

THE COMPOSITION OF THE AROMATIC COMPLEX OF WINES FROM LOCAL GRAPE VARIETIES LEGENDA

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The global wine market is characterized by great competition and the solution to stay in competition, to have a name of its own consists of unique products with authentic qualities specific to the area. Thus, the originality and typicality of the product is an important decision factor in the consumer's choice. The exploitation of local selection varieties offers this possibility. The improvement of the assortment of local cultures in order to connect them to the consumer's requirements results from the strategic development priorities of the wine branch. In the Republic of Moldova there are several varieties approved and recommended for the production of quality white and red wines. The new selection varieties are interspecific varieties obtained as a result of crossbreeding between *Vitis Vinifera* and other species. Although there are optimal conditions for growing grapes, the interest of wineries in the varieties of local selection leaves much to be desired. This fact can be explained by the small number of researches on the respective grape varieties, including the technological properties and the 153entra-chemical, sensory characteristics of the new selection wines.

The Legenda presents a medium maturing variety, created within the National Institute of Viticulture and Vinification in 1975 by crossing the Royal Vinyard (England) table variety with the pink Traminer variety (Austria). The berries are round, pink, medium in size, with a juicy pulp, with a specific taste and original aromas when ripe. The juice is colourless. The Legenda variety is intended for the production of quality dry white wines, being also used as a raw material for the production of sparkling and blended wines. The wines have a rich aroma of flowers, incense, full and fresh taste. The variety is recommended for cultivation in the southern and central wine regions of the Republic of Moldova.

The purpose of this research is to evaluate the technological properties of Legenda grapes, optimizing the technological process of winemaking in microvinification conditions, with elucidation of the composition of the aromatic complex of wine.

The raw material wines obtained were analysed organoleptically and in terms of physico-chemical parameters. Free and glycosidic monoterpenes were determined by the spectrophotometric method to obtain information on the content of compounds. Volatile compounds, including terpenes, alcohols, esters, aldehydes and ketones, have been identified by the GC / MS method with solid phase micro extraction. The identification of the peaks took place through the mass spectra and the retention time in the mass spectral library. The organoleptic profile of the Legenda wine was determined.