

# TROPICAL FRUIT AROMA IN WHITE WINES: THE ROLE OF FERMENTATION ESTERS AND VOLATILE THIOLS

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## OBJECTIVE:

Determine the effect of varietal thiols and fermentation esters combinations on tropical fruit aroma perception.

## FUTURE WORK:

Develop a predictive model for tropical fruit aroma in white wines based on chemical composition.

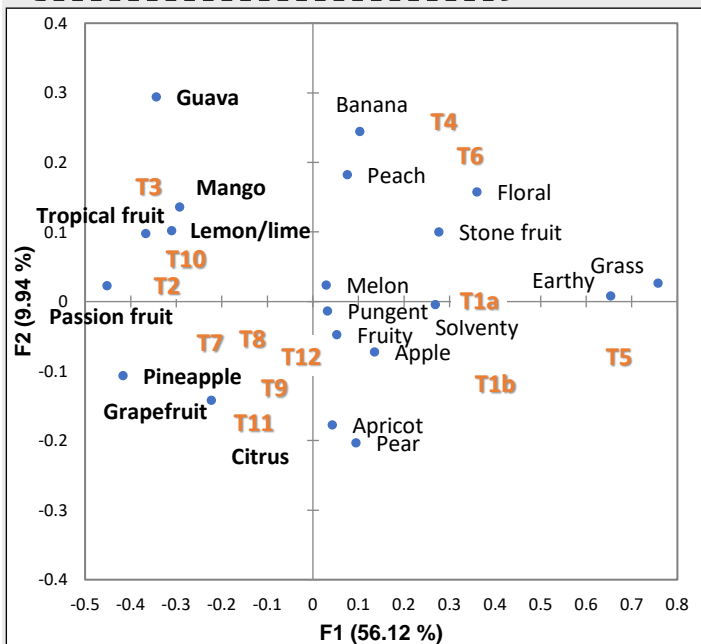
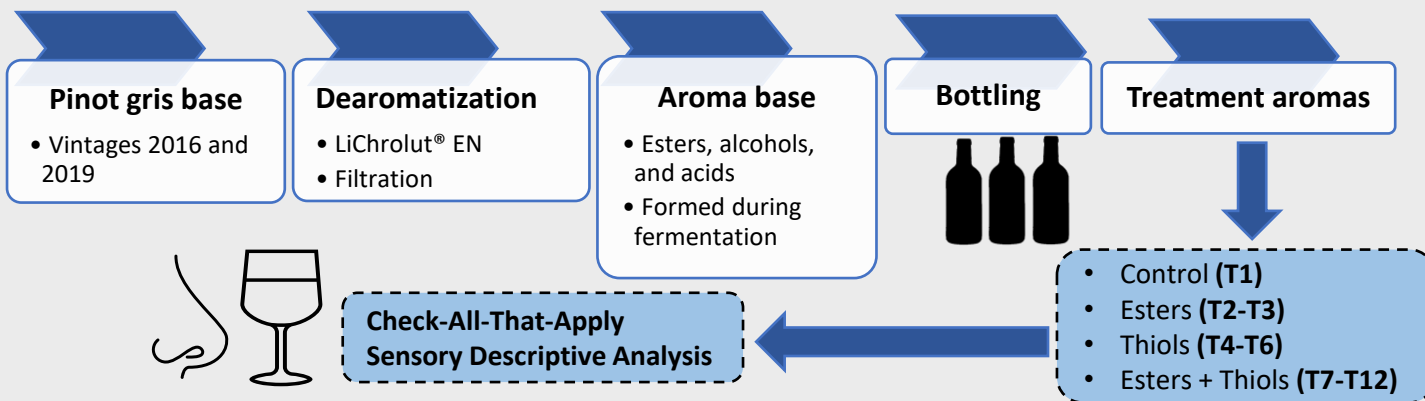


Figure 1. Correspondence analysis map (CATA)

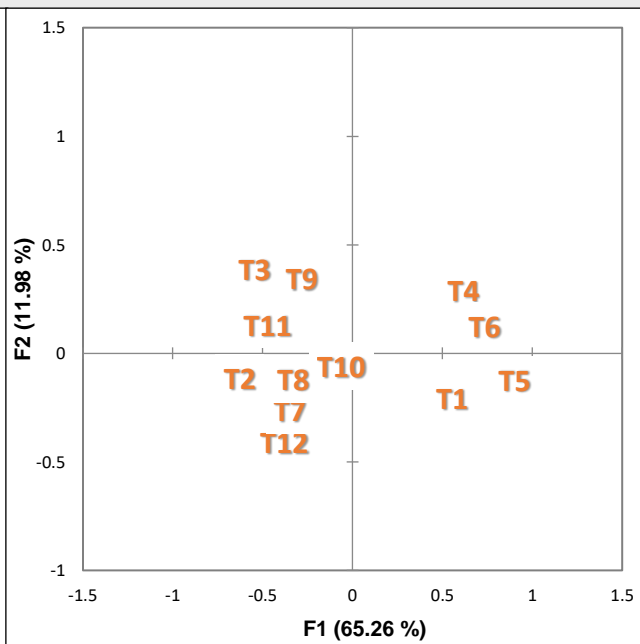


Figure 2. Canonical analysis map (SDA)

