reverse HPLC with diode array detector for two years and several flavonoid compounds were totally or partially identified.

On the other hand, wines experimentally produced from the Albariño/110R and Albariño/SO4 have been analysed for two years. The contents of terpenes, C₁₃-norisoprenoids, alcohols, acetates and ethyl esters were determined by gas chromatography and GC-mass spectrometry.

The flavonoid patterns and the volatile composition of grapes and wines of the Albariño/110R and Albariño/SO4 studied were compared and differences analysed and discussed.