

## Assessment of free and potentially volatile monoterpenes in Muscat Ottonel grapes variety

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**Abstract.** The total content of free and potentially volatile monoterpenes present in the Muscat Ottonel grape variety from Murfatlar vineyard was quantified by using a rapid distillation-colorimetric method. The assays were performed on samples of mature grapes. The level of free monoterpenes in the skin, the pulp, and the juice from the Muscat Ottonel grape was lower than the level of bound monoterpenes. Most of the free monoterpenes were located in the skins. Also, the contents of free and potentially volatile monoterpenes in grape pulp obtained after pressing was examined. The quantity of potentially volatile monoterpene components investigated creates the possibility of enhancing the free monoterpene contents in the wine-making process.

*Keywords:* terpenes, grapes, wine aroma, Muscat Ottonel

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