

# PRIMARY AROMATIC CHARACTER OF WINES

— review —

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**Abstract:** In this paper the current understanding of the accumulation of the flavours in grapes, musts and wines is reviewed. The primary flavours are generally constituted by the terpenes and terpenoids, norisoprenoids, benzol derivatives, aliphatic and glycosidic substances, carotene substances.

**Keywords:** primary varietal flavour, grape, wines, musts

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