Abstract

The volatile aromas that are lost during the must's fermentation into wine represent a department that is not very much analysed. The capturing and analysing of the volatile compounds that are trapped in the CO2 flow during gas exhaustion of the fermentation stage are the main objective of the present study.The Busuioaca de Bohotin grapes, harvest of 2011, were processed according to the aromatic wine technology. During fermentation, the volatile aroma compounds were captured using SPE cartridges attached to the airlocks of the fermentation vessels. After the fermentation ended, the extracts were obtained by washing the bed of the SPE cartridges with 2 mL diclormethane. Gas-chromatography coupled with mass-spectrometry was used to identify the captured compounds.

Key words: Busuioacă de Bohotin, aroma compounds, exhaust CO_2